



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.

Taco Bar Menu-Served Buffet Style

3-Choices of proteins \$20.00 per-guest

4-Choices of proteins \$25.00 per-guest

5-Choices of proteins \$30.00 per-guest

Appetizer

Guacamole / Salsa / Chips

Ceviche (GF) \$5.00 (extra per-guest)

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

Starter

Chef's Choice Salad

Entree

Choice of Grilled Chicken, Carnitas (Pork), Grilled Seasonal Fish, Grilled and Seasoned Shrimps, and Seasonal Vegetables (Please Pre-Select Choices)

Taco Toppings

Salsa Verde (Green Salsa), Salsa De Tomate (Red Salsa), Guacamole, Chopped Onions, Sour cream and shredded Cheese (upon request)

Sides

Rice and Black Beans

Dessert

Selection of Flan and Churros

