



MOJAVECANTINA

22870 Pontiac Trail South Lyon, Michigan 48178 248-264-6152 mojavecantinasl@gmail.com

PARTY MENU

Thank you for considering Mojave Cantina for your next event!

All BAR/PLATED lunch and dinner menu options include unlimited coffee, tea, soft drinks and chips & salsa. (Exclusive private room fee included.)

We offer several room options to accommodate your event style and guest count.

*No additional fees
(All minimum spends are pre-tax and gratuity.)

MOJAVE DUNES ROOM

- Accommodates up to 44 guests.
- Dunes room plus bar area up to 75 guests.
 - Please call management for parties over 75 ppl
- To reserve the room exclusively, minimum spend:
 - Lunch (11 am-3pm) \$400
 - Dinner (After 3pm) \$750
- To reserve the room exclusively on Fridays or Saturdays after 3pm, a minimum spend of \$1250.

MOJAVE AGAVE ROOM

- Accommodates 50-100 guests.
- If between 50-70vguests, this only includes the main dining area.
- To reserve the room exclusively, minimum spend:
 - Lunch (11am-3pm) \$1500
 - Dinner (After 3pm) \$2500

MAIN DINING AREA

- For 50-100 guests, this includes both the main dining area + BAR.
- To reserve the room exclusively, minimum spend:
 - Lunch (11 am-3pm) \$2000
 - Dinner (After 3pm) \$3500
- The main dining room is available anytime except Friday and Saturday after
 5pm. If you need a different time, please call us to speak with management at
 (248) 264-6152.

IN-HOUSE

CANTINA UNLIMITED APPETIZER (BUFFET)

\$18.50 Per Person

Enjoy Any Three Appetizers with Unlimited Refills for 45 Minutes

CHOICE OF THREE

Mojave Nachos

Queso Blanco Dip

Chorizo Cheese Fries

Mexican Pizza (LG)

Mexican Botanas

Southwest Egg rolls

Taquitos

Street Corn

FIESTA LUNCH MENU (PLATED)

Max 30 guests. Served 11 am-2pm \$17.50 per person

QUESADILLA

Flour tortilla filled with your choice of ground beef or grilled chicken and mixed cheeses. Served with refried beans and rice.

ENCHILADAS

Two hand rolled corn tortillas stuffed with your choice of: shredded beef, shredded chicken, ground beef or cheese. Smothered with your choice of a homemade sauce: roja, poblano, or queso. Topped with muenster and cheddar cheeses. Served with refried beans and rice.

CHICKEN FAJITA WRAP

Grilled chicken breast, onions, mixed peppers, tomatoes, lettuce, and cheese medley wrapped in a flour tortilla. Served with refried beans and rice.

TACOS

Two soft flour tortillas or crunchy corn tortillas filled with your choice of shredded chicken, ground beef or beans, topped with lettuce, cheese, and tomatoes. Served with refried beans and rice.

NACHOS

Crispy corn chips topped with ground beef, muenster and cheddar cheeses, refried beans, tomatoes, lettuce, scallions, and jalapenos.

All BAR/PLATED lunch and dinner menu options include unlimited coffee, tea, soft drinks and chips & salsa. (Exclusive private room fee included.)

IN-HOUSE

CANTINA FIESTA DINNER MENU OPTION 1 (PLATED)

\$19.50 per person

TEX-MEX CLASSIC TACOS

Three soft flour or crunchy corn tortillas filled with your choice of shredded chicken, shredded beef, seasoned ground beef, or beans and topped with lettuce, tomatoes, and muenster and cheddar cheeses. Served with refried beans and rice.

TACO SALAD

Fresh mixed greens, pico de gallo, mixed peppers, green onions, and muenster and cheddar cheeses. Topped with fried tortilla strips and sour cream.

TAQUITOS

Four deep fried tortillas, hand-rolled and stuffed with shredded chicken, black bean and corn salad, muenster and cheddar cheeses, guacamole and chipotle. Served with refried beans and rice.

BURRITO

California-style burrito filled with your choice of shredded chicken or ground beef, refried beans, muenster and cheddar cheeses, and sour cream. Served with refried beans and rice.

ENCHILADAS

Three corn tortillas stuffed with your choice of shredded chicken, ground beef, or cheese and topped with your choice of roja sauce, poblano sauce, or queso blanco.

Served with refried beans and rice.

CANTINA FIESTA DINNER MENU OPTION 2 (PLATED)

\$22.50 per person

FISH TACOS

Two soft flour tortillas with fresh seasonal fish, topped with cilantro lime cabbage slaw, and remoulade sauce. Served with refried beans and rice.

CARNE ASADA

Hand cut Rib eye steak served over a bed of onions with Serrano peppers, Mojave guacamole, lettuce, tomatoes, and three warm flour tortillas. Served with refried beans and rice.

CHIMICHANGAS

Two golden-fried burritos stuffed with your choice of shredded chicken or ground beef. Topped with muenster and cheddar cheeses, guacamole, lettuce, tomato, and sour cream. Served with refried beans and rice.

