

Perfect for parties, corporate events, weddings, and more.

Customizable packages available.
Vegetarian, vegan, and gluten-free options included.

APPETIZERS

MINIMUM 2 Dozen

MINI QUESADILLAS | 6ea
Grilled flour tortillas with cheese, served with salsa & sour cream

GUACAMOLE & CHIPS | 11ea
Fresh avocados, lime, cilantro, tomato & jalapeños

ELOTE CUPS | 7ea
Roasted corn, cotija cheese, mayo, lime & chile

BEEF FLAUTAS | 7ea
Rolled crispy tortillas with shredded beef and lime crema

GF SHRIMP AGUACHILE | 8ea
Citrus-marinated shrimp with tomato, onion & cilantro (GF), crispy tortilla

TACO BAR

Build-Your-Own (minimum 25 guests)

Proteins | select 2 (\$ 340) / select 3 (\$380)

CARNE ASADA
Grilled Steak

POLLO AL PASTOR
Marinated Chicken

CHICKEN TINGA
Braised Chicken with Chipotle & Tomato

CARNITAS
Slow Cooked Pork

COCHINITA PIBIL
Pork Braised in Banana Leaf with Citrus & Achiote

GF VEGGIE RAJAS
Grilled Peppers, Onions, Mushrooms, Corn

CHAMOY & CHIPOTLE SHRIMP

CRISPY FRIED MAHI

ENTREES

(minimum 25 guests)

CHICKEN ENCHILADAS VERDE | 13ea
Topped with Tomatillo Salsa & Crema

BEEF BARBACOA | 16ea
Slow-cooked Shredded Beef in Chipotle Adobo

V GF CHILES RELLENOS | 14ea
Poblano Peppers Stuffed with Cheese & Veggies

CARNE ASADA | 22ea
Served with Refried Beans, Grilled Corn, Cilantro Rice

SIDES & SALADS

\$7 per person (minimum 25 guests)

MEXICAN STREET SLAW
Cabbage, Carrot, Jalapeño, Chili Lime Vinaigrette

V GF BLACK BEAN & CORN SALAD
Cilantro-lime Dressing

V GF SPANISH RICE / CILANTRO-LIME RICE

V GF FRIJOLES DE LA OLLA
Whole Beans Cooked with Epazote

DESSERTS

\$9 per person (minimum 20 guests)

CHURROS

TRES LECHES CAKE

GF FLAN

MARGARITA CHEESECAKE



BEVERAGES

\$3 per person

MINIMUM 1 Dozen

Horchata
Tamarindo
Jarritos
Mexican Coke