



Cocktail Reception

Passed Hors D'oeuvres

	SM*	LG*
Vegetable Quesadillas (v)	55	100
Chicken Quesadillas	60	120
Scallops al Pastor	75	150
<i>with spicy citrus butter</i>		
Fried Yucca Chips (v)	48	75
<i>with chipotle dipping sauce</i>		
Grilled Skirt Steak Tostada	65	125
Grilled Chicken Skewer *	65	125
Guacamole (v)	60	120
<i>served in mini chalupa cups</i>		
Lobster Guacamole	85	170
<i>served in mini chalupa cups</i>		
Chicken & Avocado Tostados	65	125
Shrimp Cocktail *	80	150
Roasted Chicken Taquitos	55	100
Seared Tuna Crostini	75	150
Vegetable Spring Rolls (v)	65	125
Veggie Chilaquiles Bites (v)	65	125
Mini Veggie Tacos (v)	75	150
Veggie Taquito Bites (v)	55	100
Mini Mexican Street Corn (v)	55	110
7 Layer Dip Cups (v)	85	170

***Small contains 25 pieces**

***Large contains 50 pieces**

* - Items denoted with this symbol can be prepared gluten free if requested. Please inform if you would like the dish to be prepared gluten free.

Stationary Platters

Serves 25 guests

Vegetable Crudite *	70
<i>assorted fresh seasonal vegetables and dip</i>	
Gourmet Cheese Board *	125
<i>served with an assortment of fresh bread & crackers</i>	
Queso Fundido Dip *	100
<i>with crispy tortilla chips</i>	
Build-Your-Own Taco Bar	300
<i>grilled chicken, grilled vegetables & braised short rib (25 tacos)</i>	
Assorted Quesadillas	130
<i>grilled veggie & chicken with salsa roja & guacamole</i>	
Guacamole	145
<i>with black bean dip, salsa roja & salsa verde</i>	
*make it lobster guacamole - \$220	
Enchiladas Station	150
<i>includes mole, verde & chorizo enchiladas</i>	
Caesar Salad *	90
<i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon & anchovy</i>	
Veracruzana Grain Salad	100
<i>kale, wild rice, quinoa, pomegranate, shaved Brussel sprouts, citrus yogurt dressing</i>	
Mexican Chopped Salad	100
<i>grilled corn, poblano chile, anejo cheese, chick pea, cucumber, bibb lettuce, toasted cumin dressing</i>	

Dessert

Churro Platter	\$140
Cookie & Brownie Platter	\$140

All pricing is subject to 7% state tax, 3% administrative fee and 18% suggested gratuity

Before placing your order, please inform your server of any food allergies.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Blanco Menu

First Course

(Select One)

Temazcal Beet Salad *

Caesar Salad *

Chicken Tortilla Soup

Entrées

(Select Two)

Chorizo Enchiladas

corn tortilla, queso fresco, enchilada sauce, Mexican rice

Lime Grilled Chicken Breast

served with sweet potato mash & grilled asparagus

Fish Tacos

fried seasonal fish, pickled cabbage, red jalapeno, pico de gallo, crema fresca, chipotle aioli, flour tortilla

Grilled Vegetable Quesadilla

Chihuahua cheese, whole wheat tortilla

Dessert

(Select One)

Churros

Fried Ice Cream

\$34 per person

Includes soda, American coffee & tea

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Reposados Menu

First Course

(Select Two)

Temazcal Beet Salad *

Caesar Salad *

Chicken Tortilla Soup

Entrées

(Select Three)

Chile Relleno

braised short rib, poblano, corn salsa, pico de gallo, cotija cheese, mushroom, Mexican rice & black beans

Poblano Stuffed Chicken Mole

roasted chicken wrapped in bacon stuffed with chorizo, poblano & red jalapeno with sweet potato mashed & asparagus

Salmon Puebla Style

seared Atlantic salmon, quinoa, kale, bell pepper & salsa la casita

Asada Skirt Steak Tacos

grilled skirt steak, pickled cabbage, jalapeno, avocado, corn tortilla

Caramones al Ajilo

shrimp in a white wine butter sauce with Mexican rice & yucca chips

Dessert

(Select One)

Churros

Fried Ice Cream

\$42 per person

Includes soda, American coffee & tea

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Añejo Menu

First Course

(Select Two)

Mexican Chopped Salad
Roasted Chicken Taquitos
Temazcal Beet Salad *

Entrées

(Select Three)

Filet Alambre

bacon wrapped beef tenderloin skewer, poblano chile, Cipollini onion, asparagus, chimichurri sauce, sweet mashed

Scallops al Pastor

sautéed sea scallop, grilled pineapple, kale, crispy plantain, spicy citrus butter

Poblano Stuffed Chicken Mole

roasted chicken wrapped in bacon stuffed with chorizo, poblano & red jalapeno with sweet potato mashed & asparagus

Grilled Skirt Steak Fajitas

chile-lime marinade, chorizo, poblano chile, rajas

Dessert

Mexican Brownie

Churros

\$48 per person

Includes soda, American coffee & tea

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