

Sample Mexican- Influenced Menu Ideas

Passed Appetizers

Chourice & Sweet Pepper Skewers,

Chicken-Apple Sausage & Sweet Pepper Skewers served with slow-roasted tomato coulis

Cumin Chicken Skewers with pepita sauce

Black Bean and Corn Salad Lettuce Wraps

Cilantro Chicken Salad Cups with mole

Pork El Pastor Empanadas with chipotle peppers and a green pepper sauce

Corn and Black Beans served at room temperature

Mini Zucchini Frittata with roasted pepper sauce

Stationary Items

Blue and Yellow Corn Tortilla Chips with corn and black salsa, or pico de gayo

Guacamole with warm flour tortillas

Potato Frittata with scallions

Spanish Paella with shrimp, chicken and sausage

Mexican Rice and Beans

Grilled Vegetables sweet peppers, zucchini and eggplant

Chicken Quesadillas with jalapeño sour cream, salsa and guacamole

Sweet Pepper Quesadillas with guacamole, salsa and jalapeño cream

Taco Bar served with soft and hard tortilla shells

choices of seasoned ground beef, pulled chicken, cod fillets or roasted vegetables

toppings: avocado sour cream, salsa, lettuce, diced tomatoes and shredded cheddar

Setup on eco-friendly disposables
Eco-friendly Utensils and paper goods included

*Like items can be exchanged for ones more to your taste on other menus.
Gluten-free and other dietary restriction options available for an additional charge
Service, meals tax and gratuities are additional
Available for drop off or pick up*

