



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.

Option Three Menu \$50.00 (per-person)

Appetizers

(Served Family Style)

Ceviche /Guacamole /

Salsa Verde & Salsa De Tomato / Chips

Starter Course

Chef's Choice Salad

Entrée Course

Chicken or Carnitas Mole

Molcajete (GF)

*Tasajo (Grilled Steak), Grilled Chicken, Prawns,
Grilled Onions & Peppers, Nopal Quesillo*

Chile Relleno

Stuffed Poblano Pepper, Mole, Avocado, Queso Fresco

Grilled Fresh Fish of the Day

Choice of Mole or Pipian Sauce, Grilled Seasonal Vegetables

All Entrees Come with Rice and Beans

Dessert Course

Choice of:

Flan

Churros with Ice Cream