



EVENTOS Y BANQUETES

EVENTS & CATERING

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ALL ORDERS MUST BE PLACED 48 HOURS IN ADVANCE

LUNCH MENU

\$17.50 per guest

Available 11AM-4PM

Minimum 10 people

ENSALADAS

DE LA CASA (vegetarian option) -organic greens, avocado, tortilla chips, balsamic

QUESADILLAS

QUESADILLA DE POLLO -rotisserie chicken, queso oaxaca and pico de gallo

QUESADILLA SIMPLE (vegetarian option)-queso oaxaca and pico de gallo

TACOS

Please select two of the four tacos

ACELGAS (vegetarian option)-seasonal greens sautéed with butter beans, garlic, salsa verde

BISTEC-grilled marinated steak, charred onions, salsa roja

POLLO ROSTIZADO-citrus rubbed rotisserie chicken, cilantro, and salsa verde

COCHINITA PIBIL-slow cooked pork, pickled habanero and red onions

SIDES

ELOTES CALLEJEROS-grilled corn halves **MOROS Y CRISTIANOS**-rice and beans

PLATILLOS A LA CARTE

Lunch Platter options

*available Monday-Friday 11AM-4PM
serves 10 people*

TOTOPOS Y SALSA HECHOS EN CASA

Assorted salsa and chips
\$45

GUACAMOLE FRESCO HECHO EN CASA CON TOTOPOS AL LADO

Guacamole and chips
\$60

COSTILLAS DE PUERCO

guava BBQ pork rib
\$75

COCHINITA PIBIL SLIDERS

Pulled pork
\$55

ELOTES CALLEJEROS

Grilled corn, mayo, queso cotija, chile powder
\$45

TORTAS MIXTAS

Traditional Mexican Street Sandwich \$85

Choose One:

PEPITO

Grilled Steak

POLLO ROSTIZADO

Rotisserie

AGUACATE CON QUESO

Avocado and Queso Fresco

DINNER MENU

\$25 per guest
Available 5PM-10PM
Minimum 10 people

SNACKS

TOTOPOS Y SALSA HECHOS EN CASA –assorted salsa and chips

ENSALADAS

(salads)

DE LA CASA -organic greens, avocado, tortilla chips, balsamic

QUESADILLAS

QUESADILLA DE POLLO –rotisserie chicken, queso oaxaca and pico de gallo

QUESADILLA SIMPLE -queso oaxaca and pico de gallo

TACOS

Please select two of the four tacos

ACELGAS (vegetarian option)-seasonal greens sautéed with butter beans, garlic, salsa verde

BISTEC-grilled marinated steak, charred onions, salsa roja

POLLO ROSTIZADO-citrus rubbed rotisserie chicken, cilantro, and salsa verde

COCHINITA PIBIL-slow cooked pork, pickled habanero and red onions

SIDES

ELOTES CALLEJEROS-grilled corn halves **MOROS Y CRISTIANOS**-rice and beans

PASSED HORS D'OEUVRES

\$25 per guest per hour (minimum 2 hours)

Minimum 10 people

Please choose five hors d'oeuvres from the options below

QUESADILLA DE HUITLACOCHÉ -mexican truffle, roasted corn epazote, mushrooms, queso oaxaca

BISTEC TAQUITOS -char grilled skirt steak, charred onions, cilantro and salsa de chile de arbol

COCHINITA PIBIL TAQUITOS -pulled pork, shredded cabbage, pickled onions

PESCADO A LAS BRASAS -grilled market fish skewer

COSTILLAS DE PUERCO -guava BBQ pork rib

ELOTES CALLEJEROS -grilled local corn

CANGREJO TOSTADA -lump crabmeat, mango, tomato, chipotle mayo

CEVICHE ACAPULCO TOSTADA -line caught market fish, avocado, tomato, jalapeño

CONTRAMAR TOSTADA -raw tuna, pepino, chili aioli

AVOCADO SALSA TOSTADA -avocado , jalapeño, cilantro

HOT AND COLD STATIONS

Please choose one station

2 hour minimum

CEVICHE RAW BAR

\$25 per person per hour or \$18 per person
when ordered with hors d'oeuvres package

