



GUACAMOLE & SALSA STATION

HOUSE MADE GUACAMOLE / 3 HOUSE MADE SALSAS / FRESH CORN TORTILLA CHIPS

- 1 Hour - \$12 per person 2 Hours - \$17 per person 3 Hours - \$22 per person

BUILD YOUR OWN TACO STATION

INCLUDES TRADITIONAL TOPPINGS WITH CHOICE OF CORN OR FLOUR TORILLAS

- 1 Hour - \$20 per person 2 Hours - \$28 per person 3 Hours - \$34 per person

PLEASE SELECT THREE

- CHICKEN TINGA

lettuce / pico de gallo / crema fresca

- PORK CHICHARRON

guacamole / pickled onion / salsa habanero

- AL PASTOR

adobo marinated pork shoulder / grilled pineapple / cilantro / onion / salsa verde

- VEGETARIAN

mushroom / squash / grilled scallion

- HANGER STEAK

onion / cilantro / salsa roja

- MAHI MAHI

mexican slaw / aji amarillo aioli / pickled chiles

BUILD YOUR OWN FAJITA STATION

INCLUDES TRADITIONAL TOPPINGS WITH CHOICE OF CORN OR FLOUR TORILLAS

- 1 Hour - \$24 per person 2 Hours - \$32 per person 3 Hours - \$38 per person

PLEASE SELECT TWO

- ADOBO SHRIMP

- STEAK

- CITRUS MARINATED CHICKEN



MEXICAN STREET FOOD

PASSED AND DISPLAYED

CHOICE OF FOUR:

- 1 Hour - \$18 per person
- 2 Hours - \$25 per person
- 3 Hours - \$32 per person
- 1 Hour - \$22 per person
- 2 Hours - \$32 per person
- 3 Hours - \$37 per person

SHRIMP CEVICHE TOSTADA

citrus habanero broth / avocado / pico de gallo

JALAPENO BEEF & CHORIZO SLIDERS

chihuahua cheese / avocado / pickled jalapeno / aji amarillo aioli

MERCADO QUESADILLA

huitlacoche corn masa / roasted mushrooms with epazote / oaxaca cheese / pinto bean chipotle puree / crema fresca / chile poblano vinaigrette

BRAISED BEEF TAQUITOS

crispy tortilla / braised beef / chile morita salsa / cotija cheese / black bean purée / crema fresca

GARLIC SHRIMP SKEWER

corn salsa

CHUNKY GUACAMOLE TOSTADA

avocado / heirloom tomatoes / pickled pearl onion / radish / roasted serrano pepper / fresh lime / cilantro



CHEF'S SPECIAL STATIONS

INCLUDES MEXICAN RICE AND CHARRO BEANS

1 Hour - \$29 per person

2 Hours - \$36 per person

3 Hours - \$42 per person

PLEASE SELECT TWO

SALMON ADOBADO
corn esquites / habanero aioli / lemon

CHICKEN ZARAPE
bacon / panela cheese / pico de gallo / zarape sauce / crema fresca

PORK CARNITAS
slow roasted pork shoulder / guacamole / pickled onion / habanero salsa / warm tortillas

CARNE ASADA
grilled hanger steak / sautéed chile poblano / chimichurri / chile morita sauce

GRILLED STEAK FAJITAS
achiote-marinated harris ranch hanger steak / peppers and onions / warm tortillas

VEGETARIAN CHILE RELLENO
market vegetables / mexican cheeses / chile chipotle sauce

CHICKEN ENCHILADA DIVORCIADAS
entomatado sauce / tomatillo sauce / crema fresca / mexican rice / refried black beans

QUESO ENCHILADA
oaxaca cheese / chihuahua cheese / monterey cheese / tomatillo sauce / crema fresca / mexican rice / refried black beans

ADDITIONS

\$4 EACH PER GUEST

GREEN SALAD

PLANTAINS

CHURRO BEANS

CREAMY WHITE RICE

DESSERT TASTING

\$5 PER GUEST

Includes the following:

CHURROS
chipotle caramel / canela spiced chocolate

CHOCOLATE TRES LECHES
chocolate patron xo cream / cinnamon whipped cream / candied orange