

La SANDIA

3 COURSE LUNCH MENU

\$24 per guest

FIRST COURSE - SHARED APPETIZERS

THE FOLLOWING APPETIZERS ARE SERVED FAMILY STYLE

☐ 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

SECOND COURSE

Host chooses 4, Guests choose 1

☐ CHIPOTLE BARBECUED CHICKEN SALAD

*grilled chicken breast / crispy tortilla strips / tomato / corn / black beans / panela cheese
mixed greens / cilantro ranch dressing*

☐ TACOS A LA TALLA

white fish / chipotle aioli / mexican slaw / corn / avocado / refried black beans / mexican rice

☐ GRILLED CHICKEN TACOS

cilantro / onion / lime / salsa roja / refried black beans / mexican rice

☐ PORK CARNITAS

*slow roasted pork shoulder / fresh corn tortillas / guacamole / pickled onion / salsa verde
habanero salsa / mexican rice / charro beans*

☐ CHEESE ENCHILADAS

*oaxaca cheese / chihuahua cheese / monterey cheese / tomatillo sauce / chile serrano
refried black beans / mexican rice*

☐ CHICKEN ENCHILADA DIVORCIADAS

chicken tinga / tomatillo sauce / entomatada sauce / mexican rice / refried black beans

☐ CHILE RELLENO

*lightly battered chile poblano / four mexican cheeses / sautéed vegetables
chile chipotle sauce / refried black beans*

☐ CHICKEN MOLE POBLANO

pan roasted chicken breast / mole poblano / fried plantains / mexican rice / refried black beans

La SANDIA

THIRD COURSE

THE FOLLOWING DESSERTS ARE SERVED FAMILY STYLE
tres leches / churros

3 COURSE LUNCH MENU INCLUDING OUR CHEF'S CHOICES**

\$27 per guest

FIRST COURSE - SHARED APPETIZERS

THE FOLLOWING APPETIZERS ARE SERVED FAMILY STYLE

☐ 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

La SANDIA

SECOND COURSE

Host Chooses 4, Guests Choose 1

☐ CHIPOTLE BARBECUED CHICKEN SALAD

*grilled chicken breast / crispy tortilla strips / tomato / corn / black beans
panela cheese / mixed greens / cilantro ranch dressing*

☐ TACOS A LA TALLA

white fish / chipotle aioli / mexican slaw / corn / avocado / refried black beans / mexican rice

☐ GRILLED CHICKEN TACOS

cilantro / onion / lime / salsa roja / refried black beans / mexican rice

☐ PORK CARNITAS

*slow roasted pork shoulder / fresh corn tortillas / guacamole / pickled onion
salsa verde / habanero salsa / mexican rice / charros*

☐ CHEESE ENCHILADAS

*oaxaca cheese / chihuahua cheese / monterey cheese / tomatillo sauce
chile serrano / refried black beans / mexican rice*

☐ CHICKEN ENCHILADA DIVORCIADAS

chicken tinga / tomatillo sauce / entomatada sauce / mexican rice / refried black beans

☐ CHILE RELLENO

*lightly battered chile poblano / four mexican cheeses / sautéed vegetables
chile chipotle sauce / refried black beans*

☐ CHICKEN MOLE POBLANO

pan-roasted chicken breast / mole poblano / fried plantains / mexican rice / refried black beans

☐ ACHIOTE SALMON**

grilled salmon / citrus and mild spice marinade / chile morita-tomatillo-mango salsa

☐ ZARAPE**

*pan roasted chicken breast / bacon / panela / pico de gallo / chipotle sauce
crema cotija / white rice / refried black beans*

☐ GRILLED SALMON SALAD**

lettuce mix / radish / green onion / cilantro / tomato / avocado / tortilla strips / habanero-orange dressing

☐ CARNE ASADA**

grilled skirt steak / sautéed chile poblano / chimichurri / chile morita salsa

☐ BRAISED BEEF ENCHILADAS**

entomatada sauce / crema / onion / mexican rice / refried black beans

THIRD COURSE

THE FOLLOWING DESSERTS ARE SERVED FAMILY STYLE
tres leches / churros

La SANDIA

ENHANCEMENTS

☐ GUACAMOLE, SALSA & CHIPS
add \$9.95 per order (serves 2-4 guests)

☐ SHRIMP CEVICHE
add \$4.00 per person (serves 2-3 guests)

☐ SOUP & SALAD COURSE
add \$5 per person guests will have their choice of soup or salad

☐ 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*