**STARTERS/SALAD** (choose one)

* Watermelon and seafood ceviche
* Deconstructed Mexican street corn with arugula
* Garlicky avocado Caesar salad with crispy tortilla strips

**ENTRÉE**

Choice of black or pinto beans and Spanish style rice made with traditional long grain or wild rice.

* Taco plates come with guacamole and mango salsa on the side and are dressed with cabbage salad and crema. You can choose any combination of the following options:
	+ Carne asada either spicy or mild
	+ Chicken tinga, shredded chicken breast cooked in herbs and spices
	+ Shrimp chimichurri
	+ Garlic cilantro Mahi
	+ Vegan Jackfruit carnitas
* Enchiladas or chile rellenos
	+ Suizas with cheese and chile verde
	+ Con pollo with chipotle sauce
	+ Con carne shredded beef with red sauce (not spicy)

**DESSERT** (choose one)

* Cardamom and lavender flan
* Mexican spiced flourless chocolate cake with sesame caramel and whipped cream

**MARGARITAS**

* Pomegranate
* Jalapeno and watermelon
* Cilantro ginger

This menu is customizable and definitely not set in stone, if you would like to make changes or have any dietary needs or restrictions we will always make any changes necessary for you and your guests to have the best dining experience possible.

A 50% non-refundable deposit is required at the time of booking. The remaining balance is due the day of your event.

***Any cancellations made less than seven days before your event will be subject to forfeiture of any and all deposits made.***

Please feel free to contact me with any and all questions or concerns either by phone or email.

Thank you for your interest and I look forward to cooking for you,

Mike Zimmerle

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