



# CINCO DE MAYO

## APPETIZERS

*Priced by the Dozen – 2 Dozen Minimum*

**Chorizo Cups** 37.80

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

**Jalapeño Poppers** ✓ 37.80

Stuffed with cream cheese and wrapped in a puff pastry

**Michelada Chicken Wings** GF 40

Marinated in Mexican beer, lime, and spices

**Beef and Bean Taquitos** 37.80

**Individual 7-Layer Dip** ✓ GF 45.50

**Quesadilla Bites** ✓ 37.80

**Tequila Shrimp Shooters** 39

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

**Empanadas** 42.20

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

**Pulled Pork Tortas** 45.50

Seasoned pulled pork served on a brioche bun

*Individual 7-Layer Dip*



*Mexican-Stuffed Potatoes*



*Jalapeño Poppers*



# Lunch Buffet

Minimum Order of 20 Guests

## ENTRÉE

**Enchiladas** **\$16.20**



*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** **\$16.20**

*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   upon request

**Spanish Rice**  

**Refried Beans**  

## ADDITIONAL LUNCH ADD-ONS

*Small (serves 10-15) Medium (serves 20-25) Large (serves 50-55)*

**Vegetarian Baked Nachos** **33/54/76**

**Chips and Salsa**   **27/49/65**

**Guacamole**   **49/71/103**

Enchiladas



Pulled Pork Tortas




Arroz Verde




**Market-Fresh Fruit Platter**

**38/60/103**

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


**Arroz Verde**

**33/54/76**

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


**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 

**Mexican Chopped Salad**

**22/44/65**

Romain 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

**Chocolate-Dipped Churros**

**27**

Traditional cinnamon-sugar churro dipped in Mexican chocolate


**Sopapilla Cheesecake Squares**

**27**

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

**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



*Mexican Flag Strawberries*



*Sopapilla Cheesecake Squares*



*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.*

