



# El Banquetazo

## 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 filled with black beans, scallions, and cotija cheese  
drizzled with chipotle salsa and crema (1 per person)

## Platos Especiales

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

### Carnitas Nortenas

slowly braised pork with serrano chiles, red onion, and cilantro  
served with citrus slaw, fried yuca, salsa fresca, guacamole, and handmade corn tortillas

### Grilled Turkey

thinly sliced and grilled breast of turkey with cracked pepper sauce  
served with mashed honey lime yams and seared greens

### Chile Relleno

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

## 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



# Platillos de la Casa

## 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 filled with black beans, scallions, and cotija cheese  
drizzled with chipotle salsa and crema (1 per person)

## Platos Especiales

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

### 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

### 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 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

### 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

\$35.50 per person

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

# El Festin

## 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 filled with black beans, scallions, and cotija; with chipotle crema (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

### **Sautéed Shrimp**

with toasted ancho chiles, slivered garlic, parsley, and lime  
served with seared greens and organic red rice

### **Grilled Pork Porterhouse**

smoked chile garlic rubbed pork chop served with citrus braised red chicory and cebolla rellena stuffed with rajas potatoes and chorizo

### **Wild Seasonal Fish**

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

### **Portabello Mushroom Mulitas**

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

## Pasteles

### **Chef's Signature Dessert Assortment**

\$42.50 per person

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