

# Appetizers

Basic Appetizer Buffet \$8.00 per person + labor Minimum 40 people. Choose 4 type A appetizer  
Deluxe Appetizer Buffet \$12.00 per person + labor Minimum 40 people. Choose 4 type A or B Appetizer

## TYPE A APPETIZERS

### CODZITOS

Crispy rolled corn tortilla stuffed with shredded chicken and topped with a roma tomato sauce and cotija cheese. 2 pieces per person.

### CHIPOTLE MEATBALLS

Beef and pork cocktail size meatballs served with a spicy chipotle cream sauce. 2 piece per person.

### BRAZO DE REINA TAMALES

Spinach, roasted ground pumpkin seed and hardboiled egg tamale steamed wrapped in banana leaf, served with roma tomato sauce. 2 slices per person.

### KIBI

Ground beef and cracked wheat patty seasoned with yerba buena and ground black pepper. 1 piece per person.

### CHIPS & SALSA

### FRIED PLANTAIN

### PASTELITO DE ATROPELLADO

Sweet potato and coconut turnover. 1 piece per person.

### FRUIT TRAY WITH STRAWBERRY YOGURT DIP

Assorted slices of fruit (pineapple, cantaloupe, honeydew, orange, etc.) served with a strawberry yogurt dip.

### VEGETABLE CRUDITE

Assorted raw vegetables (jicama, celery, carrots, broccoli, cauliflower, bell peppers, etc.) served with garlic cream dip.

## TYPE B APPETIZERS

### CHICKEN STRIPS WITH MANGO BBQ SAUCE

Breaded strips of chicken breast served with BBQ Mango Habanero Dip. 2 pieces per person.

### SHRIMP CEVICHE MINI TOSTADA

Crispy cup shaped corn tortilla topped with fresh shrimp ceviche. 2 pieces per person.

### VENISON MINI TOSTADA

Crispy cup shaped corn tortilla topped with baked and shredded venison tossed with cilantro, radish and sour orange juice. 2 pieces per person.

### TURKEY MINI TOSTADA

Crispy cup shaped corn tortilla topped with baked and shredded turkey tossed with cilantro, radish and sour orange juice. 2 pieces per person.

### ALBACORE EMPANADA

Crispy corn empanada stuffed with sauteed albacore tuna & tomato sauce. 1 pieces per person

### MINI VEGETARIAN VAPORCITOS

Soft veggie stuffed tamales steamed wrapped in banana leaf. 1 piece per person.

### MINI COCHINITA PIBIL TORTA

Mini sandwich with pork marinated with sour orange juice baked wrapped in banana leaf. 1 piece per person

# Lunch & Dinner

Minimum order of 20 people

Choose one entree, two side dishes, one salad, one dessert and drink for your buffet. Prices are per person depending on entree selection. Minimum order of 20 per entree, more than 2 entrees will incur a \$3.00 per person charge. **Delivery, setup and labor charge between \$95 - \$150, depending on staff needs and travel distance will charged for all buffet style orders.**

### VAPORCITO

\$ 10.00 per person

Soft chicken-achiote tamale steamed wrapped in banana leaf, served with roma tomato sauce.

### BRAZO DE REINA

10.00

Spinach, roasted ground pumpkin seed and hard-boiled egg tamale steamed wrapped in banana leaf, served with roma tomato sauce.

### COCHINITA PIBIL

14.00

Pork meat marinated with achiote and sour orange juice baked wrapped in banana leaf, served with pickled red onions.

### POLLO PIBIL

12.00

Chicken meat marinated with achiote and sour orange juice baked wrapped in banana leaf, served with pickled red onions.

### POC CHUC

12.00

Thin slices of pork marinated with sour orange juice charbroiled over an open fire served with a fire roasted tomato sauce and fire roasted onions.

### POLLO ASADO

12.00

Charbroiled chicken marinated with achiote and sour orange juice served with pickled red onions.

### CHARBROILED CHICKEN BREAST

14.00

Charbroiled chicken breast marinated with achiote and sour orange juice served with chipotle cream sauce and pickled red onions.

### MANGO CHICKEN

14.00

Charbroiled chicken breast marinated with achiote and sour orange juice served with mango chipotle sauce and fresh mango relish.

### TIKIN-XIC

14.00

Grilled fish filet (sole) marinated with achiote and sour orange juice served with a

### SIDE DISHES

- \* CONFETTI RICE
- \* REFRIED BLACK BEANS
- \* CABBAGE RELISH
- \* SPICY POTATO SALAD
- \* STEAMED VEGETABLES
- \* FRIED PLANTAIN

### DESSERTS

- \* MEXICAN FLAN
- \* CABALLEROS POBRES
- \* DULCE DE PAPAYA
- \* CREMA ESPAÑOLA
- \* PASTELITOS DE ATROPELLADO

### SALADS

- \* CITRUS JICAMA SALAD
- \* GREEN SALAD WITH PASILLA VINAIGRETTE DRESSING

### REFRESHMENTS

- \* JAMAICA
- \* HORCHATA
- \* SOFT DRINKS

# Breakfast

Minimum order of 40

### Continental Breakfast

\$ 7.75 per person

Bagels with cream cheese, Mexican pastries, fresh fruit tray, fresh orange juice & coffee.

### Huevos a la Mexicana

\$ 8.75

Scrambled eggs with tomatoes, onions and bell peppers, grilled ham slices, home fried potatoes, Mexican pastries, fresh orange juice & coffee.

### Scrambled eggs, bacon & sausage

\$ 9.25

Scrambled eggs bacon strips, sausage links, home fried potatoes, Mexican pastries, fresh orange juice & coffee.

### Torta de Huevo con Longaniza

\$ 8.25

Breakfast egg & chorizo sandwich, fresh fruit tray, fresh orange juice & coffee.