

TAPAS

We suggest 2-6 as hors d'oeuvres prior to 2nd course

Spanish Deviled Eggs

on baguette with aioli - \$3

Guacamole + Chips

serves 2 people V/GF - \$7

Stuffed Dates

dates, chorizo & wrapped in bacon - \$3

Jamon & Manchego Cheese Croquettes

Spanish ham, cheese and potato balls - \$3

Tomato Bruschetta

tomatoes & basil on baguette - \$3

Polenta Skewers

roasted tomato, basil, manchego GF
(vegan option available) - \$3

Mushroom & Cheese Bruschetta

baguette, sautéed mushroom, cheese - \$3

Honey Baked Brie Bruschetta

brie, honey, caramelized walnut - \$3

Chicken Skewers

grilled chicken breast GF - \$3.50

Gambas Skewers

grilled shrimp, olive oil and garlic. GF - \$3

Steak Skewers

grilled marinated steak. GF - \$6

Goat Cheese and Jalapeño Quesadilla.

goat cheese, jalapeño in flour tortilla - \$5

Native Slider

onion, shredded lettuce, Russian dressing
& cheddar cheese - \$6

Spicy Fried Chicken Slider

pickled jicama slaw, guajillo aioli- \$6

Ahi Tuna Ceviche + Chips

avocado, jicama, corn, lime, cilantro, onion
GF/DF - \$6

Jackfruit Ceviche + Chips

avocado, jicama, corn, lime, cilantro, onion
GF/V - \$5

SALADS

We recommend serving everyone the same salad to expedite service.

Dried Fig & Arugula Salad

dried figs, feta, almonds & fig balsamic
vinaigrette - \$9

Caesar Salad

romaine, tortilla strips, manchego & cotija
cheese, onion & cilantro, garlic caesar
dressing. - \$7

Garden Salad

romaine, roasted tomato, cucumber, herbs,
lemon mint dressing. V/GF - \$7

Ensalada de Cabra

mixed greens, dried cranberries, walnuts,
goat cheese, balsamic vinaigrette. GF - \$9

ENTREE

Choose a selection of entree's for your large group. Choose from 2 - 4 depending on the style of service. We need main course orders from your guests prior to the meal.

We can adjust some menu items to be gluten free or vegan.

Zucchini Pesto Ribbons

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V/GF - \$20

Pesto Pasta

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V - \$20

Goat Cheese Chili Relleno

pasilla chile, mushroom, arugula, roasted corn, capers, crema, spicy tomato sauce and cilantro herb rice. GF- \$22

Vegan Paella

green pesto rice, seasonal veggies with hearts of palm & white beans. V/GF - \$24

Carnitas

slow roasted pork shoulder, local citrus mojo sauce, white onions and fried plantains. GF/DF- \$24

Butternut Squash Ravioli

with brown butter sage sauce - \$24

Chicken + Mole Verde

1/2 marinated crispy skin chicken, green mole & fresh herbs creamy polenta Mary's Free Range Chicken. GF - \$24

8 oz Flat Iron Steak

tequila demi glace sauce, cilantro pesto Angus Grass Fed Beef served with whipped potatoes. GF - \$28

Braised Short Rib

slow cooked beef short rib, creamy cotija polenta, grilled scallion. GF - \$33

Tamarind Glazed Salmon or Ahi Tuna

sweet tamarind glaze, wild sockeye salmon, fried carrot, herb, chili oil cilantro herb rice. Line Caught Wild Sockeye Salmon. GF/DF - 33

Seafood Paella

green pesto rice, shrimp, calamari, fresh chorizo, roasted tomato, hearts of palm, guajillo aioli. GF/DF - \$33

Filet Mignon or Rib Eye

with whipped potatoes, grilled asparagus and demi glace. GF - \$36

Seasonal Sea Bass

lemon burr blanc, lemon risotto, curly carrots. GF - \$33

DESSERT

Choose 1 - 3 of dessert's for your large group.

DESSERT

Passion Fruit Crème Brûlée

passion fruit custard topped with layer of caramelized sugar. GF \$9

Lemon Churros

lemon rosemary masa flour dough with lemon curd and blackberry lavender compote .
GF \$9

Flour-less Chocolate Torte

caramelized walnuts & dulce de leche sauce. GF \$9

Maple Bourbon Apple Crisp

bourbon, cinnamon, sugar apple filling with almond, walnut, pepetas, coconut & maple syrup topping. V/GF \$9

Chocolate Chip Cookie

served in cast iron pan \$8

Gelato & Sorbet

Choice of Raspberry Sorbet or Gelato Vanilla, Chocolate, Salt Caramel- \$5

SAMPLE MENU
PLATED DINNER

Sample menus with commonly ordered items. Choose a sample menu or customize your own. We can adjust some menu items to be gluten free or vegan.

Plated Dinner Sample Menu

\$46 Per Person

1ST COURSE:

Stuffed Dates

dates, chorizo & wrapped in bacon

Sautéed Mushroom & Manchego Cheese Bruschetta

baguette, mushroom, melted cheese

2ND COURSE

Caesar Salad

romaine, tortilla strips, manchego & cotija cheese, onion & cilantro, garlic caesar dressing.

3RD COURSE

Carnitas

slow roasted pork shoulder, local citrus mojo sauce, white onions and fried plantains.

Butternut Squash Ravioli

with brown butter sage sauce

Chicken + Mole Verde

1/2 marinated crispy skin chicken, green mole & fresh herbs creamy polenta

Mary's Free Range Chicken.

4TH COURSE

Passion Fruit Crème Brûlée

passion fruit custard topped with layer of caramelized sugar

Flour-less Chocolate Torte

caramelized walnuts & dulce de leche sauce.