• Date/Fecha: Monday, November 14
• Time/Hors: 8:00 p.m.

Menu
$38.00 per person - Todo incluido

Appetizers: Guacamole, Chips, and Salsa Dinner: Choice of:
• POLLO PIBIL (Shredded breast of chicken marinated in bitter orange, achiote and Mayan spices, steamed in banana leaf, garnished with pickle red onions)

CHILE RELLENO (Vegetarian. Roasted chile poblano stuffed with Oaxaca, Chihuahua and requeson cheese, Serrano and pine nuts in a light tomato sauce served with sauteed vegetables)

• TAMPIQUENA (Tequila lime marinated grilled skirt steak, served with enchilada, guacamole)
* Above served with Rice and Refried Beans

Dessert: Choice of:
• Pastel de Tres Leches ('three creme cake with whipped cream and fresh banana)

• Flan de Coco. (Coconut flan with raspberry sauce and glazed fresh coconut) Coffee: Choice of: Regular Coffee or Tea

Above served with: Margarita or Sangria (two drinks per person) or soda.

Please contact Loreto Porte at lporte@hostos.cuny.edu for reservations