Cinco de Mayo Buffet

Tuesday, May 5, 2026

Entree

Chicken Enchilada Casserole
Chicken simmered in a spicy broth, corn tortillas and topped with Monterey jack, cheddar and a cilantro sour cream (390 cal.)

Brisket Barbacoa
Smoked Mexican spiced pulled beef brisket (420 cal.)

Stuffed Peppers Southwest
Baked pepper stuffed with rice, beans, corn, mozzarella, with poblano gravy and tortilla (280 cal.)

Cilantro Lime Salmon
Grilled Salmon filet (240 cal.)
Cilantro Lime sauce (230 cal.)

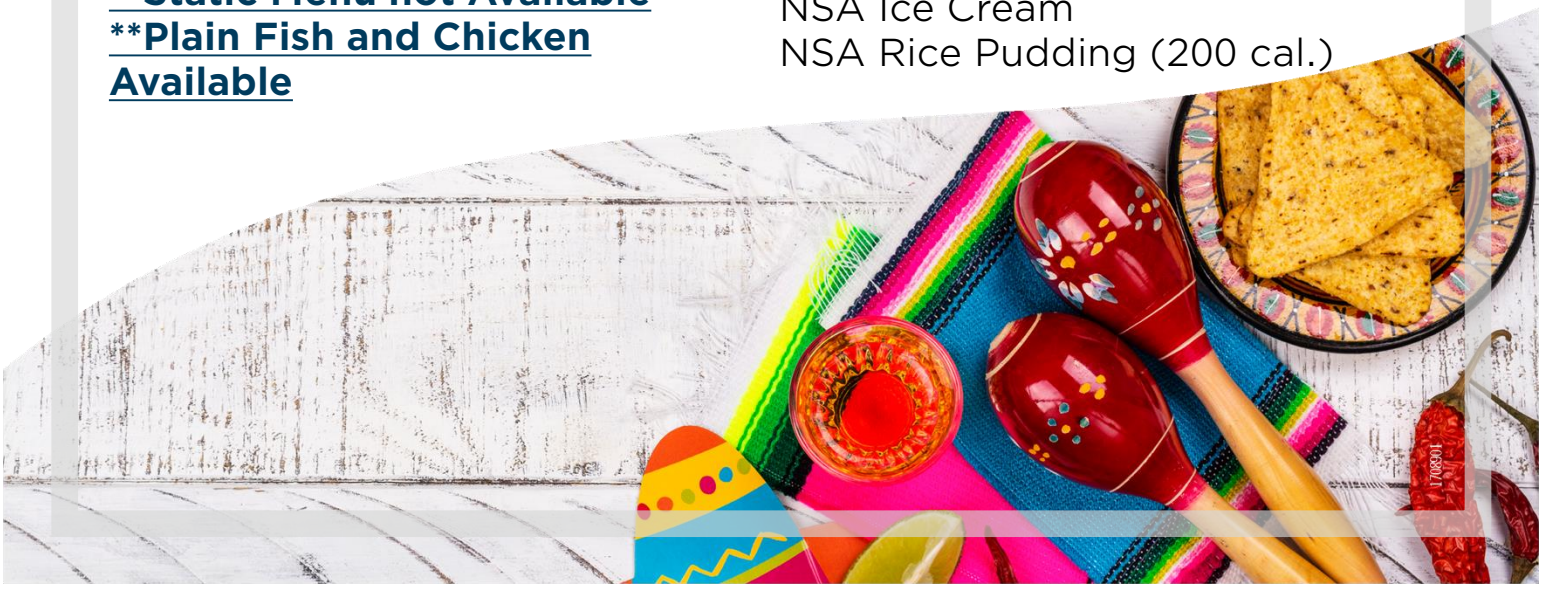
****Static Menu not Available**
****Plain Fish and Chicken Available**

Starters

Caldo de Oso (Mine Workers' Fish Soup) (160 cal.) $3.25
Tropical Fruit Chili Lime (50 cal.)
Chips (110 cal.) **& Salsa** (10 cal.)
Caesar Salad (290 cal.)
House Salad (10 cal.)

Sides

Cilantro Lime Rice (140 cal.)
Street Corn (210 cal.)
Refried Beans Beans, onion, garlic and herbs (140 cal.)
Sautéed Yellow Squash (20 cal.)
Broccoli Lemon Garlic (50 cal.)
Steamed Carrots (45 cal.)

Dessert

Ice Cream
NSA Ice Cream
NSA Rice Pudding (200 cal.)