



These are Sample Menus, not a guaranteed menu, and is typical of what is offered for our private dining and catering events. Menus change seasonally to allow our Chef use of the freshest local ingredients.

Cocktail Reception Menu

3-Choices \$15.00 per-guest

4-Choices \$20.00 per-guest

5-Choices \$25.00 per-guest

Appetizer/Platter Menu

Guacamole / Salsa / Chips

Ceviche (GF)

Fresh Fish (Raw), Onions, Heirloom Tomatoes, Lime, Cilantro, & Avocado

Chicken Skewers (GF)

Mole Sauce

Tasajo Skewers (GF)

Grilled Beef served with Mole Sauce

Vegetable Kabobs (GF, Vegan)

Fresh Herbs

Chicken Flautas (GF)

Sour Cream, Shredded Lettuce, Guacamole, Pico de Gallo

Vegetable Molotes (GF, Vegan)

Black Bean Sauce, Cabbage

Chorizo Molotes (GF)

Marinated Sausage (Adobo)

Epozote, Potato, Cabbage, Queso Fresco, Black Bean Sauce

Oaxacan Style Quesadillas (Empanadas)

*Choice of Chorizo (marinated Sausage), Chicken (Shredded), Steak (Sliced Thin)
with Epazote, Seasonal Mushrooms, Queso, Flor de Calabaaza*