



Cocktail Reception

Hors D'oeuvres

	SM*	LG*
Vegetable Quesadillas	45	80
Chicken Quesadillas	50	90
Scallops al Pastor <i>with spicy citrus butter</i>	65	120
Veggie Crudité Shooters <i>cilantro-lime ranch</i>	40	70
Grilled Skirt Steak Tostada	60	110
Crab Cakes	65	120
Crispy BBQ Pork Belly	55	100
Chicken Satay Skewer	55	100
Lobster Guacamole <i>served in mini chalupa cups</i>	65	120
Chicken & Avocado Tostados	55	100
Crispy Plantain Empanadas	55	100
Shrimp Cocktail	80	150
Roasted Chicken Taquitos	55	100
Seared Tuna Crostini	55	100
Grilled Swordfish Kebabs	55	100
Vegetable Spring Rolls	50	90

**Small platter contains 25 pieces*

**Large platter contains 50 pieces*

All pricing is subject to 7% state tax & 3% administrative

Stationary Platters

Serves 20-30 guests

Vegetable Crudite <i>assorted fresh seasonal vegetables and dip</i>	70
Cheese & Fruit Board <i>served with an assortment of fresh bread & crackers</i>	100
Queso Fundido Dip <i>with crispy tortilla chips</i>	90
Nacho Station	90
Build-Your-Own Taco Bar <i>grilled chicken, grilled vegetables & braised short rib</i>	150
Assorted Quesadillas <i>grilled veggie & chicken with salsa roja & guacamole</i>	120
Guacamole Bar <i>with black bean dip, salsa roja & salsa verde</i> *make it lobster guacamole - \$220	140
Enchiladas Station <i>includes mole, verde & chorizo enchiladas</i>	130
Caesar Salad <i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon & anchovy</i>	70
Veracruzana Grain Salad <i>kale, wild rice, quinoa, pomegranate, shaved Brussel sprouts, citrus yogurt dressing</i>	85
Mexican Chopped Salad <i>grilled corn, poblano chile, anejo cheese, chick pea, cucumber, bibb lettuce, toasted cumin dressing</i>	80