



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 & crackers</i>	125
Queso Fundido Dip * <i>with crispy tortilla chips</i>	100
Build-Your-Own Taco Bar <i>grilled chicken, grilled vegetables & braised short rib (25 tacos)</i>	300
Assorted Quesadillas <i>grilled veggie & chicken with salsa roja & guacamole</i>	130
Guacamole <i>with black bean dip, salsa roja & salsa verde</i>	145
*make it lobster guacamole - \$220	
Enchiladas Station <i>includes mole, verde & chorizo enchiladas</i>	150
Caesar Salad * <i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon & 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

All pricing is subject to 7% state tax and 18% suggested gratuity

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