



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 or Vegetables \$25.00 per-guest
- 4-Choices of proteins or Vegetables \$30.00 per-guest
- 5-Choices of proteins or Vegetables \$35.00 per-guest
- 6-All the proteins and Vegetables \$40.00 per-guest

Appetizer

Guacamole / Salsa Verde & Salsa De Tomato / 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 Steak (Tasajo), Grilled Seasonal Fish, Grilled and Seasoned Shrimps, or Seasonal Vegetables
(Please Pre-Select Choices)*

Served with Homemade Tortillas

Taco Toppings

Chopped Onions, Chopped Cilantro, Sour Cream and Shredded Cheese

Sides

Rice and Black Beans

Dessert

Churros

Only two serving of the protein or grilled vegetables and tortillas !