

CORPORATE DINNER FOUR COURSE MENU

\$49 per guest

FIRST COURSE

TABLE SIDE GUACAMOLE

SECOND COURSE

Shared appetizer course - Choose One

Option 1 - Appetizer Platter to Share

□ CRIMINI MUSHROOM QUESADILLAS mexican cheeses / huitlacoche sauce

☐ GRILLED CHICKEN QUESADILLAS

mexican cheeses / roasted tomato / chipotle aioli

□ CHICKEN FLAUTAS

crispy tortilla / salsa verde / cotija cheese / black bean purée / crema fresca

□ EMPANADAS DE PLATANO

sweet plantain turnover / queso fresco / black bean purée / crema fresca / almonds

Option 2 - Soup and Salad - Guest Choose One

- ☐ TORTILLA SOUP
- ☐ CHOPPED SALAD

Option 3 - Mexican Flatbreads - Select Two to Share

- □ STEAK WITH SALSA ROJA
- □ PORK 'AL PASTOR' WITH SALSA VERDE
- □ VEGETARIAN: INCLUDING MUSHROOM, GOAT CHEESE AND CREMA FRESCA

La SANDIA

THIRD COURSE

Guests Choose One served with mexican rice and refried beans

 $\hfill \square$ VEGETARIAN CHILE RELLENO lightly battered chile poblano / mexican cheeses / chile chipotle sauce

□ CHICKEN ZARAPE

pan-seared chicken / creamy chipotle sauce / bacon / panela cheese / avocado

□ SALMON TROPICAL

pan-seared salmon / morita sauce / mango-tomatillo sauce

☐ MEXICAN SURF AND TURF

grilled medium sirloin / tiger prawns / poblano mashed potato / chimichurri

FOURTH COURSE

THE FOLLOWING DESSERTS ARE SERVED FAMILY STYLE

tres leches / churros

ENHANCEMENTS

☐ GUACAMOLE, SALSA & CHIPS (SERVES 2-4 GUESTS) ADDITIONAL \$9.95 PER ORDER
☐ SHRIMP CEVICHE (SERVES 2-3 GUESTS) ADDITIONAL \$4.00 PER PERSON
☐ SOUP AND SALAD COURSE ADDITIONAL \$5.00 PER PERSON

Soup and salad course includes the choice of:

□ MEXICAN TORTILLA SOUP creamy guajillo soup / panela / tortilla strips

☐ CHOPPED SALAD

mixed greens / black beans / panela cheese / roasted corn / tomato pico de gallo / corn tortilla strips / cilantro ranch