



\$26 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

jalapenos stuffed with oaxaca-manchecho cheeses, cilantro + rancho sauce

platillos

ENTREES SERVED BUFFET STYLE

chilaquiles

tortilla chilaquiles

- rotisserie chicken corn and poblano

carne asada tacos

marinated flank steak

- chopped white onions fresh cilantro

salads

chopped salad

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

sides

rice & beans

traditional red rice with cilantro and fresh lime and beans

- traditional pinto beans black beans

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

mahi mahi, 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
 fresh chopped onion cilantro
 tomatillo sauce

