

# comida latina

## salads

### **mexican street salad**

roasted corn. tomatoes. red onion. cucumber. sweet peppers. black beans. cotija. cilantro lime cream dressing.

### **ensalada curtido**

fresh shredded red cabbage. pickled green cabbage, carrots, onions, sweet peppers. herbed olive oil dressing.

### **latin caesar**

chopped romaine & kale. shredded carrots. tomatoes. tortilla strips. pepitas. cilantro caesar dressing.

## mains

### poultry

#### **pollo cubano**

deep marinated chicken. roasted onions + oregano. mojo.

#### **pollo poblano**

braised in red mole sauce. grilled onions + sweet peppers.

#### **pollo boracho**

achiote scallion marinated. pan-seared. cooking sauce.

### meat

#### **shortrib guisada**

slow-stewed in blend of latin aromatics. rich braise gravy.

#### **beef asada**

marinated flank steak. w tomatillo & parsley salsa.

#### **pimiento picadillo**

minced stewed beef. tomatoes + veg. stuffed in sweet pepper.

### fish

#### **pascado aguachile**

citrus tilapia filet. w aguachile cucumber sauce.

#### **salmon verde**

salmon filet. cilantro. tomatillo parsley salsa.

#### **mahi asada**

marinated & grilled mahi mahi. mojo & cilantro cream sauce.

### vegetarian

#### **croquetas de elote (v)**

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

#### **pastelon pimiento(vg)**

layered plantain, sweet peppers, black beans, veg. raisin picadillo sauce.

#### **albondigas plantas**

tofu+ garbanzo+ green plantains. w egg, panko, & almond meal. picadillo sauce.

## sides

sautéed carrots

braised green beans

cauliflower cotija

charred brussel sprouts

white skin potato mash

grilled squash

cilantro lime rice

achiote rice

black beans & rice

drunken pinto beans

refried black beans

refried pinto beans

street corn ears

\* \$5 pp

corn tamale cakes

\* \$5 pp

## pricing

### buffet

does not include cost of service items, wares, other fees

\*options included @ this pricing group

#### pricing.

20-49 Guests

\$60.00 pp

\*1 salad - 2 mains - 2 sides

50-75 Guests

\$57.50 pp

\*1 salad - 3 mains - 2 sides

76-99 Guests

\$55.00 pp

\*2 salads - 3 mains - 4 sides

100+ Guests

\$52.50 pp

\*2 salads - 4 mains - 4 sides

## 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 - 2 sides

50-75 Guests

\$105.50 pp

\*1 salad - 3 mains - 2 sides

76-99 Guests

\$95.00 pp

\*2 salads - 3 mains - 2 sides

100+ Guests

\$80.00 pp

\*2 salads - 3 mains - 2 sides

## **extras**

*fees commonly associated with wedding service*

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

food  
by Chef Ty