



# LUNCH MENU

## Traditional Lunch Buffet

\$32.95 Per Person (plus tax and gratuity)

Choice of 2 entrée and 2 side selections from the Traditional Menu

## Classic Lunch Buffet

\$38.95 Per Person (plus tax and gratuity)

Choice of 2 entrée and 2 side selections from the Classic Menu

## ALL SERVICES INCLUDE

### Beverages

Most non-alcoholic beverages are included with all lunch services. Iced tea, lemonade, water, soda and coffee by request selections are included. Bottled beverages (e.g., Red Bull and Pellegrino), fresh-squeezed juices, and virgin cocktails are not included.

### Starters

Chips and salsa are served family style at each table. Appetizers can be added to your Lunch Buffet Service.

- + \$4.95 per person for each added Classic Appetizer
- + \$6.95 per person for each added Premium Appetizer

### Salad

Salad can be added to your Lunch Buffet Service.

- + \$3.45 per person for added salad

### Entrees and Sides

Choice of 2 entrées and 2 sides will be served on a buffet.

Menu selections are due 2 weeks prior to the event date.

- + \$5.95 Traditional +\$7.95 Classic per person for each additional entrée selection
- + \$4.95 per person for each additional side dish selection

### Bar Services

Choice of bar service.

#### HOST BAR

Your Event Manager will help you customize your hosted bar services.

#### NO HOST BAR

Your guests will pay for their own bar beverages.

### Dessert

Choose up to 2 of the following: Pumpkin Cake, Chocolate Cake, or Tres Leches Cake

- +\$3.95 each

*Special Occasion Cakes and/or Desserts provided by an outside vendor are permitted.*

## CHOOSE A MENU

### TRADITIONAL LUNCH BUFFET ENTRÉES

*Choose up to 2 of the following for your Traditional Package:*

\_\_\_ **STREET TACOS**

Corn tortillas, choice of protein, cilantro, onion, limes, salsa

*\*choose 1 filling: carne asada, shredded chicken, shredded pork, soyrizo, portobello and roasted shallots*

*\*\*add \$4pp for additional protein*

\_\_\_ **MIJAWRAP**

Mixed greens, choice of protein, chipotle ranch dressing, black bean & corn salsa, cotija cheese, guacamole, spinach tortilla

*\*choose 1 filling: carne asada, shredded chicken, shredded pork, soyrizo, portobello and roasted shallots*

\_\_\_ **CHIMICHURRI PASTA**

Creamy chimichurri penne pasta with blackened chicken

*\*Vegetarian option available without chicken*

\_\_\_ **NEW MEXICAN ENSALADA with CHICKEN**

Mixed greens, chipotle ranch dressing, black bean & corn salsa, cotija cheese, mini tostadas, seasoned chicken breast

*\*Vegetarian option available without chicken*

\_\_\_ **CHICKEN QUESADILLA**

Flour tortilla, shredded chicken, Oaxaca cheese

\_\_\_ **CHICKEN FLAUTAS**

Shredded chicken, Oaxaca cheese, flour tortillas crema

\_\_\_ **PORTOBELLO & ROASTED SHALLOT QUESADILLA**

Flour tortilla, Portobello mushrooms, roasted shallots, Oaxaca cheese

\_\_\_ **ENCHILADAS**

Choice of protein, Oaxaca cheese, choice of sauce, crema

*\*choose 1 filling: cheese only, shredded chicken, soyrizo, portobello and roasted shallots, grilled zucchini*

*\*choose 1 sauce: red, green, mole*

### CLASSIC LUNCH BUFFET ENTRÉES

*Choose up to 2 of the following for your Classic Package:*

\_\_\_ **SHORT RIB ENCHILADAS**

Tender short rib, Oaxaca cheese, choice of sauce, crema

*\*choose one sauce: red, green, mole*

\_\_\_ **NEW MEXICAN ENSALADA with STEAK**

Mixed greens, chipotle ranch dressing, black bean & corn salsa, cotija cheese, mini tostadas, grilled steak

\_\_\_ **CARNE ASADA QUESADILLA**

Flour tortilla, carne asada, Oaxaca cheese

\_\_\_ **CARNITAS**

Crispy pork, tortillas, pico de gallo, corn and flour tortillas

### LUNCH SIDES

*Choose up to 2 of the following for either package:*

\_\_\_ **BLACK BEANS**

Slow simmered with serrano peppers, onion, salt, pepper and cumin

\_\_\_ **REFRIED BEANS**

Pinto beans slow simmered then puréed with onion, pork fat and salt

\_\_\_ **PLANTAINS**

Fried then lightly salted for a perfect sweet and salty balance

\_\_\_ **CILANTRO LIME RICE**

Jasmine rice simmered with olive oil, garlic, cilantro, salt and pepper

\_\_\_ **GRILLED MEXICAN CORN**

Grilled corn cut off the cob then tossed with chipotle mayo, cotija cheese and spices

\_\_\_ **FRESH FRUIT**

An assortment of fresh cut melons, berries and other seasonal fruit

\_\_\_ **ROASTED GARLIC MASHED POTATOES**

Fluffy mashed russet potatoes seasoned with salt, white pepper and roasted garlic

\_\_\_ **CHIPOTLE MASHED POTATOES**

Fluffy mashed russet potatoes seasoned with salt, white pepper and chipotle peppers

\_\_\_ **ROASTED RED POTATOES**

Quartered and roasted red potatoes seasoned with salt, pepper and rosemary

\_\_\_ **MEXICAN BRUSSELS SPROUTS**

Tossed with agave nectar, cotija cheese, crema and Tajin

\_\_\_ **GRILLED VEGETABLES**

Zucchini, Bell Peppers and Onions with olive oil, salt and pepper  
*\*Yellow Squash added/substituted by request*