

## APPETIZERS

MINIMUM ORDER OF 20 GUESTS  
\$20 PP

### Chorizo Cups/\$38

Chipotle seasoned chorizo served in wonton wrappers and topped with cheese and olives

### Jalapeño Poppers/\$38

Stuffed with cream cheese and wrapped in a puff pastry

### Michelada Chicken Wings/\$40

Marinated in Mexican beer, lime, and spices

### Beef and Bean Taquitos/\$38

### Individual 7-Layer Dip/\$46

### Quesadilla Bites /\$38

### Tequila Shrimp Shooters/\$39

Jumbo prawn served in a shot glass with tequila cocktail sauce and fresh lime

### Empanadas/\$42

Seasoned chicken and green chilies wrapped in pie crust and baked until golden

### Pulled Pork Tortas/\$46

Seasoned pulled pork served on a brioche bun

## LUNCH BUFFET

MINIMUM ORDER OF 20 GUESTS  
\$20 PP

## ENTREE

### Enchiladas/\$16

Pick one meat option per 50 guests **Ground Beef, Shredded Chicken OR Carnitas**

Roasted green chilies, choice of meat filling, and our Mexican style four cheese blend, hand rolled in flour tortillas and baked until golden, topped with our spicy red OR chili verde sauce, melted cheese and fresh pico de gallo

### Poblano Stuffed Peppers/\$16

Vegetarian/Vegan Entrée Option - please specify quantity

Poblano peppers halved, stuffed with cilantro-lime rice and black beans, topped with our Mexican style four cheese blend



## SALAD

### Mexican Chopped Salad

Romaine lettuce chopped and mixed with diced tomatoes, corn kernels, radishes, bell peppers, avocado, and feta cheese, tossed in our honey-lime dressing

## ACCOMPANIMENTS

### Mexican Street Corn

Corn cut straight from the cob, tossed with Mexican spices, and topped with Cotija cheese and cilantro, served with a shaker of Tajin

### Spanish Rice

### Refried Beans

## LUNCH ADD-ONS

### Vegetarian Baked Nachos

\$33/54/76

### Chips and Salsa

\$27/49/65

### Guacamole

\$49/71/103

### Market-Fresh Fruit Platter

\$38/60/103

Sliced watermelon, cantaloupe, honeydew, pineapple, and grapes, topped with seasonal berries

### Black Bean and Corn Salad

\$27/49/71

Black beans and juicy yellow corn tossed with roasted peppers, red onions, and cilantro, in our house-made Southwest dressing

### Arroz Verde

\$33/54/76

Fresh cilantro and spinach pureed with a blend of spices and mixed with long grain white rice

### Mexican Chopped Salad

\$22/44/65

Romaine lettuce chopped and mixed with diced tomatoes, corn kernels, radishes, bell peppers, avocado, and feta cheese, tossed in our honey-lime dressing





## DESSERT ADD-ONS

PRICED PER DOZEN- 2 DOZEN MINIMUM

### Shortbread Cookies/\$22

Assortment of traditional shortbread cookies dipped in Mexican chocolate

### Sopapilla Cheesecake Squares /\$27

Freshly baked cheesecake squares, with a hint of vanilla and spices, topped with cinnamon crumble

### Chocolate-Dipped Churros/\$27

Traditional cinnamon-sugar churro dipped in Mexican chocolate

### Mexican Flag Strawberries/\$27

Fresh strawberries, hand dipped into white chocolate, and green sprinkles

## BEVERAGES

\*PLEASE CALL TO ASK ABOUT OUR BAR PRICING AND SERVICE

### Green Lemonade

### Virgin Sangria Punch

### \*Margarita or Daiquiri Bar

- Traditional
- Strawberry
- Pineapple
- Blackberry

### \*Mexican Coffee

Delicious warm cocktail that combines coffee with tequila and Kahlua, topped off by sweet creamer

### \*Paloma

Tequila, grapefruit, lime and soda

### \*Red Sangria

Red wine mixed with fresh fruit juices and brandy

### \*White Sangria

Crisp white wine with peaches, strawberries, and rum

