



### PASSED HORS D'S

#### GUACAMOLE, PICO DE GALLO SALSA AND CHIPS

we make our own corn chips

#### TUNA BOMBS (our ROCK STAR)

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

#### CRUNCHY JUMBO COCONUT SHRIMP

large crunchy coco shrimp/fresh mango dipping sauce

#### ROASTED DUCK FLAUTAS/TACITOS

crispy rolled tortillas filled with Asian Spiced BBQ Duck  
Hoisin/citrus dipping sauce/lettuce and scallion top  
habanero pickled red onion garnish

#### "PRAISE THE BRAISE" SHORT RIB SOPÉS

slow braised imported short rib, frijoles adobados, habanero kissed pickled onions, chopped  
lettuce, queso fresco, served on a "Sopé" crispy corn pancake

### MEXICAN TACO BAR (BUFFET)

#### BAJA STYLE FRESH MAHI MAHI

lightly lager beer battered and deep fried on location  
mango pico de gallo and fresh guacamole

#### CHORIZO PAPAS TACO

diced seared chorizo, onion and Serrano kissed "dirty" potatoes

#### RAJAS CON QUESO. (vegetarian)

blistered and peeled Poblano, jack cheese, roasted tomato salsa, fresh corn

#### NEW YORK STEAK CHOP UP

perfectly seasoned and seared New York Steak/house 5 chilli rub

Other Taco fillings include Marinated Pork "Pastor", Duck or Pork Carnitas,  
Braised Short Ribs, Wagyu Beef Chop up, Cast Iron Chicken chop

#### SALSA BAR (DRESS YOUR OWN)

- Salsa Roja (red and hot!)
- avocado/tomatillo salsa verde (green medium)
- Fresh Cotija cheese-Mexican frijole Adobado
- Cilantro and chopped onions-Guacamole -Pico de gallo
- pickled Habanero onions - roasted chile árbol



We make our own Tortillas on site with fresh ground corn “masa” nothing added just pure and perfect

#### ADD ON'S FOR BUFFET

#### MEXICAN STREET CORN

Grilled On The Bbq And Basted With Organic Coconut Oil, A Shake Of Tajin, Fresh Lime Juice And Cotija Cheese , Fresh Chopped Cilantro

#### 'NOT YOUR MAMAS' CHICKEN ENCHILADAS

chicken breast and thigh slowly braised until fall 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 baked until golden brown

#### CHILE RELLENO

poblano peppers blistered and stuffed with Monterey Jack and Mozzarella, lightly pan fried till golden, roasted tomato chile Mirasol sauce, sour cream ,fried tortilla strips , fresh cilantro  
Arroz Mexicano

#### TAMALES

ground corn dough, wrapped and steamed in corn husk with barbacoa style beef short ribs and your choice of fresh salsas.

#### “FRESH STATION”

#### MEXICAN CAESAR SALAD

our twist the the classic with Avocado, sour dough or crispy tortilla croutons and lots of chopped fresh herbs

#### MEXICAN “CRUDITÉ”

Jicama , Cucumber and fresh Mango spears  
fresh lime juice/ Tajin

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**CHURRO AND NESPRESSO BAR**  
Cajeta and Chocolate Sauce dip

**TROPICAL FRUIT BOATS**  
Jicama, Mango, Watermelon

**YOUR BAR**

**TAMARIND MARGARITA**

**\*\*Is Our Best Seller**

**we use freshly squeezed lime juice, cointreau and tamarind pulp  
shaken with ice/served on the rocks  
sugar/sea salt and Tajin (Mexican lime and chilli) on the rim  
TROMBA Silver Tequila**

**CLASSIC FRESH LIME MARGARITA**

**TROMBA tequila, fresh lime juice, cointreau  
shaken with Ice/ served on the rocks/Salt Rim**

**PALOMA**

**TROMBA, fresh lime juice, grapefruit soda or juice and a  
touch of salt**

**Selection Mexican Beers (choose one or two)**  
**Modelo/ Corona/ Dos Equis/ Tecate**

**Mexican Coca Cola (soft)**  
**made with cane sugar**  
**(it's the best)**

**Mineral Water**

**Fresh Lemon or Lime**



