



Sample Buffet Menu

\$32 per person

-bocaditos- little bites to share

HAND SMASHED GUACAMOLE

fresh smashed avocados • cilantro • onion • tomato • serrano chiles • cotija cheese

PULLED CHICKEN TAQUITOS

crispy hand rolled corn tortillas filled with spit roasted chicken • queso fresco • guacamole • pico de gallo • diablo sauce and crema

SPIT ROASTED CHICKEN QUESADILLA

shredded free range chicken • melted cotija, Oaxaca and manchego cheeses • caramelized onions • spicy coffee-chipotle bbq sauce • pico de gallo • guacamole

CRISPY JALAPEÑO "POPPERS"

flash fried fresh jalapeño peppers stuffed with Oaxaca cheese • cool el rancho sauce

TAMALITOS

mini tamales • pulled spit roasted free range chicken with dark Oaxacan mole • slow roasted pork carnitas with Veracruz mole verde

-Platillos- Entrees

Carnitas Norteñas

slow roasted pork carnitas • grilled peppers and onions • pico de gallo • guacamole • tomatillo salsa

Steak Sizzling Skillet Fajitas

grilled chile de arbol flank steak • grilled peppers • onions • chayote squash •

Chicken Mole Oaxaqueño

spit roasted free range chicken • dark Oaxacan mole sauce • toasted sesame seeds • cilantro •

Chile Relleno Villarreal

poblano chile stuffed with roasted vegetables • cotija & Oaxaca cheese • red ranchero sauce • crema • queso fresco •

-Dulce para TODOS-
family style Dessert

Mexican Bread Pudding

soft bread pudding • warm maple brandy sauce • creme anglaise

Churros

rolled in cinnamon and sugar • warm caramel and chocolate sauces

Chocolate Decadencia

warm homemade chocolate torte cake • dulce de leche ice cream • warm chocolate sauce