

Mexican Menu Hors d'oeuvres

- **Chips and Assorted Gourmet Salsa** with guacamole (all homemade including the chips)
- **Spinach Artichoke Dip**
- **Pinto Bean Dip** baked in a crock with queso dip
- **Seared Sea Scallops** with veracruz salsa on a black bean pancake

Appetizers

- **Stuffed Poblano Pepper** with braised shredded beef and refried beans with touch of Goat Cheese, baked and served over charred tomato, onion ancho chili salsa with a touch of citrus hollandaise
- **Homemade Chips w/ assorted sauces:** homemade guacamole, tomato bacon corn relish, salsa tomatillo, salsa verde, assorted bean dips.

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- **Braised Duck Corn** with leek quesadilla, and mole poblano
 - **Crispy Fried Plantain**, salsa verde corn relish, cilantro crema, and braised pork belly
 - **Braised Short Rib Mini Tacos** with ancho chili salsa roja
 - **Shrimp and Lobster Tacos** uniquely presented with gourmet fixings

Soups

- **“The Best” Tortilla Soup** with jack cheese, diced avocado, crispy tortilla strips, and a touch of sour cream
- **Mexican 3 bean soup Salads**
- **Watermelon Salad** with toasted pumpkin seeds, crumbled queso blanco cheese, arugula, shaved jalapeños, and red onion
- **Micro Arugula**, lemon, with lime cilantro chipotle dressing
- **Shaved Artichoke Salad** with arugula spinach, lemon, lime roasted garlic, toasted cumin dressing, oven dried cherry tomatoes, and crispy tortilla

Entrees

- **Grilled Skirt Steak Mojo de Ajo**
- **Assorted Prepared Mexican Brisket W/ Assorted Sauces:** enchilada sauce, mole poblano, carne asada,
- **Taco Bar w/ Traditional Fixings**
- **Braised Short Rib** over refried black beans with fire roasted corn salsa, roasted vegetables, enchilada sauce and veal reduction
- **Roasted Chicken Breast Cassoulet** with tomatillo shaved fennel onion, garlic, sliced tangerine, salsa verde and olives
- **Grilled Chicken** served over tomato bacon corn, sweet peppers, roasted peaches, and chipotle salsa on a bed of spinach with lime sour cream drizzle, crispy shaved fried onion rings, and crispy leeks
- **Grilled Blackened Mexican Pork Chops**, blistered chili peppers, onion stew, yellow rice, roasted peach and tomato bean salsa, with crispy shaved tortilla

Sides

- **Yellow Rice**
- **Refried Black Beans**
- **Crispy Plantains**

Street Taco Bar

- **Corn or Flour Tortillas**

Meat

- **Brisket w/ carne asada seasoning**
- **Brisket Mole Poblano**
- **Brisket Enchilada Sauce**
- **Seasoned Mexican Shrimp Tacos**
- **Lobster Tacos**

Fixings

- **Fajita Peppers and Onion w/ Mexican seasoning**
- **Mexican Cole Slaw touch of cilantro**
- **Sour Cream**
- **Queso**
- **Refried Black Beans**
- **Avocado Salsa**
- **Habanero roasted tomato peach salsa with black beans**
- **Guacamole**
- **Corn Relish**
- **Pico De Gallo**
- **Salsa Tomatillo**
- **Salsa Verde**
- **Bean Dip Queso**

Sides

- **Refried Black Beans**
- **Crispy Plantains**
- **Yellow Mexican Rice Desert**

Street Taco Dessert

- **Pistachio Tuile with wild berries and sabayan**