



Cinco de Mayo Lunch Buffet

14.99 per guest

Minimum Order of 20 Guests

ENTRÉE

Enchiladas

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

Vegetarian/Vegan Entrée Option

(Please specify quantity)

Poblano Stuffed Peppers

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

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 ✓ GF



Complimentary Décor



Sopapilla Cheesecake Squares



Arroz Verde



Chorizo Cups



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 *Vegan upon request* GF

Spanish Rice *Vegan* GF

Refried Beans *Vegan* GF

ADDITIONAL LUNCH ADD-ONS

Small (serves 10-15)

Medium (serves 20-25)

Large (serves 50-55)

Arroz Verde 30/50/70

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

Black Bean and Corn Salad 25/45/65

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

Mexican Chopped Salad 20/40/60

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

Vegetarian Baked Nachos GF 30/50/70

Market-Fresh Fruit Platter 35/55/95

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

Chips and Salsa *Vegan* GF 25/45/60

Guacamole *Vegan* GF 45/65/95

Chocolate-Dipped Churros



Quesadilla Bites



Pulled Pork Tortas



Enchiladas



DESSERT ADD-ONS

Priced by the dozen – Minimum order of 2 dozen

Shortbread Cookies

Assortment of traditional shortbread cookies dipped in Mexican chocolate

20

Sopapilla Cheesecake Squares

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

25

Chocolate-Dipped Churros

Traditional cinnamon-sugar churro dipped in Mexican chocolate

25

Mexican Flag Strawberries

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

25

APPETIZERS

Priced by the dozen – Minimum order of 2 dozen

Chorizo Cups

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

35

Jalapeño Poppers

Stuffed with cream cheese and wrapped in a puff pastry V

35

Michelada Chicken Wings

Marinated in Mexican beer, lime and spices GF

37

Beef and Bean Taquitos

35

Individual 7-Layer Dip V GF

42

Quesadilla Bites V

35

Tequila Shrimp Shooters

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

36

Empanadas

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

39

Pulled Pork Tortas

Seasoned pulled pork served on a brioche bun

42



Individual 7-Layer Dip



Mexican-Stuffed Potatoes

BEVERAGES

Green Lemonade

Virgin Sangria Punch

***Margarita or Daiquiri Bar**

Traditional – Strawberry – Pineapple – Blackberry

***Mexican Coffee**

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

**Please call to ask about our bar pricing and service*

***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

***Mexican Flag Jell-O Shots**

Made with vodka

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.