

# MEXICAN SUMMER MENU



## Menu 1 - \$25 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 - \$23 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 - \$21 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.