



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.

Menu Option One \$45.00 (per-guest)

Appetizers

(Served Family Style)

Ceviche / Guacamole / Salsa / Chips

Starter Course

Chef's Choice Salad

Entrée Course

Carnitas

Slow Cooked Pork in Oaxacan Adobo & Tortillas

Enchiladas

(Choice of Meat or Seasonal Vegetables)

Please Pre-Select for your guests

Choice Of Red or Green Sauce

Steak Ranchero

Skirt Steak, Peppers, Onions, Tomatoes, Potato Chips & Tortillas

Mole Chicken

Braised Chicken with Mole, Sliced Onions, Sesame Seeds

All Entrees Come with Rice and Beans

Dessert Course

Churros & Ice Cream