

## TAPAS

**PLATED | BUFFET | FAMILY STYLE:** We suggest 2-6 as hors d'oeuvres

**TAPAS PARTY:** we suggest 6-10 items. When choosing your tapas please keep in mind we want to serve at least one of everything for everyone.

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### **Tortilla Española Bites**

Spanish egg, potato frittata bites GF - \$3

### **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, manchego  
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**

fried GF chicken breast, pickled jicama  
slaw, guajillo aioli, jalapeño - \$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

### **Potato Sopes**

corn masa and potato with jicama slaw &  
corn. Choose: beef 6 | vegan 4 | cheese 5  
GF

## SALADS & SIDES

BUFFET: Choose 1-2 Salads & Sides.

FAMILY STYLE: 1 Salad option prior to the main service. 1-2 Sides to be served with the main course.

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### SALADS

#### **Beet Salad**

goat cheese, beets, walnuts, balsamic vinaigrette - \$9

#### **Dried Fig + Arugula Salad**

feta, almonds & fig balsamic vinaigrette - \$9

#### **Caesar Salad**

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

#### **Garden Side Salad**

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

#### **Ensalada de Cabra**

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

#### **A Z U Chop Salad**

avocado, hearts of palm, beet, yam, roasted tomato, cucumber, romaine, tomato dressing. GF/V - \$9

### SIDES

#### **Roast Brussel Sprouts**

olive oil, garlic, onions- \$6

#### **Whipped Potatoes**

butter, cream. GF - \$5

#### **Crispy or Creamy Polenta GF**

cheese polenta - \$5

#### **Cilantro Herb Rice**

herbs & onions- V/GF - 5

#### **Sage Refried White Beans**

white Peruvian beans, sage, oregano V/GF/DF - 5

#### **Breakfast Sausage or Bacon Platter**

breakfast sausage or applewood smoked bacon - \$4

#### **Fresh Fruit & Berries - \$5**

#### **Assorted Fresh Baked Goods - \$4**

#### **Granola & Yogurt**

house made granola and greek yogurt - \$4

#### **Roasted Potatoes - \$4**

## ENTREE PLATTERS - BUFFET & FAMILY STYLE

Choose from 1 - 4 depending on the style of service. Please consider that with Family Style all of the platters for the main course need to fit on the tables

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### **Scrambled Eggs**

Spanish egg and potato frittata - \$4

### **Tortilla Española**

Spanish egg and potato frittata - \$8

### **Blueberry Lemon Pancakes**

yogurt, lemon batter, maple syrup - \$8

### **French Toast**

bread in egg custard, maple syrup - \$8

### **Avocado Toast**

wheat bread, smashed avocado, arugula, feta. - \$8

### **Breakfast Potato Hash**

potatoes, root veggies and eggs - \$12

### **Breakfast Sausage Potato Hash**

potatoes, chorizo, root veggies and eggs - \$14

### **Taco Bar**

1 taco 6 | 2 tacos 12 | 3 tacos 18

### **Choose Your Mains**

Braised Short Rib | Pork Carnitas

Bean + Yam | Chicken

Shrimp | Seared Ahi Tuna

### **Toppings**

pickled jicama slaw | red onion & cilantro  
cotija | salsa roja | guajillo aioli  
fresh house made tortillas. - GF

### **Vegan Paella**

green pesto rice, seasonal veggies with hearts of palm & white beans. V/GF - \$12

### **Carnitas**

slow roasted pork shoulder, local citrus mojo sauce, white onions. GF/DF- \$12

### **Roasted Chicken**

whole roasted chicken marinated in citrus. serves 4 people. GF - \$36

### **Seafood Paella**

green pesto rice, shrimp, calamari, fresh chorizo, roasted tomato, hearts of palm, guajillo aioli. GF/DF - \$14

### **Zucchini Pesto Ribbons**

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V/GF - \$10

### **Pesto Pasta**

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V - \$10

### **Butternut Squash Ravioli**

with brown butter sage sauce - \$12

### **Braised Short Rib**

8 hour braised Angus short rib, salsa roja, crema, white & green onion. GF - \$14

## ENTREE - INDIVIDUALLY PLATTED

Choose a selection of entree's for your large group. Choose from 2 - 4 options for your guests to choose from

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### **A Z U Chop Salad**

avocado, hearts of palm, beet, yam, roasted tomato, cucumber, romaine, tomato dressing. GF/V - \$14

### **Vaquero Caesar Wedge**

romaine, tortilla strips, manchego & cotija cheese, garlic caesar dressing. GF - \$10  
add Chicken or Shrimp \$5

### **Rancho Chicken Salad**

romaine, feta cheese, grilled chicken, roasted cherry tomatoes, avocado, hearts of palm, red onions & lemon mint dressing. GF - \$17

### **California B.L.T.**

sourdough, roast tomato, guajillo aioli, arugula, applewood smoked bacon, avocado. - \$10

### **Fried Chicken Sandwich**

fried GF chicken breast, pickled jicama slaw, guajillo aioli, jalapeño - \$13

### **Goat Cheese Chili Relleno**

pasilla chile, mushroom, arugula, roasted corn, capers, crema, spicy tomato sauce. GF- \$17

### **Vegan Paella**

green pesto rice, seasonal veggies with hearts of palm & white beans. V/GF \$25

### **Butternut Squash Ravioli**

with brown butter sage sauce - \$25

### **Zucchini Pesto Ribbons**

wilted arugula, cilantro pesto, roasted tomatoes, walnuts V/GF - 20 \*add chicken or shrimp + 5, salmon filet +8

### **Grilled Steak Frites or Steak & Eggs**

sweet potato fries, demi glace - \$26

### **Blueberry Lemon Pancakes**

yogurt, lemon batter, maple syrup - \$12

### **French Toast**

bread in egg custard, maple syrup - \$12

### **Breakfast Sandwich**

griddle bread, over easy eggs, bacon & cheddar cheese - \$12

### **Eggs & Potatoes**

two scrambled eggs, roasted potatoes, toast - \$12

### **Huevos Rancheros**

corn chips, black beans, spicy salsa roja, cheese, sunny up eggs, creme, avocado - \$14

### **Avocado Toast**

wheat bread, poached eggs, smashed avocado, arugula, feta. - \$14

## DESSERT

Choose a selection of dessert's for your large group.

Choose from 1 - 3 depending on the style of service.

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### INDIVIDUALLY PLATED | FAMILY STYLE | BUFFET

#### **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

served on a platter \$4

#### **Gelato & Sorbet**

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