

# PRIVATE EVENT MENU #4

## TACOS (select 3)

on a fresh corn tortilla

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

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

**Carne Asada Taco** grilled steak, salsa fresca, guacamole

**Crispy Baja Fish Taco** cabbage slaw, aji amarillo aioli, salsa fresca

**Avocado Taco** red quinoa, amaranth, sesame coated, grilled corn relish, chipotle salsa

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

## QUESADILLAS (select 2)

in a fresh flour tortilla

**Poblano Quesadilla** manchego, panela, cotija cheeses, roasted poblano chiles, chipotle salsa

**Carne Asada Quesadilla** lime, garlic marinated, grilled steak, mexican cheeses

**Chicken Quesadilla** citrus chicken, mexican cheeses

## SIDES (select 2)

**Guacamole**

**Organic Rice and Beans**

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

**Homemade Tortilla Chips** arbol salsa

## PLATOS ESPECIALES (select 2)

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

**Quinoa Fritters** crunchy aztec grain, cotija cheese, aji amarillo aioli

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

**Mexican Chopped Salad** grilled corn, roasted peppers, avocado, green chick peas, tomato, apple, red onion, tortilla crisps, romaine, cumin vinaigrette

## SWEETS (select 1)

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

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

**\$26 per person**

+ \$2.50 and up for selection of beverages

Additional menu items available upon request.

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Grill  
Truck*