



\$30 buffet menu

bocaditos

SERVED ON SHARING TRAYS

fresh guacamole

serrano, cilantro, red onion, tomato, lime, cotija cheese served with warm sea-salt chips and salsa

- mild medium spicy

taquitos

- pitman farms chicken queso and potato

crispy jalapeno poppers

stuffed with oaxaca-mancheho cheeses, cilantro rancho sauce

platillos

ENTREES SERVED BUFFET STYLE

chilaquiles

tortilla chilaquiles

- rotisserie chicken corn and poblano

fajitas

grilled peppers & onions

- pitman farms chicken angus flank steak
 vegetarian combo

with choice of 2 sides:

- sour cream pico de gallo
 cilantro fresh chopped onion
 tomatillo sauce

salads

chopped salad

baby kale, baby spinach, romaine, peppers, avocado, tomatoes, black beans, cotija cheese and serrano lime vinaigrette

dessert

SERVED FAMILY STYLE

churros

flash fried, smothered in cinnamon and sugar with warm caramel and chocolate dipping sauces

quesadilla (pick one)

oaxaca + manchego cheeses

- pitman farms chicken cheese
 garlic mushroom carne asada (additional \$1)
 lemon-garlic wild mexican gulf shrimp (additional \$2)
 flour tortilla OR whole wheat tortilla

mahi mahi ceviche

local lingcod, lime juice, red onion, jicama, serranos, cilantro, tomatoes, served with warm sea-salt tortilla chips

carnitas nortenas

slow roasted pork carnitas, grilled pepper and onions

with choice of 2 sides:

- sour cream pico de gallo cilantro
 fresh chopped onion tomatillo sauce

fish tacos

pan seared local lingcod

OR

carne asada tacos

marinated flank steak

- chopped white onions fresh cilantro

sides

rice & beans

traditional red rice with cilantro and fresh lime and beans

- traditional pinto beans black beans