

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 stuffed with black beans, cotija cheese, scallions, and poblanos
drizzled with crema and chipotle salsa (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

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

Platillos de la Casa



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drizzled with crema and chipotle salsa (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 an 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

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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 stuffed with black beans, cotija cheese, scallions, and poblanos
drizzled with crema and chipotle salsa (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

Pomegranate Marinated Lamb Sirloin

with sautéed Guatemalan quinoa, crispy kale and apricot sauce

Pan Seared Black Cod

with roasted pepper basil coulis, celery root puree, and sautéed spinach

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

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