

CASA BUFFET



TACO BUFFET

\$20/guest

Minimum 20 guests

All drinks a la carte

Tortilla chips and salsa preset on tables.

Add guacamole for \$3 per person

(host to select two)

PORK

CHICKEN

PORTOBELLO MUSHROOM

Includes: flour tortillas, queso fresco, pico de gallo,

lettuce, and housemade hot sauce and salsa.

Served with spiced rice and black beans

ENCHILADA BUFFET

\$25/guest

Minimum 20 guests

All drinks a la carte

Tortilla chips and salsa preset on tables.

Add guacamole for \$3 per person

CASA SALAD

with cilantro mojo vinaigrette

CHICKEN ENCHILADAS

sweet peppers, onions, queso chihuahua, tomatillo salsa

GRILLED VEGETABLE ENCHILADAS

with queso chihuahua

Served with spiced rice and black beans

DINNER BUFFET

\$35/guest

Minimum 20 guests

All drinks a la carte

STARTERS DISPLAYED:

TRADITIONAL GUACAMOLE

ROASTED SEASONAL VEGETABLES WITH JALAPENO CREMA

QUESO (for chorizo add \$1/guest)

HOUSEMADE SALSA FRESCA

CORN TORTILLA CHIPS

BUFFET:

CARNE ASADA MEDALLIONS

HONEY HABANERO MOONSHINE SHRIMP ON CREAMY CORN

SPICED RICE

BLACK BEANS

MEXICAN STREET CORN WHEELS

Fine Print

Food is displayed for two hours. Prices do not include 18% gratuity and 4% service charge or 5.3% VA state and applicable local sales tax. Prices and menu items in effect as of 2019-10-31. 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.