



La Pachanga

Beverages Iced Tea, Soft Drinks, and Coffee

Bocaditos

Homemade Tortilla Chips

served with tomatillo, smoky chipotle, and roja salsas

Border Guacamole

mashed avocado, cilantro, red onion, and lime
served with homemade organic black bean dip

Green Corn Tamales served family style on platters
sweet corn tamales served with sour cream and salsa fresca
(1 per person)

Platos Especiales

Each of your guests will select one of the following entrees...

Chile Relleno

roasted poblano peppers stuffed with mexican cheeses
served with roja and tomatillo salsas, red rice, green rice, and organic black beans

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf with grilled onions,
orange, and cinnamon; served with organic white rice, black beans, and roasted plantains

Mexican Chopped Salad

grilled turkey, roasted corn, avocado, tomato, apple, pinto beans, red onion,
roasted peppers, and romaine lettuce tossed in cumin vinaigrette

Chicken Panuchos

roasted chicken marinated in an achiote, citrus, and jalapeño purée
served over black bean stuffed tortillas and topped with pickled onion and avocado
served with red rice, green rice, and organic black beans

Pasteles

Chef's Signature Dessert Assortment

\$19.50 per person
Does not include beverages, 8.25% sales tax, 3% service charge,
and 18% suggested gratuity



Comilona

Beverages Iced Tea, Soft Drinks, and Coffee

Bocaditos

Homemade Tortilla Chips

served with tomatillo, smoky chipotle, and roja salsas

Border Guacamole

mashed avocado, cilantro, red onion, and lime
served with homemade organic black bean dip

Green Corn Tamales served family style on platters
sweet corn tamales served with sour cream and salsa fresca (1 per person)

Plantain Empanadas served family style on platters
roasted plantains stuffed with black beans, cotija cheese, scallions, and poblanos
drizzled with crema and chipotle salsa (1 per person)

Platos Especiales

Each of your guests will select one of the following entrees...

Morita Chicken Salad

seared chicken breast with smoked chile and honey, roasted plantain, mango,
baby greens, and red wine vinaigrette

Carne Asada Quesadilla

adobo grilled skirt steak, caramelized onion, and mexican cheeses griddled in handmade
flour tortilla; served with guacamole, sour cream, and mizuna salad

Stacked Enchilada Manchego

layers of homemade corn tortillas, citrus roasted chicken, chorizo,
and cheese in ancho chile sauce

Border Vegetables

assortment of potato rajas, spiced cream corn, seared greens, quinoa salad,
chipotle yams, cumin cauliflower, refried organic black beans, tomato herb salad, and
marinated mushrooms

Pasteles

Chef's Signature Dessert Assortment

\$24.50 per person
Does not include beverages, 8.25% sales tax, 3% service charge,
and 18% suggested gratuity



Especiales de la Casa

Beverages Iced Tea, Soft Drinks, and Coffee

Bocaditos

Homemade Tortilla Chips

served with tomatillo, smoky chipotle, and roja salsas

Border Guacamole

mashed avocado, cilantro, red onion, and lime
served with homemade organic black bean dip

Green Corn Tamales

served family style on platters
sweet corn tamales served with sour cream and salsa fresca (1 per person)

Ensalada

Watercress, Jicama, and Orange individually plated
dressed with toasted coriander vinaigrette

Platos Especiales

Each of your guests will select one of the following entrees...

Grilled Skirt Steak

marinated with garlic, cilantro, cumin and cracked black pepper
served with charred corn relish, persian cucumber and sweet pepper salad,
organic black beans, and handmade flour tortilla

Cochinita Pibil

achiote marinated pork slow roasted in banana leaf with grilled onions, orange, and
cinnamon served with organic white rice, black beans, and roasted plantains

Grilled Chicken Chilaquiles

grilled achiote chicken served over a layered casserole of corn tortillas, tomatillo salsa,
manchego, panela, and cotija cheeses, and avocado radish salad

Portabello Mushroom Mulitas

grilled marinated mushrooms layered with organic black beans, cheese, roasted peppers,
and pickled onions; served with roasted tomato sauce, braised greens, and guacamole

Wild Seasonal Fish

with yellow tomato coulis, basil pesto israeli couscous, and heirloom tomato salsa

Pasteles

Chef's Signature Dessert Assortment

\$29.50 per person

Does not include beverages, 8.25% sales tax, 3% service charge,
and 18% suggested gratuity