



The Pavilions

AT HAGGIN OAKS

2026



VENUE FEE

PAVILION

MON-THURS \$2,895

FRIDAY \$4,195

SATURDAY \$5,195

SUNDAY \$3,695

CREEKSIDE

MON-THURS \$1,895

FRIDAY \$2,695

SATURDAY \$3,195

SUNDAY \$2,495

Excludes Holidays and
Holiday Weekends





MENU & PRICING

BUFFET SERVICE
\$65.95

FAMILY STYLE
SERVICE
\$69.95

Service Includes

- three (3) appetizers
- one (1) salad
- two (2) entrées
- two (2) accompaniment dishes
- unlimited aguas frescas



SELECT 3

APPETIZERS

additional appetizers

\$210 per 50 pieces

BACON PAPAS RELLENAS with
charred poblano pepper crema

CHICKEN TAQUITOS
with avocado salsa

**PASTOR CHICKEN
EMPANADAS**
with avocado salsa

MEXICAN STREET CORN
with crema, tajin and
cotija cheese

**SHRIMP CEVICHE
MINI TOSTADAS**
with micro cilantro

**CHICKEN TINGA MINI
TOSTADAS**
with micro cilantro

CHORIZO QUESO FUNDIDO
served with chips

SELECT 1

SALADS

additional salads,

\$8.00 per person

MEXICAN CHOPPED SALAD
Corn, tomatoes, black bean,
cucumber, red bell, jicama,
romaine lettuce, red onion with
a lime dressing

SOUTHWEST SALAD
Corn, tomatoes, tortilla chips,
black olives, red onion, cotija
cheese with a chipotle ranch
dressing

CLASSICA PASTA SALAD
Black olives, corn, tomatoes,
cucumbers, red onions,
pickled jalapenos, peas, carrots,
red bell peppers



SELECT 2

ACCOMPANIMENTS

*additional sides,
\$8.00 per person*

ROASTED GREEN BEANS

with blistered tomatoes and
cotija cheese

CORN ON THE COB

with house seasoning

SEASONAL VEGGIES

with cactus salsa and melted
chihuahua cheese

MEXICAN SUCCOTASH

Zucchini, squash, corn, yellow
onions, tomatoes, with cotija
cheese

ROASTED CAULIFLOWER

with a poblano cream sauce

BABY CARROTS

with honey chipotle glaze

SPICY POTATOES

Spanish seasoned roasted
potatoes

CHARRO BEANS

Slow simmering of beans with
various meats and aromatic
vegetables

REFRIED PINTO BEANS

Mashed and fried pinto beans,
traditionally seasoned with
aromatics

SPANISH RICE

Cooked in a flavorful,
tomato-based broth with onions,
garlic, and other spices

CILANTRO LIME RICE

Fresh cilantro and lime juice,
known for its bright, fresh flavor
and versatility

BLACK BEAN CASSEROLE

savory mix of black beans, corn
and spices with a cheesy topping

POTATO AU GRATIN

with poblano peppers featuring
a creamy sauce infused with the
mild, earthy flavor of roasted
poblano peppers



Pricing is subject to 23% service charge and applicable sales tax.
We reserve the right to change pricing up to 30 days without further notice.



SELECT 2

ENTREES

additional entrees, \$15.00 pp

CHICKEN ENCHILADAS

Flour tortillas filled with shredded chicken and chihuahua cheese, then rolled and covered in a rich enchilada sauce and baked until warm and bubbly and topped with green salsa

BEEF BIRRIA

Slow-cooked Mexican stew known for its tender, fall-apart meat and savory chile broth.

COCHINATA PIBIL

Traditional, slow-roasted Yucatecan pork dish with a marinade of achiote paste and sour orange juice

SHORT RIB BARBACOA

savory, slow-cooked Mexican dish where beef is braised with a smokey and slightly spicy flavor profile

CHILE VERDE PORK SHOULDER

a hearty and comforting Mexican stew featuring tender chunks of pork that are slow simmered in a rich, flavorful, and vibrant green chili sauce

SNAPPER A LA VERACRUZANA

Cooked in a flavorful sauce of tomatoes, olives, capers, and chiles

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SOUTHWEST SALMON

Seared and topped with grilled corn and black bean salsa

CHICKEN MOLE WITH SESAME SEEDS AND CREMA

a celebratory Mexican dish that is complex in its intensely flavorful sauce

PORK CARNITAS

Shredded and crisped for a combination of melt-in-your-mouth tender and crispy textures.

VEGETARIAN OPTIONS

the perfect substitution for your guests with dietary restrictions

QUINOA AN VEGGIES CHILE RELLENO

on a roasted tomato sauce

PORTABELLO AND POBLANOS RAJITAS BOWL

on a bed of cilantro lime rice

KIDS MENU

\$25.95 - Ages 3-12

ENTRÉE (choose one)

CHEESE QUESADILLA

HAMBURGER AND CHIPS

all meals come with seasonal fruit and cookies

or **ADULT OPTION**



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SELECT 2 AGUAS & 2 SALSAS

COMPLIMENTS

AGUAS FRESCAS

Tamarindo, Horchata,
Piña, Melon

HOUSE MADE CORN CHIPS

Quacamole and chipotle crema

GRILLED JALAPENOS

grilled onions and radishes

SALSAS

Salsa verde, Salsa molcajete,
Pico de gallo

FLOUR OR CORN TORTILLAS



Please consult with your
Event Sales Manager
for dessert options.

