



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 V 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 V GF

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 V ^{Vegan upon request} GF

Spanish Rice V ^{Vegan} GF

Refried Beans V ^{Vegan} GF

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 V ^{Vegan} GF **27/49/65**

Guacamole V ^{Vegan} GF **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.

