



## **Classic Buffet Menu**

### **Starters**

House Made Tortilla Chips & Salsa Bar  
*Tomatillo & Arbol Salsa's*

### **Taco Bar - Build Your Own**

Chicken Tinga  
*with pickled onions, fresh cheese and tomatillo salsa*  
Carne Asada  
*with pickled relish, salsa arbol*  
Warm Corn Tortillas

### **Sides**

Rice  
Refried Pinto Beans or Vegan Black Beans

\$20.00 per person

This is priced for customer pick up and all items will be placed in disposable containers  
Additional charges for the following: delivery, service attendant, chaffing dishes  
chef attendant may be added to assemble tacos



## **Upgraded Buffet Menu**

### **Starters**

House Made Tortilla Chips, Salsa & Guacamole Bar  
*Tomatillo & Arbol Salsa's*

### **Taco Bar**

Chicken Tinga  
*with pickled onions, fresh cheese and tomatillo salsa*  
Carne Asada  
*with pickled relish, salsa arbol*  
Shrimp

Warm Flour & Corn Tortillas

### **Sides**

Rice  
Refried Pinto Beans or Vegan Black Beans  
Charred Corn with cotija cheese, chile, aioli

\$35.00 per person

This is priced for customer pick up and all items will be placed in disposable containers  
Additional charges for the following: delivery, service attendant, chaffing dishes  
chef attendant may be added to assemble tacos



## **Premium Buffet Menu**

### **Reception**

Baja Style Shrimp Cocktail Bar  
*red sauce*

House Made Tortilla Chips, Guacamole & Salsa Bar  
*Tomatillo & Arbol Salsa's*

### **Taco Bar**

Chicken Tinga  
*with pickled onions, fresh cheese and tomatillo salsa*  
Carne Asada  
*with pickled relish, salsa arbol*  
Shrimp  
*with rajas and achiote*  
Additional Taco Selection  
*selection tbd*  
Warm Flour & Corn Tortillas

### **Sides**

Rice  
Refried Pinto Beans and Vegan Black Beans  
Charred Corn with cotija cheese, chile, aioli  
\$49.00 per person

This is priced for customer pick up and all items will be placed in disposable containers  
Additional charges for the following: delivery, service attendant, chaffing dishes  
chef attendant may be added to assemble tacos



### Reception Additions

#### Crudite Platter

jalapeno ranch dressing and house made cayenne hummus

\$5 per person

#### Chips & Guacamole

housemade guacamole and fresh salsas

\$7 per person

#### Baja Shrimp Cocktail Bar

*red cocktail sauce, avocado and tortilla chips*

\$7 per person

#### Imported & Domestice Cheese Display

*traditional accoutrements and artisinal crackers*

\$8 per person

#### Cheese & Charcuterie Display

*traditional accoutrements and artisinal crackers*

\$10 per person

#### Seafood Display

*prawns, crab legs, oysters, caviar*

Market Price

This is priced for customer pick up and all items will be placed in disposable containers

Additional charges for the following: delivery, full service with chaffing dishes



## Menu Upgrades

### Salads

#### Mexican Caesar Salad

*mixed greens, avocado, fresh cheese, caesar dressing*

\$5 per person

#### Chicken Tinga Salad

*mixed greens, black beans, rice, corn, roasted tomatoes, cucumber, cilantro-lime vinaigrette*

\$6 per person

### Soups

#### Chicken Tortilla Soup

*avocado, raddish and crema*

\$5 per person

#### Chicken and Pork Pazole

*shaved cabbage, raddish, lime and tortillas*

\$6 per person

This is priced for customer pick up and all items will be placed in disposable containers

Additional charges for the following: delivery, full service with chaffing dishes



## Dessert

Mini Flan

*Caramel Cream Custard*

\$3 per person

Dark Chocolate Brownies

\$3 per person

Lemon Bars

*shortbread and powdered sugar*

\$3 per person

Churros

*spiced chocolate sauce, cajeta and whipped cream*

\$3 per person

Add Chocolate Fountain to any dessert

\$3 per person (minimum \$30)

This is priced for customer pick up and all items will be placed in disposable containers

Additional charges for the following: delivery, full service with chaffing dishes



### **Menu Upgrades**

#### **Taco Options**

Chicken Tinga

*with pickled onions, fresh cheese and tomatillo salsa*

Carne Asada

*with pickled relish, salsa arbol*

Shrimp

*with rajas and achiote*

Roasted Seasonal Mushroom (Vegetarian)

*jalapenos, crema and sauce mojo*

Pork Carnitas

*tomatillo salsa and fresh cheese*

This is priced for customer pick up and all items will be placed in disposable containers

Additional charges for the following: delivery, full service with chaffing dishes