



LUNCH MENU

Traditional Lunch Buffet

\$34.95 Per Person (plus tax and gratuity)

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

Classic Lunch Buffet

\$40.95 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.

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, 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, 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, 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

--- SMOKED BRISKET FLAUTAS

Slow smoked brisket, flour tortilla, Oaxaca cheese, crema

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

--- 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

--- 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