

# CATERING HOLIDAY MENU | 2017

## APPETIZERS

### VEGGIE TAMALES

avocado tomatillo salsa | sour cream

### SWEET CORN TAMALES

salsa fresca | crema

### BUTTERNUT SQUASH EMPANADAS

cotija cheese | chipotle crema

### BACON WRAPPED DATES

spanish chorizo | blue cheese

### PUMPKIN QUESADILLA

mexican cheeses | pine nuts | caramelized onion

### ROASTED BEET CEVICHE

jicama | citrus marinade | tostadita

## ENTREES

### ROASTED PORK

maple glaze

### POTATO RAJAS CHILE RELLENO

pomegranate seeds | walnut cream sauce

### HERB ROASTED CHICKEN

cranberry salsa | mole coloradito

### CRISPY BRISKET

chipotle glaze

### YUCATAN PORK

achiote sauce | orange slaw

### SALMON PIBIL

cranberry orange salsa

### GRILLED SKIRT STEAK

jalapeño cilantro marinade

### BRISKET ENCHILADAS

apple chutney | guajillo sauce | crema

## SALADS

### MEXICAN CHOPPED

corn | roasted peppers | green chickpeas | avocado  
apple | tomato | tortilla chips | cumin vinaigrette

### FARRO SALAD

cucumber | cherry tomato

### TIJUANA KALE CAESAR

organic kale | cotija cheese croutons  
preserved lemon

## SIDES

### POBLANO MASHED POTATOES

### GRILLED VEGETABLES

### HONEY LIME YAMS

### GREEN BEANS AND ALMONDS

romesco sauce

### ROASTED BRUSSELS SPROUTS

### ROASTED CAULIFLOWER FLORETS

chipotle garlic mojo

### MAPLE GLAZED BABY CARROTS

### SOURDOUGH HERB STUFFING

### ORGANIC RED RICE & BEANS

## DESSERTS

### SWEET POTATO FLAN

dulce de leche | cinnamon buñuelo

### PUMPKIN CHEESECAKE

candied pepitas | caramel sauce

### CHOCOLATE PECAN PIE

whipped cream | fresh berries