



## \$34 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

#### **mole chicken lettuce cups**

pulled spit roasted chicken, oaxacan mole sauce, marinated  
red onions, queso fresco, radish, toasted peanuts

#### **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

#### **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  
 garlic mushroom  
 cheese  
 carne asada (additional \$1)  
 lemon-garlic wild mexican gulf shrimp (additional \$2)

flour tortilla    OR     whole wheat tortilla

#### **ahi tuna poke**

sashimi grade ahi tuna, soy ginger marinade, jicama,  
tomato, cilantro, avocado, sesame seeds, serranos

#### **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