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BAR SERVICE

\$325 set up fee • \$650 bar sale minimum
includes bartender and full bar set up of beer, wine and spirits

CASH BAR

*beverages are at the discretion of
the guests*

*\$650 bar sales minimum
client is responsible if not met

HOSTED BAR

*host a predetermined dollar
amount of beer and/or wine and
spirits for your guests*

HOSTED

BEER and/or WINE ONLY
cocktails available for purchase

BEER

Cheers to beers...we tap kegs here!

\$500 Domestic Keg

**COORS
COORS LIGHT
BUD
BUD LIGHT**

\$600+ Premium Keg
Ask about availability

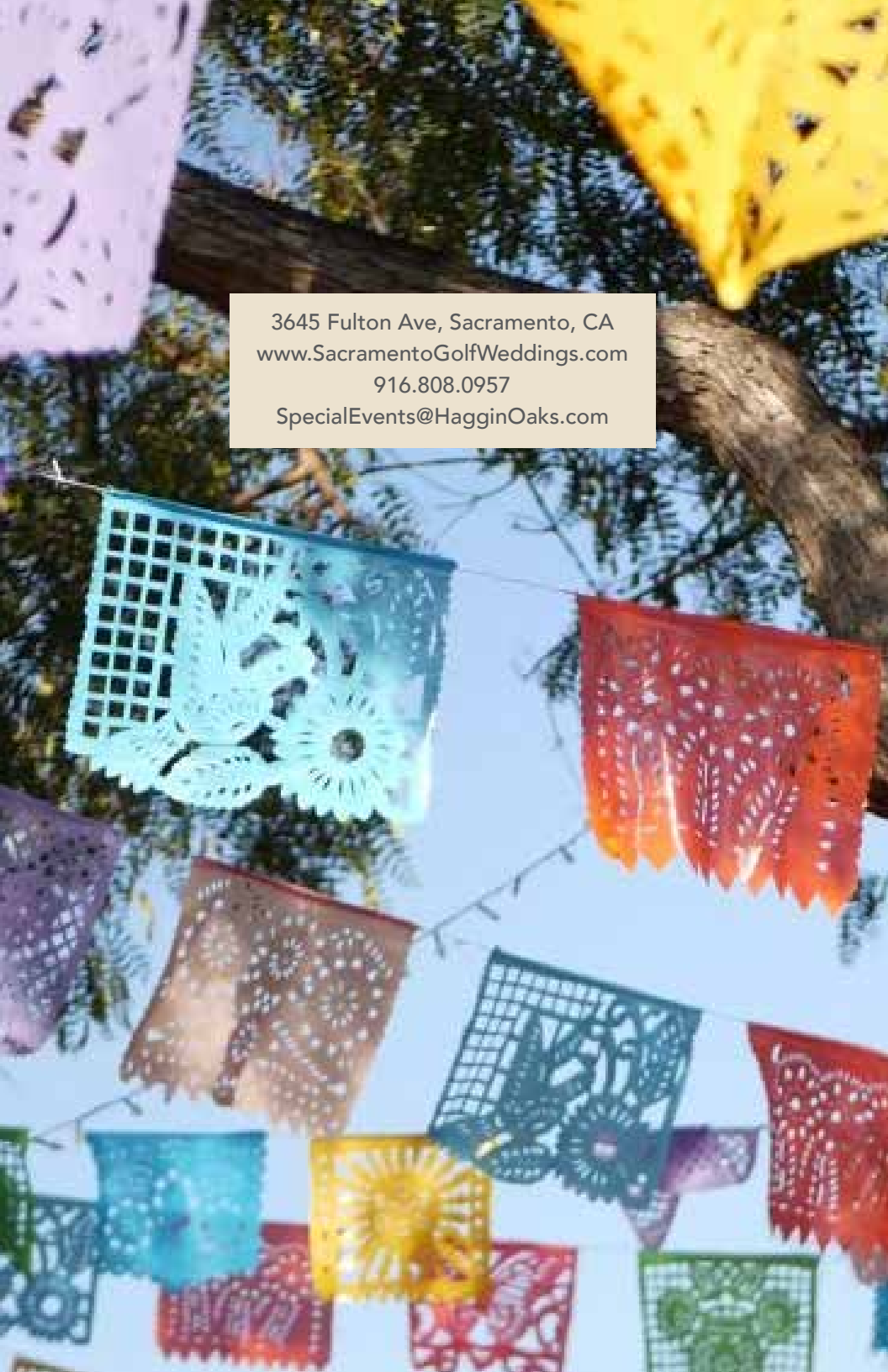
ZERO PROOF

**SPARKLING APPLE CIDER
MOCKTAILS
SODAS**

Ask about availability

WINE

*We provide a full wine list where you can
select and match up with our Top Shelf
offerings. As an alternative, should you
choose to bring in other wines, we offer
the service of uncorking, serving and for
a modest corkage fee.*



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