

PRIVATE EVENT MENU #6

TACOS

on a fresh corn tortilla

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

Cilantro Chicken Taco tomatillo, creamy salsa fresca

Carne Asada Taco grilled steak, salsa fresca, guacamole

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

QUESADILLAS

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

CONES

Green Corn Tamal sweet corn, crema, salsa fresca

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

SIDES

Organic Rice and Beans

Guacamole

Cumin Fries parsley, cumin, chipotle ketchup

Homemade Tortilla Chips arbol salsa

SWEETS

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

DRINKS

Assorted Specialty Drinks

Bottled Water

A la carte (guest purchased) + host guarantees \$1500 minimum

*Border
Grill
Truck*