



## CANAPES

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### TACOS DORADOS DE PAPA

\$57.50 per dozen

Potato Filled Crispy Tortillas, Queso Fresco  
Sour Cream, Salsa Verde

### TUNA TOSTADA

\$85.00 per dozen

Ahi Tuna, Chipotle Aioli, Burnt Salsa, Avocado Purée

### COCTEL DE CAMARÓN

\$99.00 per dozen

Tiger Prawns, Tender Octopus  
Fresh Avocado, Cilantro, White Onion  
Jalapeño, Cucumber, Mexican Cocktail Sauce

### ASADA DE ARRACHERRA

\$110.00 per dozen

Grilled AAA Beef, Chorizo, Corn Tortilla  
Cheddar Cheese, Avocado, Red Onion, Salsa Verde

### BROCHETA DE CAMARON

\$65.00 per dozen

Chipotle Marinated Tiger Prawn Skewers

### CROQUETA DE HONGOS

\$65.00 per dozen

Guajillo Marinated Portobello Mushroom + Potato Croquette  
Guajillo Aioli

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\* Minimum order of two dozen each and a minimum selection of three canapes





# GROUP MENU ONE

\$50 PER PERSON

## BOTANAS APPETIZERS

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### SOPA DE TORTILLA

Corn Tortilla, Avocado, Chicharron, Sour Cream  
Pasilla Chile Broth

*or*

### ENSALADA CÉSAR DEL CHEF

Romaine Lettuce, House-Made Caesar Dressing  
Avocado, Bacon, Crispy Corn, Pickled Red Onion  
Parmesan, Queso Fresco, Lime

*or*

### VOLCAN DE ARRACHERRA

Grilled Skirt Steak, Cheddar Cheese  
Pickled Habanero & Red Onion  
Guacamole, Corn Tortilla

## LOS FUERTES ENTREES

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### ENCHILADAS GRATINADAS

Layered Corn Tortilla, Braised Chicken, Poblano Sauce  
Gratin Cheese, Roasted Corn & Refried Beans

*or*

### LING AL CHILPAYA

Pan Seared Ling Cod, Lemon Parmesan Rice  
Roasted Broccolini, Chili Garlic Chilpaya Sauce

*or*

### PORK BELLY EN MOLE

Roasted Pork Belly, Crispy Broccolini  
Garlic Butter Potatoes, Mole Verde Sauce

*or*

### VEGAN TACOS

Corn Tortillas, Guajillo Marinated Portobello Mushroom  
Cilantro & Onion, Spicy Almond Sauce

## EL POSTRE DESSERT

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### TRES LECHES

'Three Milks' Rum-Soaked White Cake  
Berry Compote, House-Made Lime Whipped Cream  
Pistachio Crumble



## GROUP MENU TWO

\$65 PER PERSON

### BOTANAS APPETIZERS

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#### ENSALADA CESAR DEL CHEF

Romaine Lettuce, House-Made Caesar Dressing  
Avocado, Bacon, Crispy Corn, Pickled Red Onion  
Parmesan, Queso Fresco, Lime

*or*

#### CHICHARRON DE RIBEYE

Cache Creek Ribeye, Rustic Guacamole  
Chicharron & Habanero Refried Beans  
Corn Tortilla

*or*

#### PRAWN + PINEAPPLE TOSTADA

Marinated Tiger Prawns, Crispy Tortilla  
Pineapple, Habanero Crema

### LOS FUERTES ENTREES

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#### POLLO EN MOLE DE LA CASA

Roasted Chicken Breast, Creamed Tomato Rice  
Sautéed Green Beans, House Mole

*or*

#### LING AL CHILPAYA

Pan Seared Ling Cod, Lemon Parmesan Rice  
Roasted Broccolini, Chili Garlic Chilpaya Sauce

*or*

#### PULPO EN MOLE BLANCO

Corn Crusted Octopus, Chorizo, Cilantro Rice  
Braised Kale & Zucchini, White Mole

*or*

#### GRILLED AAA BEEF STRIPLOIN

Chorizo & Cheese Crushed Potatoes, Roasted Garlic  
Villa Ahumada Sauce

### EL POSTRE DESSERT

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#### CHOCO FLAN

Dense Chocolate Cake, Flan, Dulce De Leche

*or*

#### CHURROS

Cinnamon Sugar, Tequila & Dulce De Leche Sauce



## FAMILY STYLE MENU \$55 PER PERSON

### BOTANAS APPETIZERS

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#### TUNA TOSTADA

Ahi Tuna, Chipotle Aioli, Burnt Salsa  
Avocado Puree, Crispy Tortilla

+

#### ENSALADA CESAR DEL CHEF

Romaine Lettuce, House-Made Caesar Dressing  
Avocado, Bacon, Crispy Corn, Pickled Red Onion  
Parmesan, Queso Fresco, Lime

+

#### CHICHARRON DE RIBEYE

Cache Creek Ribeye, Rustic Guacamole  
Chicharron & Habanero Refried Beans, Corn Tortilla

### LOS PLATOS FUERTES DINNER ENTREES

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#### POLLO EN MOLE DE LA CASA

Roasted Chicken, Creamed Tomato Rice  
Sautéed Green Beans, House Mole

+

#### MOLCAJETE DE ARRACHERA Y CAMARÓN

Marinated Skirt Steak, Jumbo Tiger Prawns, Grilled Cheese  
Chorizo, Avocado, Milpa Tortilla, Salsa Verde

+

#### FISH TACOS

Adobo Rojo Marinated Ling Cod, Guacamole  
Crispy Cheddar Cheese, Flour Tortilla, Serrano Salsa

### EL POSTRE DESSERT

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#### CHURROS

Cinnamon Sugar, Tequila & Dulce De Leche Sauce



COCINA  
MEXICANA