



PASSED HORS D'S

TUNA BOMBS

**panko crusted deep fried rice cakes, wasabi guacamole
sushi grade saku tuna marinated lightly in soya and sesame oil
touch of spicy aioli, pickled ginger, green onions,
toasted black and white sesame seeds**

FLAMBE TEQUILA SHRIMP TOSTADA

**Tequila flambeed shrimp tossed in Chef's chilé spice mix
on a corn tostada, with fresh guacamole and lime squeeze**

GUACAMOLE, PICO DE GALLO SALSA AND CHIPS

**we make our own corn chips
these can be stations or passed**

TACO BAR

ROASTED DUCK

**Duck Carnitas in confit style, duck "chicharrones"
roasted Tomatillo salsa verdé,
green onions, mango, cilantro chop up
add pickled habanero red onion**

NEW YORK STEAK CHOP UP

**perfectly seasoned and seared New York Steak
house 5 chilé rub**

AL PASTOR

marinated Pork /grilled pineapple

SALSA BAR (DRESS YOUR OWN)

- Salsa Roja (red and hot!)**
- tomatillo salsa verde (green medium)**
- Avocado crema (mild)**
- Mexican frijole Adobado (beans)**
- Cilantro and chopped onions**
- Pico de gallo**
- pickled Habanero onions**
- fresh limes**

YOUR BAR

**Tamarind Margarita
sugar/sea salt and Tajin (Mexican lime and chilli) on the rim
we use freshly squeezed lime juice, Cointreau and tamarind pulp
TROMBA Silver Tequila**

Classic Mojito (with Blackberries)
Cuban Rum, Fresh mint, sugar, fresh lime juice
topped with soda water or 7 up