



A few Mexican options...

Station | Mexican taco bar

15 PEOPLE OR OVER

BAJA-STYLE FRESH MAHI MAHI

Lightly lager beer battered and deep fried on location, mango pico de gallo and fresh guacamole.

CHILE RELLENO TACO (VEG)

Poblano pepper stuffed with mozzarella and roasted red salsa.

CHORIZO PAPAS TACO

Diced and seared chorizo, with onion and serrano kissed “dirty” potatoes.

CAST IRON CHICKEN TACO

Mexican chile rubbed thighs, cooked over charcoal.

PORK AL PASTOR

Marinated adobado and grilled on charcoal, with grilled spiked pineapple.

DUCK CARNITAS

Confit duck leg and thigh, slivered green onions, fresh cilantro chop and lime.

Several other options, just ask us.



*Corn tortillas freshly pressed “a la minute”, hot off the cast iron pan. Locally grown corn makes the best masa for tortillas and sopés, handmade FRESH at your event.

SALSA BAR (DRESS YOUR OWN)

- Salsa roja (red and hot)
- Avocado/tomatillo salsa verde (green medium)
- Fresh cotija cheese
- Guacamole
- Pico de gallo
- Frijoles adobados



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Passed hors d'oeuvres

AHI TUNA TOSTADAS

Sushi grade saku tuna, marinated with citrus, soya, sesame, diced avocado and crispy wonton tostada with ginger slaw.

SHRIMP OR JUMBO SCALLOP CEVICHE

Cured in fresh lime juice, mixed with jicama, english cucumber, cilantro, red onion, mango, crispy wonton tostada and citrus vinaigrette drizzle.

FLAMBÉ TEQUILA SHRIMP TOSTADA

Tequila flambéed shrimp tossed in Chef's chile spice mix on a corn tostada, with guacamole and a squeeze of fresh lime juice.

GUACAMOLE & PICO DE GALLO

Served with fresh house made tortilla chips.

WAGYU SOPÉ

Perfectly seasoned wagyu, seared pink, frijoles adobados, habanero kissed pickled onions, chopped lettuce and queso fresco, served on a "sopé" crispy corn pancake.

NEW YORK STRIP TOSTADA

Frijoles, guacamole, seared sirloin, pico de gallo and cilantro micro greens.

Starters

***YOU CAN ADAPT ANY OF OUR PASSED HORS D'S INTO STARTER SIZE**

"ELEVATED" SOPA AZTECA

Tomato based broth with tortilla strips, avocado and queso fresco.

MEXICAN CAESAR SALAD

Our take on the classic. Icy romaine lettuce, thick cut bacon, adding avocado to our dressing and topped with crunchy tortilla strips.

Entrees

'NOT YOUR MAMAS' CHICKEN ENCHILADAS

Chicken breast and thigh, slowly braised until falling off the bone. Seasoned and mixed with onions and cheeses, rolled in freshly made corn tortillas, in a creamy tomatillo cilantro sauce. Sprinkled with pepper jack cheese and baked until golden brown.

CLASSIC CHILE RELLENO

Over cilantro lime rice with sliced avocado and roasted tomato sauce.

OCHO HORAS BRAISE

AAA beef short ribs braised for 8 hours in a light Molé sauce. Handmade corn bread jalapeño muffins. Choyote and celery root purée.

The sweet stuff

CREAMY FLAN

Burnt caramel drizzle and fresh berries.

TRES LECHES CAKE

CHURROS