

Corazon at Castle Hill Party Menu

Appetizers (choose two)

Beef Picañillo Empanadas

Fried empanadas filled with roasted beef, garlic, onion, jalapeno, sweet potato, and spices. Served with coconut-cilantro sauce.

Chicken Flautas ♥

Fried corn flautas filled with roasted chicken, Hatch green chiles, and cotija cheese. Served with crema espesa, and avocado salsa Cruz.

Fried Goat Cheese ▽

Breaded and fried cheese round with an ancho chile-sun dried tomato chutney. Served with pan tostado

Lucinda's Basil Cheese Torta ▽

Award-winning spread made with cream cheese, fresh basil, sun-dried tomatoes, pine nuts, and almonds. Served with Mexican pan tostado.

Guacamole - ♥ - ▽

This classic made from ripe avocados, cilantro, and lime juice. Served with tortilla chips and housemade salsa. Garnished with homemade pico de gallo, queso fresco, and griddled serrano peppers.

Soup/Salad (choose two)

Sopa de Elote ♥ ▽

A creamy yet light soup made with roasted and pureed corn, onion, potato, cornmilk, and vegetable stock with just a touch of cream. Topped with strips of Hatch chiles and cotija cheese.

Posole Blanco

A hearty soup made with green chiles, tomatillos, hominy, and roasted pork. Garnished with shredded cabbage and escabeche onions.

Southwest Caesar Salad

Romaine leaves tossed in a dressing made from garlic, smoked poblanos, anchovies, balsamic vinegar, and garlic infused oil. Topped with homemade croutons and parmesan cheese.

Corazon House Salad - ♥ - (\$1.00 extra)

Mixed field greens dressed in smoked poblano-pecan vinaigrette with jicama, beets, carrots, pasilla chiles, Sonoran pecans, cotija cheese, and a blue corn empanada.

 - Spicy Hot!..... ▽ - Vegetarian

♥ - Gluten Free - (with removal of empanadas, croutons or flour tortilla)!

Entrees

- Grilled Black Angus Beef Tenderloin ♥** **\$38.00**
An 8 oz. handcut beef tenderloin, rubbed with black pepper, grilled to order and served with a caramelized shallot, portabello mushroom, and roasted garlic sauce. Topped with a housemade steak sauce and a grilled onion relish. Served with garlic mashed potatoes and sautéed vegetables.
- Grilled Half Rack of Lamb ♥** **\$38.00**
An 8 oz. half rack of New Zealand lamb, seasoned with dried herbs and black pepper, grilled to order and served with a caramelized fennel bordelaise sauce. Topped with a black truffle, roasted garlic and Dijon mustard puree and garnished with a pickled garlic and fennel relish. Served with mashed potatoes and sautéed vegetables.
- Sauteed Gulf Redfish ♥** **\$37.00**
An 8 oz. fillet of redfish, sautéed and served on a bed of baby spinach tossed in wasabi and ginger vinaigrette. Served with a sweet corn pudding filled tamale and sauteed vegetables. Finished with an orange sesame puree and garnished with a sweet corn and black bean relish.
- Pan Seared and Roasted Duck Breast ♥** **\$37.00**
An 8 to 10 oz. duck breast, pan seared then roasted and served with a Coloradito mole sauce made with ancho and guajillo chiles, blackened tomatoes and roasted garlic. Topped with an oregano puree and housemade guacamole. Served with a sweet corn pudding tamale and sautéed vegetables.
- Coconut Crusted Shrimp with a Caribbean "Voodoo" Sauce ♥ ** **\$35.00**
Six coconut crusted and fried large Gulf shrimp served on a generous bed of spicy Caribbean-style mango and habanero sauce. Served with a banana and corn pone filled tamale and topped with a fresh papaya and pineapple relish and an electric lime and mango puree.
- Roasted Pork Tenderloin ♥** **\$35.00**
8 oz. of Co-op farm raised pork tenderloin, roasted and served with a charred ancho and blackened tomato sauce and topped with a sun-dried cherry chutney. Served with a sweet corn pudding filled tamale and sautéed vegetables.
- New York Strip with Red Wine Sauce and Gouda Butter -♥** **\$34.00**
A 10 oz. Creekstone Farms certified Black Angus N.Y. Strip steak seasoned with salt and pepper, grilled to order and served with a red wine and fresh herb glaze and a smoked gouda compound butter. Accompanied by garlic mashed potatoes and sautéed vegetables.
- Vegetable Chile Relleno – ♥ – ▽** **\$31.00**
Poblano pepper stuffed full with mayacoba beans, roasted corn and potatoes, jack and swiss cheeses. Served in a roasted tomato-chile sauce and garnished with queso fresco cheese. Served with sweet corn pudding and sautéed vegetables.
- Enchiladas (only one of the enchilada options may be chosen)**
- Shrimp Enchiladas -♥** **\$33.00**
Two enchiladas filled with sautéed shrimp, green onions, and cheeses. Served in a verde sauce made from tomatillos, charred poblanos, white wine, garlic, fennel, and pumpkin seeds, then drizzled with chipotle chile puree. Plate includes rice and beans, guacamole, and pico de gallo relish.
- Roasted Chicken Enchiladas Suizas** **\$31.00**
Two enchiladas filled with achiote-lime roasted chicken, cilantro, and jack cheese. Served in a sauce made from swiss cheese and sour cream, then drizzled with ancho chile adobo. Plate includes rice and beans and charred poblano salsa fresca.

Chicken Enchiladas Mole Negro - ♥

\$33.00

Two enchiladas filled with slow roasted chicken, jack cheese and cilantro. Covered with a Oaxacan black mole made from pasilla, ancho, and guajillo chiles, bananas, raisins, almonds, and pumpkin seeds. Topped with crema espesa and grilled onions. Includes sides of rice and beans.

Dessert Platter (choose 3)

White Chocolate and Almond Cheesecake

Delicious white chocolate and almond flavor cheesecake with a graham cracker-almond crust.

Peanut Butter Pie

A rich mixture of crunchy peanut butter and cream cheese swirled with chocolate over a toasted peanut crust.

Mocha Toffee Torte ♥

A four layer torte made with imported chocolate, toffee, whipped mocha cream, and a roasted pecan and hazelnut crust.

Chocolate Covered Strawberries ♥