



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.

Option Three Menu \$50.00 (per-person)

Appetizers

(Served Family Style)

Ceviche /Guacamole / Salsa / Chips

Starter Course

Chef's Choice Salad

Entrée Course

Chicken or Carnitas Mole

Molcajete (GF)

*Tasajo (Grilled Steak), Grilled Chicken, Prawns,
Grilled Onions & Peppers, Nopal Quesillo*

Chili Relleno

Stuffed Poblano Pepper, Mole, Avocado, Queso Fresco

Seafood Soup (GF)

Sea Bass, Prawns, Seasonal Vegetables

All Entrees Come with Rice and Beans

Dessert Course

Arroz Con Leche Churros Flan Ice Cream