



**\$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**

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       cilantro  
 fresh chopped onion       tomatillo sauce

### **fish tacos**

pan seared mahi mahi

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