

PRIVATE EVENT MENU #6

TACOS

on a handmade corn tortilla

Yucatan Pork Taco roasted achiote pork, pickled onion, orange salsa

Cilantro Chicken Taco tomatillo, creamy salsa fresca

Carne Asada Taco caramelized onion, salsa fresca, guacamole

Crispy Baja Fish Taco chipotle honey, creamy salsa fresca

Avocado Taco chipotle salsa, creamy corn relish, pickled onion

Potato Rajas Taco roasted potatoes, chiles, mexican cheeses, pickled onion

QUESADILLAS

with manchego, panela, and cotija cheeses in a handmade flour tortilla

Poblano Quesadilla roasted poblano chiles, chipotle salsa

Carne Asada Quesadilla grilled steak, caramelized onion

Chicken Quesadilla cilantro chicken

Mushroom Quesadilla sautéed wild mushrooms, epazote

CONES

Green Corn Tamal sweet corn, crema, salsa fresca

Peruvian Ceviche seasonal fish, lime, ginger, aji amarillo chile, guacamole, pickled onion, corn tortilla cone

ENSALADAS

Caesar Salad romaine, romano cheese, bolillo croutons

Watercress, Orange, Jicama coriander vinaigrette

Mixed Baby Greens tomato, red onion, jalapeno basil vinaigrette

Mexican Chopped Salad grilled corn, roasted peppers, avocado, tomato, apple, pinto beans, red onion, romaine lettuce, cumin vinaigrette

SIDES

Organic Rice and Beans

Guacamole

Cumin Fries parsley, cumin, chipotle ketchup

Homemade Tortilla Chips chipotle or tomatillo salsa

SWEETS

Churro Tots dulce de leche infused churros, cinnamon sugar, whipped cream

DRINKS

Pomegranate Lemonade pomegranate, homemade lemonade

Iced Mexican Coffee cinnamon, star anise, orange zest, piloncillo syrup

Assorted Drinks

Bottled Water

A la carte (guest purchased) + host guarantees \$1000 minimum

*Border
Grill
Truck*