

# BEST PARTY EVER



\$35 / guest

Includes the Casa Display, three appetizers, one food station and nonalcoholic beverages.

## APPETIZERS (choose 3)

### 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

### MOLE CHICKEN WINGS

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

### SHISHITO PEPPERS

queso cotija, chili salt, aji amarillo

### 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

### BAJA CEVICHE TOSTADAS (add \$3/guest)

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

### MASA FRIED OYSTERS (add \$3/guest)

chipotle lime remoulade

### GRILLED ACHIOTE SHRIMP (add \$3/guest)

pineapple pequin mojo, chayote slaw

### SHRIMP COCKTAIL VERACRUZ (add \$3/guest)

tomato, red onion, avocado

## 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

## FOOD STATIONS (choose 1)

### TACO

chicken and portobello mushroom served with flour tortillas, queso fresco, pico de gallo, lettuce, and housemade hot sauces. add seasonal whitefish or beef barbacoa \$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) served with 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 2019-04-11. Menu and prices are subject to change without notice.

\*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.