



## Cocktail Reception

### Passed Hors D'oeuvres

	SM*	LG*
Vegetable Quesadillas (v)	65	170
Chicken Quesadillas Fried	80	140
Yucca Chips (v) <i>with chipotle dipping sauce</i>	55	85
Grilled Skirt Steak Tostada	95	180
Grilled Chicken Skewer *	85	150
Guacamole (v) <i>served in mini chalupa cups</i>	70	140
Lobster Guacamole <i>served in mini chalupa cups</i>	95	190
Chicken & Avocado Tostados	90	170
Shrimp Cocktail *	100	180
Roasted Chicken Taquitos	75	140
Vegetable Spring Rolls (v)	75	145
Veggie Chilaquiles Bites (v)	75	145
Mini Veggie Tacos (v)	85	170
Veggie Taquito Bites (v)	65	120
Mini Mexican Street Corn (v)	65	130
7 Layer Dip Cups (v)	95	190

**\*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>	90
Gourmet Cheese Board * <i>served with an assortment of fresh bread &amp; crackers</i>	145
Queso Fundido Dip * <i>with crispy tortilla chips</i>	170
Build-Your-Own Taco Bar <i>grilled chicken, grilled vegetables &amp; braised short rib (25 tacos)</i>	375
Assorted Quesadillas <i>grilled veggie &amp; chicken with salsa roja &amp; guacamole</i>	160
Guacamole <i>with black bean dip, salsa roja &amp; salsa verde</i> <b>*make it lobster guacamole - \$220</b>	165
Enchiladas Station <i>includes mole, verde &amp; chorizo enchiladas</i>	185
Caesar Salad * <i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon &amp; anchovy</i>	110
Veracruzana Grain Salad <i>kale, wild rice, quinoa, pomegranate, shaved Brussel sprouts, citrus yogurt dressing</i>	130
Mexican Chopped Salad <i>grilled corn, poblano chile, anejo cheese, chick pea, cucumber, bibb lettuce, toasted cumin dressing</i>	130
<b>Dessert</b>	
Churro Platter	\$160
Cookie & Brownie Platter	\$160

**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

**\$45 per person**

*Includes soda, American coffee & tea*

***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.*



## 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, mezcal 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

**\$55 per person**

*Includes soda, American coffee & tea*

***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.*



## 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, rajitas, 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

**\$65 per person**

*Includes soda, American coffee & tea*

***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.*