Banquet Menu
Lunch

Served Monday through Friday from 11:00 a.m. to 3:00 p.m.

Buffet Style Plan A
$40.00 + 9.75% tax + 20% gratuity = $51.90

Roasted Chicken, Cheese Enchiladas, Chile Verde
Mexican rice, refried beans, fresh green salad

Buffet Style Plan B
$42.00 + 9.75% tax + 20% gratuity = $54.50

Chile Colorado, Cheese Enchiladas
Mexican rice, refried beans, Hot Vegetables, fresh green salad

Buffet Style Plan C
$47.00 + 9.75% tax + 20% gratuity = $60.98

Chicken & Beef Fajitas, Cheese Enchiladas
Mexican style rice, refried beans, hot vegetables, fresh green salad.

Non-refundable deposit required.
We offer two banquet facilities which accommodate 30 to 240 guests.
The minimum guarantee for our large banquet room is 150 guests.
Minimum guarantee for small banquet room is 60 guests.
A fee of $1,200.00 is required for the use of the Gallery.
Linen fee for napkins and tablecloths not included in pricing.
Deposit required: large banquet $1,500.00, Small banquet $750.00,
Gallery, T Bar & Lounge $950.00.
Breakfast served from 7:00am – 10:00am in the main dining room
7:00am – 11:00am in small banquet room

Plan D
$44.00 + 9.75% + 20% gratuity = $57.09

Pollo Yucatan, fresh breast of chicken marinated with achiote, topped with fresh tomatillo sauce and spices, service with Mexican style rice and fresh vegetables

Chile Verde, is a blend of pork meat that is seasoned and cooked with fresh green tomatillo sauce for a bold taste served with fresh Mexican rice and fresh refried beans

Chile Colorado is a blend of beef tenderloin that is seasoned and simmered with red Chile sauce until it is tender and shreds easily. Served with fresh Mexican rice and fresh refried beans

Plan E
$53.00 + 9.75% tax + 20% gratuity = $68.77

Carne Asada, Traditional Carne Asada: Broiled steak to perfection served with fresh Mexican rice, fresh refried beans, fresh guacamole and Pico de Gallo

Enchilada de Mole Poblano, Enchilada filled with Chicken in our home-made Tamayo signature mole sauce served with fresh Mexican rice and fresh refried beans

Seafood Enchilada, Corn tortilla stuffed with bay shrimp, sea scallops and a variety of fresh fish with white wine cream sauce served with fresh Mexican rice and fresh hot vegetables

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Side Dishes:

Camarones Costa Azul $15.00 each
Camarones a la Diabla $15.00 each
Camarones al mojo de ajo $15.00 each
Cheese Enchilada $8.50 each
Spinach Enchilada $8.50 each
Side of Guacamole $13.00

Plus 9.75% Sales Tax and 20% Gratuity

All Plans include:

House Salad, choice of:
Bleu Cheese, Italian, Cilantro or Ranch Dressing
Chips and Salsa, Coffee & Hot Tea

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