



# Mexican Inspired

## CATERING MENU

### SIGNATURE PACKAGE

\$50 PER GUEST

Curate your own dining experience

-

Package includes:  
Choice of four appetizers  
Choice of two mains  
Choice of four sides

-

Additional items can be added with individual pricing

### CLASSIC PACKAGE

\$35 PER GUEST

A perfect all-in-one experience

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Package includes:  
Choice of three appetizers or salsa and dip bar  
Buffet style taco bar

-

Additional items can be added with individual pricing





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## Catering Menu

### APPETIZERS

- **Mini Shrimp Tostada**
- **Elote Street Corn Bites**
- **Chicken Taquitos**
- **Chorizo Stuffed Mushrooms**
- **Bacon Wrapped Jalapenos**
- **Sweet Potato & Black Bean Molotes**

Served with avocado sauce

- **Mushroom & Oaxaca Cheese Quesadillas**
- **Chorizo & Potato Empanadas**
- **Mini Carnita Gorditas**



### SALSA & DIP BAR

ADD FOR \$8.50 PER GUEST

- Tortilla Chips
- Hand-made Salsa
- Queso Dip
- Fresh Guacamole



### CEVICHE TOWER

ADD FOR \$26 PER GUEST

- Fresh Seasonal Seafood
- Ceviche
- Camarones, Oysters, Mussels, Scallops, Crab, Clams
- Hot Sauce
- Limes





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## Catering Menu

### MAINS

\*\* Indicates items that may adjust the package price based on current market rates. Final pricing will be confirmed upon selection

- **Carnitas de Puerco**
- **Carne Asada**
- **Carne Asada con Nopalitos**

Marinated and grilled skirt steak with nopal cactus paddles

- **Coloradito Pollo**
- **Crispy Pork Belly \*\***

Served in a pasilla chile sauce

- **Poblano Chiles en Nogada \*\***

Poblano chiles stuffed with a savory lamb picadillo, topped with a creamy walnut sauce and pomegranate seeds

- **Pulpo Parilla con Mole Negros \*\***

Grilled octopus in a squid ink mole with radishes, cilantro and lime

- **Fish Veracruz \*\***

Seasonal market fish sauteed with tomatoes, capers, olives, oregano and bay leaf

### VEGETARIAN MAINS

- **Nopales con Tomate**

Nopal cactus paddles sautéed with ripe tomatoes

- **Mushroom Fajitas**

Sauteed mushroom, pepper and onion slices served with corn tortillas, shredded cabbage and lime





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## CATERING MENU

### SIDES

- **Arroz Rojo**

Traditional Mexican rice simmered in a rich tomato sauce

- **Arroz Verde**

Rice cooked in a savory blend of cilantro, poblano peppers, and garlic

- **Frijoles de la Olla**

Pinto beans slow cooked with aromatic herbs

- **Tetelas**

Grilled masa pockets stuffed with frijoles

- **Tamales**

Masa tamales stuffed with peppers, nopales and melted cheese

- **Nopales con Batata y Tomate**

Nopales sautéed with sweet potato and ripe tomatoes

### SALADS

- **Ensalada con Aguacate**

Mixed greens tossed with avocado, ripe tomatoes, and a light citrus dressing

- **Mexican Caesar Salad**

Romaine lettuce, tossed with a hand-made Caesar dressing, cotija cheese, crispy tortilla strips, and lime

- **Southwest Salad**

Romaine lettuce with black beans, corn, avocado, cherry tomatoes, red onion, shredded cheddar, tortilla strips and a chipotle ranch dressing

- **House Salad**

Spring mix, tomato, cucumber, carrot, red onion, balsamic vinaigrette





# Interactive

## Catering Menu

### STREET TACO BAR

\$27.00 PER GUEST

#### Proteins:

- Ground Taco Beef
- Shredded Tinga Chicken
- Refried Beans

#### Sides:

- Spanish Rice
- Corn and Flour Tortillas

#### Mexican Ceasar Salad:

- Romaine, Parmesan, Crispy Tortilla Strips, Hand-made Caesar Dressing, Lime

#### Taco Toppings:

- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Onion
- Tomato
- Cilantro
- Lime
- Hot Sauce

