

HECHO
EN VEGAS
MEXICAN GRILL & CANTINA



MGM GRAND
maximum Vegas.



Family-Style Meals Menu 2 – Family Style

Starters

Chips and Salsa

Verde and Rojo Handcrafted Salsa and Fresh Corn Chips

Handmade Guacamole

Hass Avocados, Roma Tomatoes, Cilantro, Fresh Lime, Onion, Serrano & Jalapeno Chile

And Choice of Starters:

Mini Chimichangas

Crispy Chimichanga Tasters of Chicken, Green Chile Cheese, and Pork Carnitas Served "Bandera Style" with Salsas Rojo, Blanco and Verde

Or

Hecho Wedge Salad

Baby Iceberg Lettuce, Cherry Tomatoes, Avocados, Cilantro, Red Onions, and Jalapeno Blue Cheese Dressing

Entrées

All entrées are served with Family Style Spanish Rice and Black Beans

Pollo Con Mole

Free Range Chicken with a House Made Mole Sauce served with Poblano Rice, Grilled Asparagus, and Pickled Red Cabbage

Fajita Familia

Your Choice of Mesquite Grilled Chicken or Chile Rubbed Skirt Steak Served Over Seared Peppers & Onions, with Guacamole & Pico de Gallo

Dessert

Chocolate Tres Leches

Or

Vanilla Bean Flan

Starter Options & Dessert must be Pre-Selected Prior to Event

\$41.00 per guest



Family-Style Meals

Menu 3 – Family Style

Starters

Chips and Salsa

Verde and Rojo Handcrafted Salsa and Fresh Corn Chips

Handmade Guacamole

Hass Avocados, Roma Tomatoes, Cilantro, Fresh Lime, Onion, Serrano & Jalapeno Chile

Hecho Wedge Salad

Baby Iceberg Lettuce, Cherry Tomatoes, Avocados, Cilantro, Red Onions, and Jalapeno Blue Cheese Dressing

And Choice of Starters:

Mesquite Grilled Chicken Quesadilla

Warm Flour Tortillas filled with Melted Cheese, Refried Beans & Grilled Chicken, Drizzled with Crema, sided with Guacamole & Pico de Gallo

OR

Tres Quesos Fundido

Melted Oaxacan, Blanco & Asadero Cheeses with Smoked Mushrooms and Handmade Corn Tortillas

Entrées

All entrées are served with Family Style Spanish Rice and Black Beans

Pollo Con Mole

Free Range Chicken with a House Made Mole Sauce served with Poblano Rice, Grilled Asparagus, and Pickled Red Cabbage

Fajita Familia

Your Choice of Mesquite Grilled Chicken or Chile Rubbed Skirt Steak Served Over Seared Peppers & Onions, with Guacamole & Pico de Gallo

Taqueria Distrito

Handmade Corn Tortilla Tacos filled with your choice of Mesquite Grilled Chicken, OR Carne Asada & Bacon

Dessert

Choice of Desserts:

Chocolate Tres Leches

Or

Vanilla Bean Flan

Starter Options, Entrée Options, & Desserts Must be Pre-Selected Prior to Event

\$47.00 per guest



Plated Menu

Starters

Served Family Style

Chips and Salsa

Verde and Rojo Handcrafted Salsa and Fresh Corn Chips

Handmade Guacamole

Hass Avocados, Roma Tomatoes, Cilantro, Fresh Lime, Onion, Serrano & Jalapeno Chile

Short Rib Taquitos

Shredded Beef, Salsa Verde, Crema, Queso Cotija

Salads

Served Individually

Choice Of

Hecho Wedge Salad

Baby Iceberg Lettuce, Cherry Tomatoes, Avocados, Cilantro, Red Onions, and Jalapeno Blue Cheese Dressing

Or

Margarita Caesar Salad

Chopped Romaine, Casero Cheese, Roasted Tomato, Crisp Hominy, with Margarita Caesar Dressing

Entree

All Entrees Feature a Handmade Corn Tamal & Grilled Organic Calabacitas

Choice Of

Pollo Con Mole

Free Range Chicken with a House Made Mole Sauce served with Poblano Rice, Grilled Asparagus, and Pickled Red Cabbage

Pescado Tropical

Achiote Marinated Market Fresh White Fish Fillet with Salsa Verde & Tropical Fruit Pico