CEVICHE ACAPULCO

Line caught market fish,
avocado, tomato, jalapeno

CEVICHE VERANO

Mahi Mahi, Aji Amarillo, Key Limes,
Watermelon Rind, Serrano Chiles

FLUKE CEVICHE

Marinated cucumbers, Pickled Carrots,
Durango Chiles, Fresh Oregano

SIDES

tostadas chips
limes
salsa

TACO BAR

\$20 per person per hour or \$15 per person
when ordered with hors d'oeuvres package

ACELGAS

seasonal greens sautéed with butter beans,
garlic, salsa verde

BISTEC

grilled marinated steak,
charred onions, salsa roja

POLLO ROSTIZADO

citrus rubbed rotisserie
chicken, cilantro, and salsa verde

COCHINITA PIBIL

slow cooked pork,
pickled habanero and red onions

SIDES

Pico de gallo
Pickled jalapenos
Onions
Salsa verde
Salsa roja
Chipotle

DINNER MENU

\$65 per guest

Served family style

Minimum 10 people

ENSALADAS

Salads

DE LA CASA *(vegetarian option)*-organic greens, avocado, tortilla chips, balsamic

PARA BOTANEAR

Second course (please choose two)

BISTEC TAQUITOS grilled marinated steak, charred onions, salsa roja

POLLO TAQUITOS citrus rubbed rotisserie chicken, cilantro, and salsa verde

HUITLACOCHES QUESADILLA *(vegetarian option)* Mexican corn “truffle” with queso Oaxaca

COSTILLAS DE PUERCO charred chipotle-guava glazed pork ribs

QUESADILLA DE POLLO –rotisserie chicken, queso Oaxaca and pico de gallo

LOS PLATOS FUERTES

Entrees (please choose two)

PESCADO filet of Market fish

CARNE ASADA adobo char-grilled sirloin, chimichurri sauce

POLLO DOMINGUERO TRADICIONAL traditional Sunday rotisserie chicken, papas fritas, string beans

CHILES RELLENOS *(vegetarian option)*-fire roasted poblano pepper, organic quinoa, manchego cheese, calabaza

PARA ACOMPAÑAR

Sides (dinner includes the following sides)

Grilled Green beans

White Rice

Black Beans

BEBIDAS PARA ALEGRAR

Beverage Packages

*some restrictions apply all packages include soft drinks
2 hour minimum*

PACKAGE ONE

\$25 per person per hour includes:
margaritas, sangria, beer, white and red
wine by the glass

MARGARITAS

please choose two

regular
blood orange
passion fruit

CERVEZAS

(Beers) please choose two

Corona
Sol
Pacífico
Negro Modelo
Negro Model Especial

VINO BLANCO

UNA SOLA OPCION

(White wine) please choose one

Sauvignon Blanc, Tiara '09
Gruner Vetliner, Schwarzbock '09
Cortese, Gavi '09

VINO TINTO

UNA SOLA OPCION

(Red wine) please choose one

Pinot Noir, Cono Sur '08
Malbec, El Portillo '08
Tempranillo, Venta Morales '09

SANGRIA

Please choose red or white

PACKAGE THREE

\$20 per person per hour includes:
margaritas, sangria and beer

MARGARITAS

please choose two

regular
blood orange
passion fruit

CERVEZAS

(Beers) please choose two

Corona
Sol
Pacífico
Negro Modelo
Negro Model Especial

SANGRIA

Please choose red or white

PACKAGE THREE

\$15 per person per hour includes:
beer and sangria

CERVEZAS

(Beers) please choose two

Corona
Sol
Pacífico
Negro Modelo
Negro Model Especial

SANGRIA

Please choose red or white

LUCHA LIBRE CAKE



TRES LECHES CAKE-Deliciously moist sponge cake soaked in three milks with peaches, apricots and strawberries

**IF FOOD AND BOOZE AREN'T QUITE ENOUGH,
ASK US ABOUT BRINGING OUR DJS TO MAKE YOUR EVENT A PARTY TO REMEMBER**