



◆ Catering Options ◆

Buffet Style

Option # 1

One Course & one Side

\$25.00 Per/ Person

Option # 2

Two Course & Two Sides

\$38.00 Per/ Person

Mix & Match Only

Option # 3

Three Main Course & two side dishes

\$50.00 Per/ Person

Mix & Match Only

Includes:

Rice, Beans, chips and red & green Salsas

Chicken

Pollo Poblano
Pollo en Salsa de Cacahuete
Pollo a las Rajas
Chicken Fajitas +\$3
Enchiladas Poblanas
Enchiladas Norteñas

Beef

Birria Mexicana
Carne en su Jugo
Machaca Sonora
Picadillo de Puebla
Sonora Beef Fajitas +\$4
Albóndigas Mexicanas

Pork

Cilantro Lime Carnitas
Grilled Pineapple Pastor

Vegeterian

Rajas con Crema
Mushrooms Fajitas
Cheese Enfrijoladas

Seafood

+\$5 Per/Person
Grilled Mango Shrimp
Guajillo Adobo Fish
Grilled Chipotle Salmon

Sides Options:

Mexican House Salad with Cumin Lime Dressing
Peach & Strawberry Salad with Orange Vinaigrette
Nopal Mexican Salad
Roasted Mexican Potatoes
Grilled Veggies

WE ARE HAPPY TO CREATE A CUSTOM MENU FOR YOUR EVENT.

Food will be served in chafing dishes + equipment needed by chef to maintain food warm. 1 Attendant is included for Buffet set-up, service and pick-up (3 hrs. total). Food will be served for 2 hours.