

These are Sample Menus, not a what is offered for our private dining seasonally to allow our Chef use of Option One \$35.00 (per-guest)



guaranteed menu, and is typical of and catering events. Menus change the freshest local ingredients. Menu

Appetizers

(Served Family Style)

Guacamole/ Salsa/ Chips

Starter Course

Chef's Choice Salad

Entrée Course

Please Select Three to offer on the Menu:

Carnitas

Slow Cooked Pork, Garlic, Orange Spices

Enchiladas

Please Pre-Select for your guests 3:

(Choice of Proteins: Chicken, Carnitas, Steak, Fish, Shrimp or Seasonal Vegetables}

Choice of Red or Green Sauce

Verduras

Grilled Seasonal Vegetables with Mole

Two Tacos

Please Pre-Select for your guests 3:

(Choice of Proteins: Chicken, Carnitas, Steak, Fish, Shrimp or Seasonal Vegetables}

Grilled Onions, Guacamole, Salsa

Enmoladas

Braised Chicken, Mole, Queso Fresco, Sliced Onions

All Entrees Come with Rice and Beans

Dessert Course

(Served Family Style)

Churros & Ice Cream