

MEXICAN SUMMER MENU

Menu 1 - \$20 per person



- Includes 2 types: Chicken, Steak or Veggie Fajitas
Served with sour cream, shredded cheese, flour tortillas (Corn for GF), lettuce & pico de gallo
- Chips, guacamole & Salsa
- Mexican Street Corn, Mexican Rice and Charro Beans
- House made Canela Churros with Dulce de Leche & Mexican Hot Chocolate sauce

Menu 2 - \$18 per person



- Southwest Chopped Salad with black beans, corn, tomatoes, avocado & cilantro lime vinaigrette
- Chicken Tamales, Pork Tamales, Poblano & Cheese Tamales
 - Salsa Rojo & Salsa Verde
 - Chips, guacamole & Salsa
- House made Canela Churros with Dulce de Leche & Mexican Hot Chocolate sauce

Menu 3 - \$16 per person



Street Taco Bar

- Choice of 2 proteins: Ground beef, Chicken Tinga, Chicken & Peppers, Pork Al Pastor, Pork Carnitas, Beef Barbacoa or Rajas con Queso V (Peppers, onions & cheese)
Served with corn tortillas, cilantro, onions, limes and house salsa
 - Chips, guacamole & Salsa
- House made Canela Churros with Dulce de Leche & Mexican Hot Chocolate sauce



The pricing includes food drop-off and setup in disposable serving containers. Upscale disposable plates, napkins and flatware are included. Disposable Chafing Setups are \$15/each additional. Tax and delivery is additional. Minimum of 50 people per menu.