



PASSED  
**APPETIZERS**

50 PIECE MINIMUM

	PER PIECE	50 PIECES	100 PIECES
<b>TUNA TOSTADITA TRIO</b> guajillo aioli, cucumber	\$8	\$390	\$760
<b>PORK BELLY TOSTADITA</b> Smoked plantain purée, pineapple-habanero glaze	\$7	\$340	\$670
<b>LAMB BIRRIA EMPANADAS</b>	\$7	\$340	\$670
<b>SMOKED CHICKEN EMPANADAS</b>	\$7	\$340	\$670
<b>VEGETARIAN CORN EMPANADAS</b>	\$6	\$295	\$580
<b>JACKFRUIT AND MUSHROOM TOSTONES</b>	\$7	\$340	\$670
<b>RAW OYSTERS DIABLO</b>	\$8	\$390	\$760
<b>OYSTERS AL PASTOR ROCKEFELLER</b>	\$9	\$440	\$860
<b>SKEWERS</b> Steak, Smoked Chicken, or Shrimp	\$9	\$440	\$860
<b>AREPITAS</b> choice of lamb, chicken, corn, or mushroom	\$7	\$340	\$670
<b>MOLE ALBONDIGAS</b>	\$7	\$340	\$670
<b>CHURRO BITES</b>	\$6	\$295	\$580
<b>MINI GUAVA CHEESECAKES</b>	?	?	?
<b>ALFAJOR COOKIES</b>	?	?	?



# FAMILY-STYLE MENU

## FAMILY FIESTA BOARD

\$30 PER PERSON

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### INCLUDES:

Mini Tostadas - Chicken Tinga & Birria Mushroom

Empanaditas - Corn, Smoked Chicken, Lamb Birria

Mini Arepas

Queso Fundido

Guacamole

Roasted Salsas

Chorizo

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## PARA LA MESA

\$85 PER PERSON

### APPETIZERS choice of one

SALSA TRIO

EMPANADITAS

TUNA TOSTADITAS

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### PROTEINS choice of two

**CHEF ATTENDED CARVING STATION**

ROASTED SUCKLING PIG

LAMB OF LEG BIRRIA

MOLE AL PASTOR CHICKEN

CARNE ASADA STEAMSHIP

### SIDES

SPANISH RICE

CHARRO BEANS

SWEET PLANTAINS

STREET CORN

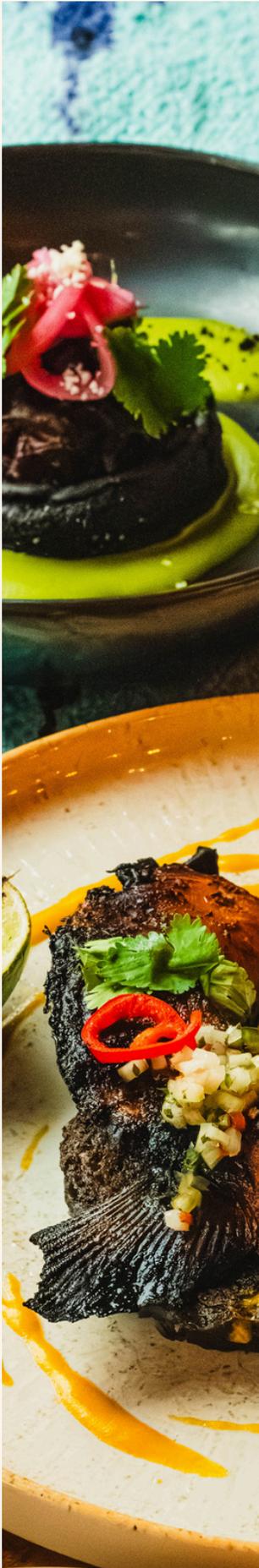
**INCLUDES:** GRILLED TORTILLAS, GUACAMOLE, LIMES, PICO DE GALLO

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### DESSERT choice of one

Churros - with Dulce de Leche and  
Chocolate Sauce

Seasonal Dessert



PLATED

# MENU

*Selections must be made for each guest and submitted with a corresponding floor plan 2 weeks before the event date • Available for buyouts only.*

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**\$60 PER PERSON**

## STARTERS

CHOICE OF 2

### MEXICAN CAESAR SALAD

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

### PORK BELLY TOSTADITA +6 PP

seared pork belly, pineapple-habanero glaze, plantain purée

### HEIRLOOM TOMATO SALAD

heirloom tomatoes, hibiscus nectar, tempura avocado, shaved manchego, spiced pepita brittle, herb salad

### OYSTER AL PASTOR +9 PP

#### ROCKEFELLER

roasted oyster with pineapple-chile butter, masa crumble, cilantro oil, micro herbs

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## ENTRÉES

CHOICE OF 2 • ADDITIONAL OPTION + \$10 PER PERSON

### ARROZ A LA TUMBADA

squid ink arroz, shrimp, fish, littleneck clams, guajillo, blood orange, jicama masa chips

### CARNE ASADA

Grilled Hanger steak, Smoked blackberry chimichurri, blue corn sopes, cotija foam, pickled red onion, sweet potato, charred baby corn

### MAHI ACHIOTE

Potato Pave, Achiote citrus butter, charred fennel, roasted tomato, epazote, hoja santa

### MOLE AL PASTOR BALLOTINE

pineapple-achiote glazed chicken with Oaxacan mole, seared masa cake, white bean chorizo purée, roasted plantain, hoja santa, pineapple-guajillo glaze

### SCALLOP POZOLE VERDE +20 PP

Seared U-12 scallops over green corn grits with tomatillo-serrano broth, hominy, shaved radish, toasted pepitas

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## DESSERT

### CHURROS

served with dulce de leche and chocolate sauce

### QUATRO LECHE CAKE

Served Warm with macerated strawberries

### SEASONAL DESSERT OPTION

### OAXACAN CHOCOLATE TARTE

mezcal caramel and cajeta cream