



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.

Cocktail Reception Menu

3-Choices \$18.00 per-guest

4-Choices \$24.00 per-guest

5-Choices \$28.00 per-guest

[Appetizer/Platter Menu](#)

Guacamole / Salsa Verde & Salsa De Tomato / Chips

Ceviche (GF)

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

Chicken Skewers (GF)

Server with Mole Sauce

Tasajo Skewers (GF)

Grilled Beef served with Mole Sauce

Vegetable Kabobs (GF, Vegan)

Fresh Herbs

Served with Mole Sauce

Chicken Flautas (GF)

Sour Cream, Shredded Lettuce, Guacamole, Pico de Gallo

Vegetable Molotes (GF, Vegan)

Black Bean Sauce, Cabbage

Chorizo Molotes (GF)

Marinated Sausage (Adobo)

Epozote, Potato, Cabbage, Queso Fresco, Black Bean Sauce

Oaxacan Style Quesadillas (Empanadas)

*Choice of Chorizo (marinated Sausage), Chicken (Shredded), Steak (Sliced Thin)
or Epazote, Seasonal Mushrooms, Queso, Flor de Calabaaza*