



Dinner Menu

Traditional

\$42.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Traditional Menu served on a buffet.

- + \$4.45 per person for each additional Traditional entrée selection
- + \$3.45 per person for each additional side dish selection

Classic

\$52.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Classic Menu served on a buffet.

- + \$5.95 per person for each additional Classic entrée selection
- + \$3.45 per person for each additional side dish selection

Premium

\$62.95 Per Person (plus tax and service)

Choice of 2 dinner sides and 2 entrée selections from the Premium Menu served on a buffet.

- + \$7.45 per person for each additional Premium entrée selection
- + \$3.45 per person for each additional side dish selection

Carving Station

Enhance your dinner service by including a Prime Rib or Beef Tenderloin carving station to your buffet.

Limit one carving station per event.

Market Price per person available upon request.

PRIME RIB

Slow roasted spice-rubbed rib roast served with au jus and horseradish sauce

BEEF TENDERLOIN

Roasted beef tenderloin served with house-made chimichurri sauce

ALL SERVICES INCLUDE

Beverages

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

Appetizer Station

Chips & salsa and choice of 2 appetizers served at a walk-up station.

- + \$4.00 per person for each additional appetizer
- + \$5.00 per person for premium appetizers
- + \$5.00 per person for tray passed or family style service

Salads

Choice of 1 salad added to your buffet service.

HOUSE SALAD

Mixed greens, Tequila lime dressing, jicama, radish, carrots, cotija cheese, and pepitas

OR

NEW MEXICAN ENSALADA

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

Entrees and Sides

Choice of 2 entrées and 2 sides will be served on a buffet. Menu selections are needed 2 weeks prior to the event date. See event packages for additional item pricing.

Bar Services

Choice of bar service.

HOST BAR

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

OR

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

+\$4.00 per person

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

CHOOSE A MENU FROM THE FOLLOWING PAGES

APPETIZERS

Choose up to 2 of the following for your cocktail hour:

- ___ **MEATBALLS**
Choose from sweet & spicy chorizo or beef with red sauce
- ___ **CHORIZO DEVEILED EGGS**
A blend of chorizo, chipotle mayo, and spices, served on an open-faced hardboiled egg
**Vegetarian option available with soyrizo*
- ___ **GUACAMOLE**
A perfect balance of avocado, onions, garlic, and serrano chiles, served with fresh, hot tortilla chips
- ___ **SPICY WINGS**
Choose from buffalo or sweet & spicy
- ___ **CAPRESE SKEWERS**
Mozzarella, basil, and tomato with a balsamic glaze
- ___ **HAM & CHEESE JALAPEÑO ROLLS**
Deli ham, chipotle cream cheese, and jalapeños wrapped in a spinach tortilla
**Vegetarian option available without ham*
- ___ **CHORIZO STUFFED MUSHROOMS**
Chorizo, Oaxaca cheese, breadcrumbs, and cilantro, tomatoes, shallots, stuffed in a mushroom cap
**Vegetarian option available with soyrizo*
- ___ **CANTINA ROLLS**
Mexican eggrolls with beef, cabbage, black beans, carrots, and Oaxaca cheese, served with sweet citrus sauce and chipotle ranch
**Vegetarian option available with soyrizo*

Enhance your appetizer service by upgrading your selections with the following premium appetizers for only \$5.00 additional per person:

- ___ **AHI TOSTADAS**
Sushi grade tuna tossed in poke sauce with pepitas and avocado, served on a tostada round
- ___ **JALAPEÑO POPPERS**
Jalapeños stuffed with Oaxaca and goat cheese, dried mango, and jalapeño bacon, topped with sweet citrus sauce and Mexican crema
**Vegetarian option available without bacon*
- ___ **MEXICAN SHRIMP COCKTAIL**
Mixed with onions, cilantro, serrano chiles, cucumber, avocado, and a mild tomato sauce
- ___ **SHRIMP CEVICHE TOSTADAS**
Lemon-cured shrimp, tomatoes, cucumbers, onions, and chiles, served with tostada rounds

TRADITIONAL BUFFET ENTRÉES

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

- ___ **STREET TACOS**
Corn tortillas, choice of protein, cilantro, onion, limes, salsa
**filling choices: carne asada, shredded chicken, shredded pork, soyrizo*
- ___ **GRILLED CHICKEN**
Seasoned chicken breast grilled with a spice blend
- ___ **CHIMICHURRI PASTA**
Creamy chimichurri penne pasta with blackened chicken **Vegetarian option available without chicken*
- ___ **ENCHILADAS**
Choice of protein, Oaxaca cheese, choice of sauce, crema
**choose one filling: cheese only, shredded chicken, soyrizo, portobello and roasted shallots, grilled zucchini*
**choose one sauce: red, green, mole*
- ___ **CARNITAS**
Crispy pork, tortillas **tortilla choice: flour or corn*

CLASSIC BUFFET ENTRÉES

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

___ **CHICKEN CHILE RELLENO**

Tortilla crusted poblano chile, shredded chicken, Oaxaca & cream cheese, green chiles, green sauce, salsa fresca
**Vegetarian option available without chicken*

___ **MAHI-MAHI STREET TACOS**

Corn tortillas, Mahi-Mahi, baja slaw, mango salsa
**choose one preparation: blackened or grilled*

___ **MAHI-MAHI**

Mahi-Mahi and house-made salsa
**choose one preparation: blackened, grilled, tortilla crusted
choose one salsa: fresca, mango, avocado

___ **SHORT RIB STREET TACOS**

Corn tortillas, tender beef short rib, shredded lettuce, cotija cheese, pickled red onions

___ **CHICKEN, STEAK, PORTOBELLO, or VEGETABLE FAJITAS**

Choice of seasoned chicken breast, steak, Portobello mushroom, or sautéed zucchini, served over grilled onions & peppers with sour cream and guacamole on the side

**suggested sides: cilantro lime rice and refried beans, or black beans for vegetarian option *tortilla choice: flour or corn*

PREMIUM BUFFET ENTRÉES

Choose up to 2 of the following for your Premium Package:

___ **SANGRIA BRAISED SHORT RIBS**

Tender pieces of braised short rib with sangria veal demi-glaze

___ **DRUNKEN SHRIMP**

Sautéed shrimp in a rich garlic butter sauce, cilantro lime rice, sautéed zucchini

___ **SHRIMP STREET TACOS**

Corn tortillas, shrimp, baja slaw, mango salsa
**choose one preparation: blackened or grilled*

___ **ENCHILADAS DE MARISCOS**

Diced shrimp & lobster, Oaxaca cheese, green sauce, crema

___ **STEAK A LA PLANCHA**

Chimichurri sauce and pickled red onions

___ **GLAZED SALMON**

Grilled wild salmon with a sweet & spicy jalapeño glaze

___ **SHRIMP FAJITAS**

Sautéed shrimp, grilled onions & peppers, sour cream, guacamole

**suggested sides: cilantro lime rice and refried beans *tortilla choice: flour or corn*

DINNER SIDES

Choose up to 2 of the following for all packages:

___ **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

___ **GRILLED VEGETABLES**

Zucchini and yellow squash diced and sautéed with olive oil, salt and pepper

___ **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

___ **FRESH FRUIT**

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

___ **MEXICAN BRUSSELS SPROUTS**

Tossed with agave nectar, cotija cheese, crema and Tajin

___ **AGAVE GLAZED CARROTS**

Peeled baby carrots, sautéed in olive oil, seasoned with salt, pepper and agave nectar