



HORS D'OEUVRES & BEVERAGES MENU

BUTLER PASSED HORS D'OEUVRES

BOLIVIAN BEEF EMPANADA | beef, chimichurri aioli

MINI PUPUSA | bacon spiked beans and cheese, pickled jalapeño avocado cream | gf

BARBACOA TACO | beef, chipotle, garlic | gf, df

ESQUITES | roasted corn, cotija, scallions, chile powder, jalapeño | gf

CHAPULINES | roasted grasshoppers from Oaxaca

BEVERAGE BAR

TAMARINDO | tamarind, water, and sugar | gf, df

JAMAICA | jamaica hibiscus flowers, water, and sugar | gf, df

HORCHATA | rice, water, cinnamon, sugar, and vanilla | gf, df

PIÑA | fresh pineapple, water, and sugar | gf, df

HOSTED BEVERAGE BAR

BEER | *donated by Miller Coors:* Blue Moon, Coors Light

SOFT DRINKS

HORS D'OEUVRES DISPLAY

CHIPS AND GUACAMOLE | corn tortilla chips, guacamole | vg, gf

RAJAS CON CREMA | poblano, onion, Oaxaca cheese, cream, tortilla chips | v, gf

TLACOYOS CON NOPALES | masa, tender cactus, cotija, black beans, salsa verde | v, gf

FLAUTAS DE POLLO Y QUESO | chicken, Oaxaca cheese, nixtamal | gf

DESSERT DISPLAY

PETITE CHURRO | cinnamon caramel sauce | v

TRES LECHES CAKE | cinnamon, vanilla | v

FLAN | baked custard dessert, caramel | v, gf

PAN DULCE | Mexican sweet rolls | v



MEZCAL & TEQUILA

TEQUILA

Tequila is a distilled spirit made from the blue Agave (Weber Blue) or Agave Azul, and produced only in five states of Mexico. The name is derived from the Mexican town of Tequila, which lies to the northwest of Guadalajara, Jalisco. 99% of tequila is made in Jalisco and more than 300 million agave plants are harvested there each year. Tequilas can range from clear, unaged spirit (blanco) to light gold (reposado – rested) and a vibrant gold (añejo – aged). It can be enjoyed on its own or in a cocktail.

PATRON SILVER TEQUILA

Mexico - 100% Blue Agave. Crystal clear, pure ultra premium. Light, fresh tequila is a favorite of connoisseurs worldwide. Smooth, soft, light tequila.

DON DIEGO SANTA BLANCO TEQUILA

Mexico - 100% Blue Agave. Tequila at its purest. Strength, fresh and light. Excellent balance between bitter and sweetness, silky texture. No aging on this tequila. Small batch distillation.

MEZCAL

The old adage goes, “All Tequila is Mezcal, but not all Mezcal is Tequila.” Mexico’s Mezcal spirit is made from the fermented and distilled sugars of agave plants. Unlike Tequila, Mezcal can be produced from one of dozens of agave species and doesn’t need to be made in a specific region.

Mezcal is traditionally produced on a small scale — not unlike artisanal distilling or craft brewing here in the United States – and is based on traditions that date back hundreds of years. Mezcal production is similar to that of Tequila, with a few distinctions. While the cores of the agave plants, or piñas, for Tequila are cooked in large ovens or pressure cooked, piñas for Mezcal are cooked in traditional underground ovens over a number of days. This gives Mezcal a smokier profile than Tequila. The juice from the cooked piñas is fermented in large vats, then distilled in a copper or clay still. The final product is a rustic spirit with a smoky backbone. Mezcal is typically served straight up, best enjoyed by sipping.

BOZAL MEZCAL TOBASICHE

Mexico- A unconventionally sweet nose with traces of quince, anise, and strong minerality. Complimented by rich herbaceous botanicals on the finish. Made from wild Tobasiche, an agave that takes 12 to 13 years to fully mature. Characterized by herbaceous and cedar-like aromas.

DEL MAGUEY SAN LUIS DEL RIO MEZCAL

Mexico- Original Village Series. Handcrafted in the tropical microclimate of San Luis Del Rio village, Oaxaca. Agave: Espadin. Nose of roasted pineapple & bright citrus, palate of mango, cocoa, dried chiles & a touch of salinity, finish of cigar smoke & lots of fruit.

