



**SILVER**

\*PLATED

**\$18\***

Includes a Green Salad of Lettuce, Tomatoes, Red Onions, Sunflower Seeds, and Herb Vinaigrette

**POLLO CREMA**

Grilled Chicken Breast with Jalapeno Goat Cheese Crema, Spanish Rice, and Borracho Pinto Beans

**CARNE ASADA**

Espresso Adobo Marinated Flank Steak, Spanish Rice, and Borracho Pinto Beans

**VERACRUZ TROUT**

Pan-Seared Rainbow Trout with Veracruz Sauce and Spanish Rice

**TAMALE**

Wild Mushroom and Leek Tamales with a Smoked Tomato Mole, Spanish Rice, and Borracho Pinto Beans

BUFFET PRICING

**\$18**   **\$24**   **\$32**  
PICK 2   PICK 3   PICK 4

**GOLD**

\*PLATED

**\$24\***

Includes Casa Salad with Mixed Organic Greens, Red Onions, Baby Heirloom Tomatoes, Bolillo Crisp, and Green Chili Yogurt Dressing

**WATERMELON BASIL CHICKEN**

Watermelon and Basil Brined Grilled Chicken Breasts, Roasted Potato Medley, Pepita Green Beans

**BLACK AND BLUE ROULADE**

Coffee and Cocoa Rubbed Steak Roulade Stuffed with Apples and Scallions Finished with a Blueberry Demi Glace, Roasted Potato Medley, Pepita Green Beans

**STUFFED EGGPLANT**

Eggplant Planks Stuffed with Caramelized Onions, Grilled Asparagus and Marinated Portabella Mushrooms Topped with A Roasted Tomato and Pepper Coulis, Roasted Potato Medley, Pepita Green Beans

**GRILLED COBIA**

Grilled Farm Raised Cobia, Tomato Fresno Coulis, Roasted Potato Medley, Pepita Green Beans

BUFFET PRICING

**\$24**   **\$32**   **\$40**  
PICK 2   PICK 3   PICK 4

**TEXAS BBQ**

Includes Simple Mixed Green Salad with Roasted Apple Dressing, Cornmeal Rolls with Jalapeno Honey Butter

**SMOKED BRISKET**

10 Hour Hickory Smoked Beef Brisket

**CHIPOLTE AGAVE BABY BACK RIBS**

Pero Nuevo Brined Chipolte Agave Glazed Pork Ribs

**PACIFICO CHICKEN**

Bone in Pacifico Clara Marinated Grilled Chicken breast

**SIDES:**

Baked pinto beans with house made jerked bacon  
Mac & cheese with Smoke Gouda  
Corn on the Cob  
House made Hawaiian Rolls

BUFFET PRICING

**\$20**   **\$30**   **\$40**  
PICK 1   PICK 2   PICK 3  
(Comes with your choice of 2 sides)

\*BUFFET ONLY  
\*EACH ADDITIONAL SIDE \$6

**PLATINUM**

**\$29\***

Includes Caesar Salad with Romaine Hearts, Cherry Tomatoes, Kalamata Olives, Smoked Manchego, Bolillo Crisp, and Red Chili Caesar Dressing

**COSTILLA**

Root Beer Braised Short Ribs, Ancho Mashed Purple Potatoes, Broccolini, Chipotle Agave BBQ Sauce

**POLLO VOLADOR**

Pan Roasted Airline Chicken Breast, Sweet Corn and Truffle Flan, Wild Mushrooms, Charred Heirloom Tomatoes, Cumin Chicken Jus

**SALMON ESCOCES**

Seared Faroe Island Salmon, Grilled Watermelon Salsa, Toasted Almond Freekeh, Braised Baby Bok Choy

**BERENJENA**

Grilled Baby Eggplant, Kale Salsa Verde, Tabbouleh Quinoa, Dukkah

\*PLATED ONLY

