



DINNER MENU

Traditional

\$44.95 Per Person (plus tax and gratuity)

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

Classic

\$54.95 Per Person (plus tax and gratuity)

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

Premium

\$64.95 Per Person (plus tax and gratuity)

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

Carving Station

Enhance your dinner service by including a carving station

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 are served family style at each table. Choice of 2 appetizers served at a walk-up station.

- + \$4.95 per person for each additional appetizer or sub each premium appetizer
- + \$5.95 per person for each additional premium appetizer
- + \$5.00 per person for tray passed or family style service

Salads

Choice of 1 salad added to your buffet service.

Choice of 2 dressings: Chipotle Ranch Dressing, Tequila Lime Dressing, Cotija Cheese Dressing

HOUSE SALAD

Mixed greens, jicama, radish, carrots, cotija cheese, and pepitas

NEW MEXICAN ENSALADA

OR Mixed greens, 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 due 2 weeks prior to the event date.

+ \$5.95 Traditional +\$7.95 Classic +\$9.95 Premium 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.*

APPETIZERS

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

___ MEATBALLS

Choose from sweet & spicy chorizo or beef with red sauce

___ CAPRESE SKEWERS

Mozzarella, basil, and tomato with a balsamic glaze

___ CHORIZO DEVILED EGGS

A blend of chorizo, chipotle mayo, and spices, served on an open-faced hardboiled egg
**Vegetarian option available with soyrizo*

___ MINI BIRRIA CHIMICHANGAS

Birria, Oaxaca cheese, flour tortilla, crema

___ CHORIZO STUFFED MUSHROOMS

Chorizo, Oaxaca cheese, breadcrumbs, 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*

___ SPICY WINGS

Choose from buffalo or sweet & spicy with ranch

___ CAULIFLOWER WINGS

Choose from buffalo or sweet & spicy with ranch

Enhance your appetizer service by upgrading your selections with the following premium appetizers:

___ AHI TOSTADAS

Sushi grade tuna tossed in poke sauce with pepitas and avocado, served on a tostada round

___ MEXICAN SHRIMP COCKTAIL

Mixed with onions, cilantro, serrano chiles, cucumber, avocado, and a mild tomato sauce

___ GUACAMOLE

A perfect balance of avocado, onions, garlic, and serrano chiles

___ SHRIMP CEVICHE TOSTADAS

Lemon-cured shrimp, tomatoes, cucumbers, onions, and chiles, served with tostada rounds

___ 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*

___ SMOKED BRISKET FLAUTAS

Slow smoked brisket, flour tortilla, Oaxaca cheese, crema

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

___ 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 one sauce: red, green, mole*

___ CARNITAS

Crispy pork, corn and flour tortillas

___ CHIMICHURRI PASTA

Creamy chimichurri penne pasta with blackened chicken

CLASSIC DINNER BUFFET ENTRÉES

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

- ___ **CHICKEN CHILE RELLENO**
Tortilla crusted poblano chile, shredded chicken, Oaxaca and cream cheese, green chiles, green sauce, salsa fresca
**Vegetarian option available without chicken*
- ___ **SHORT RIB STREET TACOS**
Corn tortillas, tender beef short rib, shredded lettuce, cotija cheese, pickled red onions
- ___ **MAHI-MAHI STREET TACOS**
Corn tortillas, Mahi-Mahi, baja slaw, mango salsa
**choose one preparation: blackened or grilled*
- ___ **SMOKED BRISKET FLAUTAS**
Slow smoked brisket, flour tortilla, Oaxaca cheese, crema
- ___ **CLASSIC FAJITAS**
Choice of seasoned chicken breast, steak, portobello mushroom, or sautéed zucchini and yellow squash, served over grilled onions & peppers with sour cream and guacamole on the side, corn and flour tortillas
- ___ **SHORT RIB ENCHILADAS**
Tender short rib, Oaxaca cheese, choice of sauce, crema
**choose one sauce: red, green, mole*

PREMIUM DINNER 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-glace
- ___ **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, corn and flour tortillas

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
- ___ **MEXICAN STREET 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
- ___ **GRILLED VEGETABLES**
Zucchini and yellow squash diced and sautéed with olive oil, salt and pepper
- ___ **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