CANAPES

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

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

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

or

LING COD AL CHILPAYA
Pan Seared Ling Cod, Lemon Parmesan Rice
Roasted Broccolini, Chili Garlic Chilpaya Sauce

or

PORK BELLY EN ADOBO NORTEÑO
Confit Pork Belly, Roasted New Potatoes + Apple
Chile Guajillo & Pasilla Adobo Norteño al Tequila

or

VEGAN TACOS
Guajillo Marinated Mushrooms, Cilantro + Onions
Spicy Almond Sauce, Corn Tortilla

EL POSTRE DESSERT

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

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

POLLO EN MOLE DE LA CASA
Roasted Chicken Breast, Creamed Tomato Rice
Sauteed 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

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

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

POLLO EN MOLE DE LA CASA
Roasted Chicken, Creamed Tomato Rice
Sauteed Green Beans, House Mole

+

MOLCAJETE DE ARRACHERA Y CAMARÓN
Marinated Skirt Steak, Jumbo Tiger Prawns, Grilled Cheese
Chorizo, Avocado, Milpa Tortilla, Salsa Verde

+

TACO DE PESCADO
Beer-Battered Snapper, Garlic Aioli, Cheddar Cheese
Habanero Onions, Cucumber, Guacamole, Flour Tortilla,
Habanero Salsa

EL POSTRE DESSERT

CHURROS
Cinnamon Sugar, Tequila & Dulce De Leche Sauce

COCINA
MEXICANA