



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 Verde & Salsa De Tomato / Chips*

Starter Course

Chef's Choice Salad

Entrée Course

Carnitas

Slow Cooked Pork in Oaxacan Adobo & Tortillas

Enchiladas

Please Pre-Select 2 for your guests

*(Choice of Protein: Chicken, Steak, Carnitas, or Seasonal Vegetables}
Choice of Red or Green Sauce*

Steak Ranchero

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

Mole Chicken

Roasted Chicken with Mole, Sesame Seeds

All Entrees Come with Rice and Beans

Dessert Course

Churros & Ice Cream