



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

