



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.

Fiesta Buffet Menu-Served Buffet Style

\$35.00 per-guest (Minimum of 10 guests)

Appetizer

Salsa & Chips

Starter

Chef's Choice Salad

Entrees

Chili Rellenos-Stuffed Poblano Pepper with Mole Sauce

Chicken or Vegetable Enchiladas- Topped with Salsa Roja or SalsaVerda, Traditional Street Tacos with Niman Ranch Pork Carnitas or Grilled Steak

Taco Toppings

Guacamole, Salsa Verde, Salsa Roja, Pico de Gallo, Sour Cream & Shredded Cheese (Upon Request)

Side Items

Rice and Black Beans

Dessert

Selection of Flan and Churros