

simple dishes. exquisite flavors.

# the basic

## salads

#### mexican street salad

corn. tomatoes. red onion. peppers. cotija. lime vinaigrette

#### caesar wedge

iceberg wedge. red onion. grape tomatoes. caesar dressing.

#### plain jane

mixed greens. tomatoes. cucumbers. white balsamic vinaigrette

#### the basic

romaine. cucumber. red onion. tomatoes. house dressing.

## mains

poultry

#### pollo cubano

garlic & citrus marinated. mojo sauce. rice & black beans. plantains.

#### herb bird

herb marinated. herb crusted. chardonnay gravy. whiteskin potato mash. veg.

#### smoky cue

smoky seasoning. glazed. molasses bbq sauce. roast potatoes. veg.

#### meat

### carne guisada

slow-stewed in aromatics. rich brown pan gravy. rice & black beans. plantains.

### burgundy beef

seared and simmered in wine. braise sauce. whiteskin potato mash.

## black ginger beef

pounded & sliced beef. ginger hoisin sauce. steamed rice or pan noodles.

#### fish

#### pescado mojo

citrus tilapia filet. mojo sauce. vegetable sautee.

#### provence salmon

salmon filet. herb crust. whiteskin potato mash. vegetable sautee.

#### mirin mahi

mirin & ginger marinated. steamed rice or pan noodles. vegetable sautee.

#### vegetarian

#### croquettas de elote (v)

corn + cream + queso oaxaca. blended w egg & panko. fried. cilantro lime cream drizzle.

#### pastelon pimienta(vg)

layered polenta. sweet peppers. mushrooms. black beans. veg. raisin picadillo sauce.

#### garden fettucine

butternut. zucchini. arugula. roasted tomatoes. herbs. marinara sauce.

# pricing

# buffet

does not include cost of service items, wares, other fees \*options included @ this pricing group

#### pricing.

25-49 Guests \$60.00 pp \*1 salad - 2 mains

50-75 Guests \$57.50 pp

\*1 salad - 3 mains

76-99 Guests \$55.00 pp

\*2 salads - 3 mains

100+ Guests \$52.50 pp

\*2 salads - 4 mains

# pricing plated

does not include cost of service items, wares, other fees \*options included @ this pricing group

#### pricing.

25-49 Guests \$115.00 pp \*1 salad - 2 mains

50-75 Guests \$105.50 pp

\*1 salad - 3 mains

76-99 Guests \$95.00 pp \*2 salads - 3 mains

100+Guests \$80.00 pp

\*2 salads - 3 mains

# extras

fees commonly associated with wedding service

- chaffing dishes
- tables, seating
- linens
- flatware, plates. stemware.0
- servers, chefs, stewards
- printed menus
- travel (outside service area)
- location costs (host fee, extra equipment)