

## Miracle Grill Brooklyn

Prix Fixe Party Menu #1

\$68 per person (includes tax and gratuity)

Choice of Appetizer, Entrée and Dessert

Three Hour Open Bar: House Wine, Sangria, Beer and House Margaritas (frozen, on the rocks and up)

### Appetizers

Roasted Corn Chowder with Chipotle Cream and Crisp Tortilla Strips

Southwestern Spring Roll with Peanut Vinaigrette and Soy-Ginger Dipping Sauce

Mixed Greens La Posada-Citrus Vinaigrette

Half Quesadilla of the Day

### Entrees

Fish of the Day with Salsa of the Day and Grilled Vegetables

Grilled Portobello Mushroom Fajita with Guacamole, Roasted Red Pepper-Corn Salsa, Caramelized Onions and Whole Wheat Tortillas

Roasted Chicken Empanadas with Red Chile-Tomato Sauce, Mexican Crema and Sauteed Spinach

### Desserts

(includes Coffee or Tea)

Coconut Flan Classic Spanish Custard with Maple Syrup-Espresso Sauce and Toasted Coconut

Chocolate Ancho Cake Flourless Chocolate Cake lightly flavored with Ancho Chile Powder and served with Fresh Whipped Cream

## Miracle Grill Brooklyn

Prix Fixe Party Menu #2  
\$75 per person (includes tax and gratuity)  
Choice of Appetizer, Entrée, Dessert  
Full Open Bar for Three Hours (excluding high end tequilas)

### Appetizers

Mixed Greens with La Posada-Citrus Vinaigrette  
Roasted Corn Chowder with Chipotle Cream and Crisp Tortilla Strips  
Southwestern Spring Roll with Spicy Peanut Vinaigrette and Soy-Ginger Dipping Sauce  
Half Quesadilla of the Day

### Entrees

Fish of the Day with Salsa of the Day and Grilled Vegetables  
Grilled Pork Chop with Orange-Ancho Chile Recado, Apple-Raisin Salsa and Mashed Potatoes  
with Monterey Jack Cheese, Salsa Verde, Refried Black Beans and Pickled Onion Relish  
Chili Rubbed Grilled Shrimp Salad with Mixed Greens, Jicama, Avocado, Orange Slices and Blood  
Orange Vinaigrette  
Roasted Chicken Empanadas with Red Chile-Tomato Sauce, Mexican Crema and Sauteed Spinach  
Beef Brisket Fajita with Guacamole, Roasted Red Pepper-Corn Salsa, Caramelized Onions and Whole  
Wheat Tortillas

### Desserts (includes coffee or tea)

Coconut Flan Classic Spanish Custard with Maple Syrup-Espresso Sauce and Toasted Coconut  
Chocolate Ancho Cake Flourless Chocolate Cake lightly flavored with Ancho Chile Powder and served  
with Fresh Whipped Cream

## Miracle Grill Brooklyn Catering and Buffet Menu

### Platters

Southwestern Spring Roll with Soy-Ginger Dipping Sauce	40 pieces	\$45.
Boiled Shrimp with Pasilla Dipping Sauce	125 pieces	\$130.
Blue Corn Fried Chicken with Chipotle Buttermilk Sauce	40 pieces	\$50.
Grilled Chicken Skewers with Cilantro Pesto	40 pieces	\$50.
BBQ Pulled Pork with Napa Cabbage Slaw and Tortilla Chips	1 Quart	\$30.
Fresh Vegetables with Chipotle Mayonnaise Dipping Sauce	1 Platter	\$30.
Southwestern Chicken Club with Bacon, Tomato, Lettuce and Chipotle Mayonnaise	40 pieces	\$75.
Homemade Potato Chips with Ancho, Garlic and Sour Cream Dip	1 Platter	\$25.

### Salads

Mixed Green Salad with La Posada-Citrus Vinaigrette	1 Platter	\$30.
Southwestern Caesar Salad with Roasted Chicken, Roasted Corn, Crumbled Cotija Cheese and Crisp Tortilla Chips	1 Platter	\$50.
Spicy Potato Salad	1 Platter	\$30.

### Salsas

Fresh Tomato Salsa	1 Quart	\$14.
Corn and Red Pepper Salsa	1 Quart	\$14.
Mango and Black Bean Salsa	1 Quart	\$14.
Pineapple and Tomatillo Salsa	1 Quart	\$14.
Papaya and Jicama Salsa	1 Quart	\$14.
Avocado and Tomato Salsa	1 Quart	\$30.

*All Salsas are served with Yellow Corn Tortilla Chips*

### Guacamoles

Avocado Guacamole	1 Quart	\$32.
Avocado and Mango Guacamole	1 Quart	\$32.
Avocado and Pineapple Guacamole	1 Quart	\$32.

*All Guacamoles are served with Yellow Corn Tortilla Chips*

### Desserts

Chocolate Ancho Cake with Fresh Whipped Cream <i>ten pieces</i>	\$45.
Coconut Flan with Maple Syrup-Espresso Sauce <i>ten pieces</i>	\$45.

*Prices do not include tax as well as a 10% service charge which covers the cost of platters, utensils, etc.*