



## Cocktail Reception

### Passed Hors D'oeuvres

	SM*	LG*
Vegetable Quesadillas (v)	55	100
Chicken Quesadillas	60	120
Fried Yucca Chips (v) <i>with chipotle dipping sauce</i>	48	75
Grilled Skirt Steak Tostada	65	125
Grilled Chicken Skewer *	65	125
Guacamole (v) <i>served in mini chalupa cups</i>	60	120
Lobster Guacamole <i>served in mini chalupa cups</i>	85	170
Chicken & Avocado Tostados	65	125
Shrimp Cocktail*	80	150
Roasted Chicken Taquitos	55	100
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 * <i>assorted fresh seasonal vegetables and dip</i>	70
Gourmet Cheese Board * <i>served with an assortment of fresh bread &amp; crackers</i>	125
Queso Fundido Dip * <i>with crispy tortilla chips</i>	100
Build-Your-Own Taco Bar <i>grilled chicken, grilled vegetables &amp; braised short rib (25 tacos)</i>	300
Assorted Quesadillas <i>grilled veggie &amp; chicken with salsa roja &amp; guacamole</i>	130
Guacamole <i>with black bean dip, salsa roja &amp; salsa verde</i>	145
<b>*make it lobster guacamole - \$220</b>	
Enchiladas Station <i>includes mole, verde &amp; chorizo enchiladas</i>	150
Caesar Salad * <i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon &amp; anchovy</i>	90
Veracruzana Grain Salad <i>kale, wild rice, quinoa, pomegranate, shaved Brussel sprouts, citrus yogurt dressing</i>	100
Mexican Chopped Salad <i>grilled corn, poblano chile, anejo cheese, chick pea, cucumber, bibb lettuce, toasted cumin dressing</i>	100

### Dessert

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

**All pricing is subject to 7% state tax 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)*

Verde Enchiladas

*roasted chicken, corn tortilla, queso fresco, crema fresca, verde sauce, Mexican rice*

Chicken Quesadilla

*red pepper tortilla, rajas, shredded cheese and crema fresca*

Fish Tacos

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

Vegetable chilaquiles

*grilled zucchini, squash, golden beet, corn, onion, rojo verde sauce & corn tortilla*

### **Dessert**

*(Select One)*

Churros

Mexican Brownie

**\$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)*

Rojo Enchilades

*roasted chicken, corn tortilla, queso fresco, crema fresca, verde sauce & Mexican rice*

Pork Chuleta En Cafe

*coffee rubbed pork chop, rajas, mezcals demi glaze, mac & queso migas*

Salmon Puebla Style

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

Tacos Mechados

*braised short rib, green cabbage, crema fresca, avocado, pico de gallo & flour tortilla*

Caramones al Ajilo

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

### **Dessert**

*(Select One)*

Churros

Mexican Brownie

**\$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)*

Grilled Skirt Steak Tampiquena  
*cheese enchilada, black bean, queso fresco, salsa roja, and Mexican rice*

*Salmon Puebla Style*  
*seared Atlantic salmon, quinoa, kale, bell pepper & salsa la casita*

*Pork Chuleta En Cafe*  
*coffee rubbed pork chop, rajás, mezcal demi glaze, mac & queso migas*

Grilled Chicken Fajitas  
*chile-lime marinade, jicama, onion, Chihuahua cheese, red pepper, poblano and avocado*

### **Dessert**

Mexican Brownie  
Churros

**\$48 per person**

*Includes soda, American coffee & tea*

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