



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.

Fajita Bar Menu-Served Buffet Style  
3-Choices of proteins \$25.00 per-guest  
4-Choices of proteins \$30.00 per-guest  
5-Choices of proteins \$35.00 per-guest  
All the protein selections \$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, and Seasonal Vegetables (Please Pre-Select Choices)*

*Grilled Onions, Grilled Red and Green Peppers*

*Served with Homemade Tortillas (4-per-guest)*

### Taco Toppings

*Chopped Onions, Chopped Cilantro, Sour Cream and Shredded Cheese*

### Sides

*Rice and Black Beans*

### Dessert

*Churros*

*(Two rounds of the protein selections and tortillas-ONLY)*