

# PRIVATE EVENT MENU #4

## TACOS (select 3)

on a handmade corn tortilla

**Yucatan Pork Taco** roasted achiote pork, pickled onion, orange salsa

**Cilantro Chicken Taco** tomatillo, creamy salsa fresca

**Carne Asada Taco** caramelized onion, salsa fresca, guacamole

**Crispy Baja Fish Taco** chipotle honey, creamy salsa fresca

**Avocado Taco** chipotle salsa, creamy corn relish, pickled onion

**Potato Rajas Taco** roasted potatoes, chiles, mexican cheeses, pickled onion

## QUESADILLAS (select 2)

with manchego, panela, and cotija cheeses in a handmade flour tortilla

**Poblano Quesadilla** roasted poblano chiles, chipotle salsa

**Carne Asada Quesadilla** grilled steak, caramelized onion

**Chicken Quesadilla** cilantro chicken

**Mushroom Quesadilla** sautéed wild mushrooms, epazote

## SIDES (select 2)

**Guacamole**

**Organic Rice and Beans**

**Cumin Fries** parsley, cumin, chipotle ketchup

**Homemade Tortilla Chips** chipotle or tomatillo salsa

## PLATOS ESPECIALES (select 2)

**Mexican Chopped Salad** grilled corn, roasted peppers, avocado, tomato, apple, pinto beans, red onion, romaine lettuce, cumin vinaigrette

**Green Corn Tamal** sweet corn, crema, salsa fresca, served in a cone

**Peruvian Ceviche** seasonal fish, lime, ginger, aji amarillo chile, guacamole, pickled onion, corn tortilla cone

## SWEETS (select 1)

**Churro Tots** dulce de leche infused churros, cinnamon sugar, whipped cream

**Homebaked Cookies** mini mexican sugar cookies, coconut apricot chews

**\$25 per person**

+ \$2.50 for selection of 2 beverages

Additional menu items available upon request.

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