



PASSED HORS D' OEUVRES

Priced Per Piece, Minimum of 25 Pieces

Chicken Taquitos \$2.50

Stuffed with Chicken & Queso, Corn Puree

Buffalo Chicken Flautas \$2.75

Buffalo Chicken & Jack Cheese Stuffing, Blue Cheese Dipping Sauce

Chicken Fajita Skewer GF \$3.50

Onions, Peppers, Cherry Tomatoes

Empanadas \$4.00

Chicken & Potato

Mini Spicy Shrimp Tostadas GF \$4.25

Cilantro Seared Shrimp, Avocado, Tomatoes, Scallions, Chili Aioli

Shrimp Cocktail GF \$4.50

Cocktail Sauce

Tacos Dorados \$2.75

Crispy Stuffed Tortillas, Pork Carnitas, Lettuce, Pico de Gallo, Queso Fresco, Sour Cream

Carne Asada Flautas \$2.75

Light Flour Shell, Cream Cheese, Carne Asada Steak, Balsamic Ranch Dipping Sauce

Carne Asada Skewer GF \$3.75

Onions, Peppers, Cherry Tomatoes

Vegetarian Taquitos \$2.00

Stuffed with Black Bean, Corn & Queso Fresco

Avocado Tots \$2.50

Jalapeño, Avocado & Cilantro Lime Sour Cream

Vegetable Skewer GF \$2.75

Seasonal Vegetables

Jalapeño Ravioli \$2.75

Crispy Fried, Shallots, Cream Cheese, Jalapeños, Garlic Balsamic Sauce

Mini Champinones Rellenos \$3.25

Stuffed Mushrooms, Onions, Peppers, Cilantro, Chihuahua Cheese

Food & Beverage Minimums Apply

7.35% Sales Tax and 23% Service Fee Charged Additional

Prices Subject to Change, Menu Pricing Will Be Guaranteed 3 Months Prior to Your Function

+Consuming Raw and Undercooked Meats, Poultry, Shellfish or Eggs may Increase Your Risk of Food Borne Illness, Especially if you Have Certain Medical Conditions



PRESENTATION PLATTERS

Scorpion Wings \$100

50 wings per platter, one flavor per platter

Brined and Fried Wings, Side of Blue Cheese

(Flavors: Smokey Lemon BBQ, House Buffalo, Mango Habanero, Jalapeño Garlic, Honey Siracha)

Pequenos (Little) Burritos \$4.00/piece

minimum 20 pieces per flavor

Ground Beef, Refried Beans, House Cheese, Tomatillo Sauce
Grilled Chicken, Refried Beans, House Cheese, Tomatillo Sauce
Pinto & Black Beans, Red Rice, Red Chile Sauce

Mexican Chips & Dip \$5 per person

Salsa with House Cooked Tortilla Chips and Mexican Spice Dust

Add Guacamole \$3

Quesadilla Platter \$65

(36 pieces)

Chicken Quesadilla, Carne Asada Quesadilla,
Peppers & Onions Quesadilla
Salsa & Sour Cream

Cheese Board GF \$130

(serves 25)

Selection of Gourmet Cheeses with Assorted Breads and Crackers

Vegetable Crudit  GF \$75

(serves 25)

Fresh Vegetables served with Assorted Spicy Dips

Fruit Platter GF \$100

(serves 25)

Seasonal Fresh Fruits served with a Chamoy Dipping Sauce

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STATIONS

All Stations Are Available As Additions For Events

Priced Per Person, per hour

Add Chef Attendant \$95 per hour

Please Speak with a Sales Manager Regarding Gluten Free Options

Endless Portion Sizes When Multiple Stations are Ordered

Classic Nacho Station \$12

Guacamole & Salsa with House Cooked Tortilla Chips and Mexican Spice Dust

Queso, Lettuce, Tomatoes, Onions, Black Beans

Add Chicken \$5

Add Pork \$4

Add Taco Beef \$4

Add Steak \$7

Taco Station

Soft Flour Tortilla, Hard Corn Tortilla

Lettuce, Tomatoes, Cotija Cheese, Pickled Onions, Jalapeños,

Lime Wedges, Sour Cream, Black Beans, Red Rice

Choice Of Chicken, Pork, Taco Beef, Steak or Shrimp +\$2

\$14 One Protein

\$17 Two Proteins

\$20 Three Proteins

All Taco Stations Include Vegetarian Option

Fajita Station

Soft Flour or Corn Tortilla

Shredded Cheese, Peppers & Onions, Jalapeños, Lime Wedges, Sour Cream, Black Beans,

Red Rice, Guacamole, Roasted Corn

Choice Of Chicken, Pork, Taco Beef, Steak or Shrimp +\$2

\$16 One Protein

\$19 Two Proteins

\$22 Three Proteins

All Fajita Stations Include Vegetarian Option

Chili Station \$12

Choose 2: Beef Chili, Chicken Chili or Vegetable Chili

Cheddar Jalapeno Cornbread, Shredded Cheese, Sour Cream,

Chopped Bacon, Diced Peppers, Diced Onions, Sliced Jalapeños,

Charred Corn, Guacamole

Carving Station

Choice of 1 Side

Tenderloin of Beef with Chipotle Bordelaise

\$525, serves 15 guests 6oz portions

Stuffed Pork Loin with Tequila & Jalapeño Glaze

\$325, serves 20 guests 6oz portions

Slow Roasted Beef Brisket with Habanero Honey BBQ

\$275, serves 20 guests 4oz portions

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