

These are Sample Menus, not a what is offered for our private change seasonally to allow our ingredients. Menu Option One



guaranteed menu, and is typical of dining and catering events. Menus Chef use of the freshest local \$35.00 (per-guest)

## Appetizers

*(Served Family Style)*

*Guacamole/ Salsa Verde & Salsa De Tomato / 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 2:***

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

*Choice of Red or Green Sauce*

*Verduras*

*Grilled Seasonal Vegetables with Mole*

*Two Tacos*

***Please Pre-Select for your guests 2:***

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

*Enmoladas*

*Braised Chicken, Mole, Queso Fresco, Sliced Onions*

*All Entrees Come with Rice and Beans*

## Dessert Course

*(Served Family Style)*

*Churros & Ice Cream*