



FORD HOLIDAY RIVER PARADE MENU FRIDAY, NOVEMBER 25, 2022

APPETIZER STATIONS

QUESADILLAS MADE YOUR WAY

Build your own quesadilla with these delicious ingredients:

Oaxaca Cheese | Mushrooms | Spinach Peppers | Certified Angus Beef® Fajita
Chicken Breast Fajita
Certified Akaushi Beef
Barbacoa | Carnitas | Al Pastor

RIO RIO CANTINA GUACAMOLE BAR

Fresh guacamole prepared at the bar.

Rio's signature recipe includes:

Fresh Avocados Mashed with Orange Juice, Sea Salt, Lime Juice, Cilantro, Serrano Pepper, Roasted Garlic and Purple Onions.

SALSA BAR

HOMEMADE SALSAS AND CRISP

GLUTEN-FREE TOSTADAS

SALSA ROJA

Our classic Tomato-Cilantro-Lime Salsa with Jalapeños, Garlic and Red Onions.

SALSA NEGRA

Charred Tomatoes, Jalapeño Peppers and Onions bring a rich smokiness to this twist on our House Salsa.

TOMATILLO SALSA VERDE

A rich Tomatillo Salsa made with Avocado, Garlic, Cilantro, Poblano and Jalapeño Peppers.

PINEAPPLE SALSA

A refreshing sweet and tart Pineapple Salsa with Cilantro, Red Onion and Lime.

STREET SALSA

A spicy, dark red salsa made with Tomatillos and Chiles de Árbol.

QUESO BLANCO

Queso blanco with Poblano Peppers, Tomatoes, Onions and a pinch of Cilantro.

BUFFET STATIONS

STREET TACOS

Choose a warm corn tortilla or fresh homemade flour tortilla and choose from:
Certified Angus Beef Fajita | Chicken Breast Fajita
Certified Akaushi Beef Barbacoa
Carnitas | Al Pastor

ENCHILADAS

ENCHILADAS DE LA CASA

Cheese enchiladas topped with a mild chile sauce.

ENCHILADAS VERDES

Corn Tortillas Filled with Chicken, Topped with Salsa Verde.

SIDES

Refried Beans | Black Beans | Borracho Beans
Spanish Rice | Sour Cream | Pico de Gallo

DESSERT

Churro

NON-ALCOHOLIC BEVERAGES

Iced Tea | Fountain Drinks | Coffee

Rio Rio Cantina and its award winning, Naked Iguana Tequila Bar features refreshing margaritas and craft cocktails using all-natural, fresh ingredients. Be sure to ask your server and/or bartender about our extensive tequila and mezcal selections.