



MEX x JULIO

A few 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 spoked 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, hand-made 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

Passed hors d'oeuvres

FROM THE SEA

TUNA BOMBS

Panko crusted deep fried rice cakes, wasabi, sushi grade saku tuna marinated lightly in soya and sesame oil, a touch of spicy aioli, pickled ginger, green onions and toasted sesame seeds (you MUST try these...they are our signature!).

BITE-SIZE SMOKED SALMON ROSTI

Crispy mini latke style potato pancake, creme fresh, smoked salmon, shaved red onion, lemon and capers.

Can also be served on a baguette crostini.

Vegetarian option available with roasted beets and goat cheese.

MINI BAJA FISH TACOS

Crispy IPA battered fresh mahi mahi, hand made "a la minute" corn tortillas, fresh guacamole and mango pico de gallo.

ISLAND-STYLE COCO SHRIMP

With sweet chile and fresh mango dipping sauce.

FRESH RAW OYSTERS

Fresh shucked raw oysters on ice with horseradish cocktail sauce and mignonette. Oysters in season we will check what's fresh.

Can have rockefeller if you like! (Baked in the shell with pernod, onions, cream and herbs).

AHI TUNA TOSTADAS

Sushi grade saku tuna, marinated with citrus, soya and 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 and mango, crispy wonton tostada and citrus vinaigrette drizzle.

FLAMBÉ TEQUILA SHRIMP TOSTADA

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

MINI LOBSTER ROLLS

Lobster meat served on fresh baked brioche bun, lemon, creamy aioli and herb, and crunchy romaine lettuce. Market price.

"ULTIMO" SHRIMP SHOOTER

Marinated extra large shrimp, flambe with tequila, heirloom tomato salsa fresca or ice cold gazpacho, chopped cucumber, a dollop of sour cream and cilantro micro greens.

Vegetarian

FROM THE EARTH

BUFFALO MOZZARELLA CRISPS

Fresh mozzarella wrapped in wonton, with tomato basil dipping sauce.

PORTOBELLO SLIDERS

Marinated in garlic, fresh basil and balsamic, grilled and served on a brioche bun with goat cheese and arugula.

CLASSIC CRISPY SPRING ROLLS

Hand rolled in our kitchen, with peanut, tamarind or sweet chile dipping sauce.

CLASSIC BRUSCHETTA

Fresh chopped tricolour tomatoes mixed with fresh basil, olive oil, garlic, and pesto painted crunchy crostini.

CROSTINI RUSTICO

Pesto painted toasted rustic bread, snowy goat cheese, asparagus, arugula chiffonade and home made kefir lime oil.

FOREST MUSHROOM CROSTINI

Sautéed mixed mushrooms with fresh rosemary and thyme, mascarpone cheese and truffle salt.

WATERMELON FETA BITES

Drizzled in pomegranate molasses, garnished with fresh mint.

GUACAMOLE & PICO DE GALLO

Served with fresh house made tortilla chips.

GREEK SALAD BITES

Cucumber, cherry tomato, and kalamata olive feta cheese.

CAPRESE SALAD BITES

Skewered heirloom cherry tomato, buffalo mozzarella and basil, extra virgin olive oil, seasoning and aged balsamic.

MINI GRILLED CHEESE BAGUETTE

We use French butter, extra sharp cheddar and house tomato marmalade.

BAKED CAULIFLOWER "TOTS"

Topped with white truffle aioli and parmesan.

BAKED BRIE BITES

Crispy "Filo" style wonton mini, with fresh brie, blood orange marmalade and candied pistachio.

BOLLYWOOD PAKORA

Chickpea flower with spinach, zucchini, onions, desi spices and tamarind mint chutney.

COLD SUMMER ROLLS

House rolled rice paper rolls, with julienne of fresh local veggies, cilantro, mint and sweet chile. Garnished with fresh mint.

Meat

FROM THE FARM

SHRIMP CEVICHÉ TOSTADAS

Large shrimp cured in fresh lime juice, mixed with jicama, English cucumber, cilantro, red onion and mango, and crispy wonton tostada with citrus vinaigrette drizzle.

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.

"PRAISE THE BRAISE" SHORT RIB BITES

Slow braised imported short rib, frijoles adobados, habanero kissed pickled onions, chopped lettuce, queso fresco, served on a "sope" crispy corn pancake. Can substitute for sliced AAA New York steak.

NEW YORK STRIP TOSTADA

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

Meat continued

FROM THE FARM

JAMAICAN JERK CHICKEN TOSTONES

Crispy fried plantain topped with house jerk chicken and tropical slaw.

"MINI MAC" SLIDERS

All beef patties, with special sauce, lettuce, cheese, pickles and onions on a sesame seed bun.

BUTTERMILK FRIED CHICKEN SLIDERS

On a brioche with ranch.

POT STICKERS

Pan-fried pork dumpling with sweet and hot dipping sauce.

CRYSTAL FOLD

Seasoned pork, stir-fried with diced water chestnuts, mushrooms, onions and garlic, then cooked in a fragrant soy, with a brown sugar and rice wine vinegar sauce. Designed to be enjoyed taco-style in crisp romaine lettuce bites painted with hoi sin sauce.