Mesquite-Fired New York Strip

Chile Rubbed New York Strip Steak, With Garlic Mashed Potatoes, Glazed Baby Carrots, Harissa Demi-Glace, Griddled Cheese, Pico De Gallo, and grilled Scallions

Dessert

Chocolate Tres Leches

Or

Vanilla Bean Flan

Dessert and Entrée must be Pre-Selected Prior to Event

\$59 Per Guest



Reception Menus

Menu 1- Reception

Service Family Style

At the Table

Chips and Salsa

Verde and Rojo Handcrafted Salsa and Fresh Corn Chips

Handmade Guacamole

Hass Avocados, Roma Tomatoes, Cilantro, Fresh Lime, Onion, Serrano & Jalapeno Chile

Hand Passed

Short Rib Taquitos

Shredded Beef, Salsa Verde, Crema, Queso Cotija

Mini Chimichangas

Crispy Chimichanga Tasters of Chicken, Green Chile Cheese, and Pork Carnitas Served with Salsas Rojo, Blanco and Verde

Mesquite Grilled Chicken Quesadilla

Warm Flour Tortillas filled with Melted Cheese & Grilled Chicken

\$38.00 per guest



Menu 2 – Reception

Service Family Style

At the Table

Chips and Salsa

Verde and Rojo Handcrafted Salsa and Fresh Corn Chips

Handmade Guacamole

Hass Avocados, Roma Tomatoes, Cilantro, Fresh Lime, Onion, Serrano & Jalapeno Chile

Hand Passed

Short Rib Taquitos

Shredded Beef, Salsa Verde, Crema, Queso Cotija

Mini Chimichangas

Crispy Chimichanga Tasters of Chicken, Green Chile Cheese, and Pork Carnitas Served with Salsas Rojo, Blanco and Verde

Mesquite Grilled Chicken Quesadilla

Warm Flour Tortillas filled with Melted Cheese & Grilled Chicken

Chicken Empanadas

Crispy Empanadas with chicken, Cilantro & Cheese
Served with Verde Salsa

\$49.00 per guest



Additional Action Stations

Per Guest Pricing Listed
\$100 Chef Attendant Fee Per Station

Carving Stations

Garlic Lime Marinated Turkey Breast \$12

Sided with Chipotle Cranberry Sauce

Chile Rubbed Prime Rib \$15

Side with Hecho a Jus & Horseradish Cream

Agave Glazed Ham \$10

Served with a Spicy Pineapple Chutney

Action Stations

Taco Station \$10

Shredded Beef, Chicken & Pork Tacos with Corn Tortillas and Assorted Toppings

Hand-Crafted Gourmet Guacamole Station \$10

Fresh Hass Avocados Smashed with an Assortment of Unique Ingredients

Ensalada Station \$8

Chopped Romaine & Mixed Greens Tossed with your choice of Fresh Garden Ingredients

Canela Banana Fosters Station \$8

Rum Braised Cinnamon Bananas over Vanilla Bean Ice



BEVERAGE PACKAGE 1

Cocktails

CASA HECHO MARGARITA

Tequila El Jimador, Triple Sec, Freshly Squeezed Lime

FROZEN CASA HECHO MARGARITA

Tequila El Jimador Silver, Lemon & Lime

SANGRIA

Spanish Red Wine, Seasonal Fruits, Brandy, Fresh Juices

LIQUORS

Tequila El Jimador, Skyy Vodka, Jim Beam, Bombay Gin, Cruzan Rum, Christian Brothers Brandy

Cerveza

DRAFT

Dos Equis Amber & Lager, Bud Light, Modelo Especial, Firestone IPA, Corona Light,

BOTTLE

Sol, Pacifico, Bohemia, Corona, Corona Light, Budweiser, Bud Light, Negra Modelo, Carta Blanca, Michelob Ultra

Wine

House Wines

1st Hour: \$30 Per Person

2nd Hour: \$25 Per Person

3rd Hour: \$20 Per Person

Premium Brands Available for an additional \$5 per person
Per hour Package includes Sodas and Iced Tea



BEVERAGE PACKAGE 2

Pitchers

SANGRIA

Spanish Red Wine, Seasonal Fruits, Brandy, Fresh
Lemon Juice, Fresh Orange Juice

1st Hour: \$25 Per Person

2nd Hour: \$20 Per Person

3rd Hour: \$15 Per Person

Package includes Sodas and Iced Tea