TACOS MEXICANOS

Three soft corn tortillas with your choice of: grilled chicken, shredded beef, grilled steak, chorizo, pulled pork, or BBQ pulled pork. Topped with grilled onions, fresh cilantro, and queso fresco. Served with refried beans and rice.

FAJITAS

Your choice of grilled chicken or steak.
Served on a sizzling skillet with sauteed onions, mixed peppers, muenster and cheddar cheeses, and pico de gallo.
Lettuce, sour cream, and three warm flour tortillas on the side. Served with refried beans and rice.

IN-HOUSE

CANTINA FAJITA BAR (BUFFET)

Lunch: \$18.50 per person

(2 fajitas per guest)

Dinner: \$22.50 per person

(3 fajitas per guest)

Includes: Grilled marinated chicken and steak, sauteed onions, peppers

Soft flour tortillas

Lettuce

Tomatoes

Sour cream

Cheese

Refried beans & rice

CANTINA GUACAMOLE BAR

Add on to any lunch or dinner!

(BUFFET)

\$5 per person (minimum of 25 guests)
Homemade fresh guacamole and tortilla
chips.

CANTINA QUESO BAR

Add on to any lunch or dinner!

(BUFFET)

\$4 per person (minimum of 25 guests)
Homemade gueso blanco and tortilla chips.

All BAR/PLATED lunch and dinner menu options include unlimited coffee, tea, soft drinks and chips & salsa. (Exclusive private room fee included.)

CANTINA TACO BAR (BUFFET)

Lunch: \$16.50 per person (2 tacos per guest) Dinner: \$20.50 per person (3 tacos per guest)

Includes: Choice of two proteins
(Shredded Chicken/Seasoned Ground
Beef)

Soft flour tortillas

Lettuce

Cheese

Tomatoes

Sour cream

Refried beans & rice

CANTINA NACHO BAR (BUFFET)

\$19.50 per person

Includes:

Season ground beef OR Shredded Chicken

Tortilla chips

Queso Blanco

Refried beans

Lettuce

Tomato

Sour cream

Jalapenos

Scallions

CANTINA FIESTA DRINK MENU

MARGARITA BAR

\$34 per carafe

Your choice of: traditional lime, strawberry, raspberry, mango, peach, blood orange, blackberry, watermelon, banana, or sangria.

Salt, sugar, and limes to decorate your margarita included.

SANGRIA BAR

\$34 per carafe

Your choice of: La Roja (house red), La Blanca (house white), strawberry peach, or blackberry.

Fresh fruit to decorate your sangria included.

LEMONADE BAR \$15 per carafe

Your choice of: traditional lemon, strawberry, raspberry, mango, peach, blood orange, blackberry, watermelon, banana, or sangria.

Sugar, fresh cut lemons, and fresh fruit to customize your lemonade included.

BOTTLED BEER BUCKETS

\$25 per bucket

5 beers per bucket
Your choice of bottled beers:
Corona/ Corona Lt/ Tecate
Budweiser/ Bud Lt/ Miller Lt/ Coors
Bells Two-Hearted
Labatt/ Labatt Lt

All BAR/PLATED lunch and dinner menu options include unlimited coffee, tea, soft drinks and chips & salsa. (Exclusive private room fee included.

A LA CARTE OPTIONS

(Must be added on to in-house special occasion menus)

DESSERT PLATTER

\$5.50 per person {minimum of 20}
INCLUDES:
Chimi Cheesecake
Sopapillas
Gluten-free Brownie

ENCHILADAS

1/2 Tray of appetizer Cheese Enchiladas \$50 - Serves 10 people (20 enchiladas) Whole Tray of appetizer Cheese Enchiladas \$90 - Serves 20 people (40 enchiladas) *Add Ground Beef or Shredded Chicken for an additional \$10.00 for 1/2 tray or \$20.00 for whole tray.

MOJAVE NACHOS

1/2 Tray of appetizer Mojave Nachos \$50 - Serves 5 people Whole Tray of appetizer Mojave Nachos \$80 - Serves 1 0 people *Substitute Chorizo \$10.00 for an additional 1/2 tray or \$20.00 for whole tray

TEX MEX TACOS

Choice of soft flour tortillas or crunchy corn tortillas
Choice of ground beef or shredded chicken
12 count \$28
18 count \$38
24 count \$46



22870 Pontiac Trail | South Lyon, Michigan 48178 | 248-264-6152 | MojaveCantinasl@gmail.com

Thank you for choosing Mojave Cantina for your next event!

Date and time of Event:	
Number of Guests:	
Menu Option*:	
Location of Event:	
 □ Mojave Dunes Room (max 50 guests) \$250 deposit □ Mojave Agave Room (max 70 guests) \$500 deposit □ Mojave Agave Room with bar (max 100 guests) \$500 □ Main dining area (section or all, max 70 guests) \$500 	•
Final head count and menu options must be confirmed one week before the non-refundable. If cake/dessert is brought: a) We can serve it for you for or b) \$3 per person with our ice cream.	
I, the guest, understand and agree to pay for the information provided regareason.	ardless if the number of guests decreases for any
Guest Signature:	Today's Date:
Guest Name Printed:	
Phone Number or Email:	
Manager Signature:	Today's Date:
Manager Name Printed:	