SPANISH CHORIZO AND SHRIMP SKEWERS

Mediterranean-spiced, with fresh parsley and a squeeze of lime.

STEAK & TOTS

Thinly sliced prime New York on crispy potato galette, with a dollop of horseradish aioli. Make it Mexican with pico de gallo.

CHICKEN MUSHKAKI

Organic boneless chicken thigh skewered on fresh carved sugar cane spears, mombasa style and marinated in lemongrass, ginger and garlic, kissed with curry. Served with spicy peanut sauce.

LAMB LOLLIES

New Zealand lamb lollipops with garlic and rosemary, seared in a cast iron pan and finished in the oven. *When available.

KOREAN "MANDOO" WONTONS

Stuffed with Korean-spiced skirt steak and veggies in a crispy wonton wrapper. Served with sweet chilli and fresh mango dipping sauce.

SOUTH ASIAN CHICKEN CAFREAL

Skewered on sugar cane, organic thighs marinated in "green" spice paste (mint/coriander/green chilli/black pepper/roasted onion and coconut). Cucumber crema.

Courses | Sit down menu

STARTERS

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

SZECHUAN CHICKEN

Over udon noodles with bok choy, sugar snap peas and shiitake mushrooms in a ramen broth.

"ELEVATED" SOPA AZTECA

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

FUNGI TAGLIATELLE

Portobello, crimini and porcini mushroom, and truffle cream sauce, topped with shaved parmesan (appetizer portion).

CLASSIC SHRIMP COCKTAIL

Served with tangy horseradish cocktail sauce and lemon.

BOLLYWOOD TANDOORI SHRIMP

Served with fresh pineapple raita.

SALADS

ROASTED BEET AND GOAT CHEESE SALAD

Arugula sprinkled with candied pistachio and finished with a balsamic vinaigrette.

CAPRESE SALAD

Heirloom cherry tomatoes, with fresh buffalo mozzarella, hand torn basil, fresh pesto, crostini olive oil and aged balsamic.

CLASSIC CAESAR SALAD

Icy romaine lettuce, thick cut bacon, house herbed croutons and shaved parmesan.

SUMMER SALAD

Sliced strawberries, goat cheese, candied walnuts and honey citrus vinaigrette.

ENTREES

BEEF WELLINGTON

Beef tenderloin (recommend served medium rare) with whipped potatoes, roasted seasonal vegetables and Chef's house "jus".

DUCK CONFIT

With blackberry port reduction, sweet potato mash or roasted potatoes and seasonal veggies.

FIVE SPICED DUCK BREAST

With black cherry glaze, caramelized endives and sauté of spinach.

NEW ZEALAND OR LOCAL RACK OF LAMB

Rubbed with rosemary and thyme, with "fondant"-basted potatoes and garlic greens.
*Lamb when available.

FETTUCCINE ALFREDO

Topped with large shrimp or pan-seared salmon.

TAGLIATELLE AND MEATBALLS

In fragrant "scratch" tomato sauce, fresh basil and parmesan.

CLASSIC CHILE RELLENO

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

STEAK FRITES

Sterling rib eye, seasoned and seared, finished in the oven to your liking, sliced and served with creamy peppercorn or classic béarnaise sauce, truffle frites and seasonal veggies.

HERB CRUSTED LAMB RACK

Panko, fresh herbs crust, parsnip and celery root puree, with fruit gastrique and seasonal root vegetables.

"PRAISE THE BRAISE"

Imported short ribs, rubbed with Chef's 11 spice mix, all slowly braised for hours in beef stock, ginger, garlic, lemon grass and red wine. Served on whipped mash potatoes or celery root parsnip "puree", (Chef's favourite), and seasonal vegetables.

CREAMY BUTTER CHICKEN

Mix of breast and thighs, marinated in yogurt and South Asian spice mix, fragrant basmati rice, raita, mango chutney, pappadam and naan basket.

GREEN THAI CURRY CHICKEN

Coconut curry-marinated chicken, braised in a classic green curry spice mixture, with coconut milk, fragrant jasmine rice or thai rice noodle.

'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.

GRILLED CHICKEN BREAST

With creamy artichoke sauce, served with scalloped potato and garlic greens.

SEARED SALMON FILLET

Pan-seared and finished in the oven, served over jasmine rice with a passion fruit beurre blanc and season greens (served medium unless otherwise requested).

MISO GLAZED SALMON

Fillet, pan-seared, finished in the oven, served over sticky rice, braised bok choy, green onions and toasted sesame seeds.

TANDOORI SALMON

Marinated in all things South Asian, cast iron pan, finished in the oven, served over basmati rice and topped with a lit "pan jus" and seasonal vegetables.

SWEET STUFF

CREAMY FLAN

Burnt caramel drizzle and fresh berries.

TRES LECHES CAKE

KEY LIME CHEESECAKE

GINGER CREME BRULEE

Or your favourite flavour.

HOMEMADE ICE CREAM SANDWICH

With churros!!

CHURROS

With salted dulce de leche or chocolate.