



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

Guacamole, Salsa Verde & Salsa De Tomato, Chips

Starter

Chef's Choice Salad

Entrees

Chile 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

Chile Relleno and Tacos come with Homemade Tortillas-4 per-guest

Taco Toppings

Chopped Onions, Chopped Cilantro,

Sour Cream & Shredded Cheese

Side Items

Rice and Black Beans

Dessert

Churros