

THANK YOU FOR CONSIDERING



FOR YOUR NEXT GROUP DINING EVENT!

We strive to offer a safe atmosphere and quality service for every event. Our restaurant features special areas for parties such as yours. These private and semi-private spaces allow us to serve you quickly, while giving your guests plenty of room to enjoy conversation together. To confirm a large group, we do require in most cases that a food and beverage minimum is met before tax, gratuity, and administrative fees.

Hacienda Colorado 's is proud to offer a team of dedicated group dining coordinators to answer your questions and ensure that everyone in your group has a fun time. Once you are ready to finalize your event, we will send you a contract to confirm the details. To confirm your reservation, please return the signed contract, along with a credit card to be kept on file (will not be charged).

**Feel free to contact us with any questions you may have.**

**We look forward to hosting your event!**

# APPETIZER PRIMO MENU

Served with our signature homemade chips and roasted salsa

## DIPS FOR CHIPS

**Fresh Guacamole**

**Mild Queso**

## FROM SCRATCH APPETIZERS

*Includes complimentary rice and beans*

*Select 3 appetizers to be prepared for entire group*

### **Quesadillas**

Choice of: Chicken Fajita, Steak Fajita,  
Cheese, Black Bean, or Veggie  
Served with sour cream

### **House Salad**

Romaine lettuce topped with cabbage,  
tomatoes, and mixed cheese  
Served with ranch dressing on the side

### **Fajita Skirt Steak Skewers**

Mesquite grilled midwestern grain-fed skirt  
steak\* aged for 21 days and hand-trimmed by  
our butcher

### **Baja Shrimp**

Jumbo shrimp stuffed with Monterey Jack  
and fresh jalapeño, bacon wrapped and  
mesquite grilled. Served with Mexican  
butter. (Add \$4 per person)

### **Pikes Peak Nachos**

Corn tortilla chips piled high with seasoned  
ground beef, queso blanco, pico de gallo,  
jalapeno, guacamole and sour cream

### **Add Dessert:**

**Churros or Sopapillas**

(Add \$3 per person)

Minimum of 15 Guests

**\$25 per person\***

Coffee, Tea & Soft Drinks Included

\*Not inclusive of alcohol, tax, administrative fee and gratuity

# TACO MENU

Served with our signature homemade chips and roasted salsa

## DIPS FOR CHIPS

**Fresh Guacamole**  
**Mild Queso**



## Entree

### Tacos

Ground beef and sautéed pulled chicken served with shredded lettuce, cheese and tomatoes with homemade flour tortillas and crispy taco shells. Served with Mexican rice and frijoles a la charra.

**Add sour cream for \$1 per guest**



## Dessert

**Churros**



Minimum of 15 Guests

**\$22 per person\***

Coffee, Tea & Soft Drinks

\*Not inclusive of alcohol, tax, administrative fee and gratuity



# FAJITA FIESTA MENU

Served with our signature homemade chips and roasted salsa

## DIPS FOR CHIPS

**Fresh Guacamole**  
**Mild Queso**

## Entrée

### **Chicken & Steak Fajitas**

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak hand-trimmed by our butcher with sautéed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

**\* Vegetable Fajita Substitution Upon Request\***



## Dessert

**Churros**

Minimum of 15 Guests

**\$30 per person\***

Coffee, Tea & Soft Drinks Included

\*Not inclusive of alcohol, tax, administrative fee, and gratuity

# PLATO VALLARTA MENU

Served with our signature homemade chips and roasted salsa

## DIPS FOR CHIPS

**Fresh Guacamole**  
**Mild Queso**

## FROM SCRATCH APPETIZER

**House Salad**

**Pulled Chicken Quesadillas**

Sautéed pulled chicken, tomatoes, onions  
and Monterey Jack on flour tortillas with sour cream

## Entree

**Chicken and Steak Fajitas with Baja Shrimp**

Grilled jumbo shrimp wrapped in bacon, stuffed with Monterey Jack cheese and jalapeño. Served with mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak\* hand-trimmed by our butcher with sautéed peppers and onions. Compliments include fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

## Dessert

**Churros**

Minimum of 15 Guests

**\$45 per person\***

Coffee, Tea & Soft Drinks Included

\*Not inclusive of alcohol, tax, administrative fee and gratuity

# JUANITA'S PLATED MENU

Served with our signature homemade chips and roasted salsa

## DIPS FOR CHIPS

### Fresh Guacamole

### Mild Queso



## Entree

*Each guest selects from one of the following on the day of the event at the restaurant*

### Chicken and Steak Fajitas

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak\* hand-trimmed by our butcher with sautéed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

### Grilled Fish Tacos

Three corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema with Mexican rice and black beans.



## Dessert

### Churros

Available for 15 - 30 Guests

**\$35 per person\***

Coffee, Tea & Soft Drinks Included

\*Not inclusive of alcohol, tax, administrative fee and gratuity

# JULIO'S PLATED MENU

Served with our signature chips and hand-roasted salsa

## FROM SCRATCH APPETIZERS

**Prepared-to-Order Guacamole**  
**Mild Queso**  
**Chicken Fajita Quesadillas**



## Entrée

*Each guest selects from one of the following on the day  
of the event at the restaurant*

### **Carnitas Fajitas**

Savory braised pork with honey chipotle glaze, lime crema and fresh cilantro

### **Mountain Mex Salad**

Field greens with red onions, black beans, tomatoes,  
mixed cheeses & avocados with a chipotle lime vinaigrette served on the side  
Choose from Grilled Chicken, Grilled Steak or no meat

### **Chicken and Steak Fajitas**

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed  
steak\* hand-trimmed by our butcher with sautéed peppers and onions.  
Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican  
rice, and frijoles a la charra with our homemade flour tortillas.

## Dessert

**Churros**

Available for 15 - 30 Guests

**\$40 per person\***

Coffee, Tea & Soft Drinks Included

\*Not inclusive of alcohol, tax administrative fee, and gratuity

# MATADOR PLATED MENU

Served with our signature homemade chips and roasted salsa

## FROM SCRATCH APPETIZERS

**Prepared-to-Order Guacamole and Mild Queso  
House Salad  
Vegetable Quesadillas**



## Entree

*Each guest selects from one of the following on the day  
of the event at the restaurant*

### **Steak and Enchilada Dinner**

Carne asada\*, sautéed veggies, cotija cheese with two cheese & onion enchiladas with salsa carne

### **Filet Mignon Fajitas**

Tender cuts of grain-fed Midwest filet\* with our scratch made agave queso sauce on the side.

### **Baja Shrimp**

Six jumbo shrimp stuffed with Monterey jack and jalapeno wrapped in bacon and grilled.

### **Poblano de Pollo**

Fresh, roasted poblano pepper stuffed with grilled chicken, Monterey Jack, Chipotle aioli and tomatillo-corn relish, served with a chile relleno smothered in New Mexico Hatch green chile sauce

### **Grilled Vegetable Fajitas**

Mesquite grilled portobella mushroom, yellow squash, zucchini, peppers, and onions.

## Dessert

**Triple Layer Chocolate Cake**

Available for 15 - 30 Guests

**\$50 per person\***

Coffee, Tea & Soft Drinks Included

\*Not inclusive of alcohol, tax administrative fee and gratuity