

VIVE AL MAXIMO



\$83 / guest, includes 4-hour open bar
\$47 / guest with nonalcoholic beverages only
Includes two passed appetizers, the Casa Display, two displayed tapas, and one food station.

PASSED ITEMS (choose 2)

PORK BELLY TOSTONES

habanero honey glaze, cactus-cabbage curtido, poblano aioli, cotija cheese, crispy green plantains

ALBONDIGAS

meatballs of beef, pork and spices, guajillo chili sauce, grilled onions, cotija cheese

BLT SOPES

shredded iceberg, tomatoes, applewood smoked bacon

BARBACOA SOPES

slow-cooked brisket, salsa rojo, pickled jalapeno, cotija cheese

DYNAMITE SHRIMP TOSTADAS

crispy corn tortillas, sriracha thai chili sauce, avocado puree

BAJA CEVICHE TOSTADAS (add \$3/guest)

crispy corn tortillas, avocado puree, tomatoes, marinated whitefish, jalapeños, olive oil

MASA FRIED OYSTERS (add \$3/guest)

chipotle lime remoulade

GRILLED ACHIOTE SHRIMP (add \$3/guest)

pineapple pequin mojo, chayote slaw

FOOD STATIONS (choose 1)

TACO

chicken and portobello mushroom served with flour tortillas, queso fresco, pico de gallo, lettuce, and housemade hot sauces. seasonal whitefish or beef barbacoa add \$3/guest add spiced rice and black beans for \$3/guest

NACHO

chorizo, traditional queso, jalapeños, lime crema, pico de gallo, scallions, white corn tortilla chips

RICE AND BEAN BOWL

slow roasted pork and braised chicken, with spiced rice, black beans, pico de gallo, guacamole, queso fresco. add flour tortillas for \$1.50/guest.

CEVICHE

shrimp, seasonal catch, tomatoes, onions, diced avocado, jalapeños, plantain chips, salsa verde

FAJITA (add \$3/guest)

chicken and beef barbacoa served with onions and peppers, spiced rice, black beans, flour tortillas, guacamole, pico de gallo, lime crema, lettuce

CARVING (add \$5/guest)

carne asada (roasted chipotle flank steak with fresno chimichurri and cotija cheese), warm flour tortillas and housemade hot sauces

Fine Print

Food is displayed for two hours. Prices do not include 18% gratuity and 2% service charge or 5.3% VA state and applicable local sales tax. Prices and menu items in effect as of 2019-04-10. Menu and prices are subject to change without notice.

CASA DISPLAY (all items included)

TRADITIONAL GUACAMOLE

ROASTED SEASONAL VEGETABLES WITH JALAPENO CREMA

FRESH FRUIT

QUESO (for chorizo add \$1/guest)

HOUSEMADE SALSA FRESCA

CORN TORTILLA CHIPS

TAPAS (choose 2)

MOLE CHICKEN WINGS

poblano-mole sauce, lime crema, pickled fresno peppers, toasted sesame seeds

SHISHITO PEPPERS

queso cotija, chili salt, aji amarillo

SHRIMP COCKTAIL VERACRUZ (add \$3/guest)

tomato, red onion, avocado

PORTOBELLO MUSHROOM EMPANADAS

lime crema

SLOW ROASTED PORT EMPANADAS

lime crema

CHICKEN MOLE EMPANADAS

lime crema

BARBACOA QUESADILLAS

slow-cooked brisket, mushrooms, caramelized onions, queso chihuahua, lime crema,

CHICKEN QUESADILLAS

braised chicken, sweet peppers, onions, queso chihuahua, lime crema

CHEESE QUESADILLAS

sweet peppers, onions, queso chihuahua, lime crema

CASA OPEN BAR

Includes El barco margarita and 1 Signature drink:

blackberry basil margarita,
blood orange margarita,
passion fruit margarita,
cdb mojito,
white sangria, or red sangria

4-hour Casa Package Open Bar also includes

- wines by the glass
 - all beers on tap
 - tito's handmade vodka, tanqueray gin, bacardi rum, jim beam bourbon, dewars scotch, camarena blanco tequila
- Sparkling wine toast available for an additional \$3 per person.

*May be cooked rare to well done and/or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.