



ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

set-up fee per station | set-up price does not include cost for food per person

PAELLA STATION

PAELLA DE MARISCO

cured spanish chorizo | mussels | bay scallops
chipotle shrimp | clams | saffron risotto
piquillo peppers | mexican oregano
sweet peas | smoked paprika

PAELLA A LA VALENCIANA

citrus chicken | cured spanish chorizo
saffron risotto | toasted almonds | cilantro
oven dried tomatoes | tomato aioli

CEVICHE STATION

all ceviches are made with seasonal, sustainable seafood

Select from one, two, or three ceviche options

PERUVIAN CEVICHE

mahi mahi | lime | aji amarillo chile
ginger | plantain chip

BAJA CEVICHE

mexican white shrimp | sustainable catch of the day
tomato | poblano aioli | corn tostada

OYSTERS ON THE HALF SHELL MP

served with a trio of frozen granitas:
cucumber serrano tomatillo | chipotle vinegar
cocktail with shaved horseradish

CARVING STATION

SMOKED PRIME RIB

classic prime rib | slow smoked | chipotle jus

ANCHO CHILE PORK LOIN

ancho chiles | cilantro | lime

GARLIC CILANTRO CHICKEN

extra virgin olive oil | garlic | cilantro

CUMIN GARLIC SKIRT STEAK

cumin | cilantro | garlic | jalapeño

CHOOSE TWO PROTEINS *additional cost*

SIDES *select two*

RICE AND BEANS

GRILLED CORN ESQUITE

MASHED PURPLE PERUVIAN POTATOES

ROASTED SEASONAL VEGETABLES

DOUBLE BAKED POBLANO POTATO

MEXICAN CHOPPED SALAD

ROASTED CAULIFLOWER

BLISTERED GREEN BEANS

ROASTED BEETS

CARAMELIZED PLANTAINS

HOMEMADE TORTILLAS



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TACO STATION

*served with rice, organic beans, traditional garnishes
select housemade corn or flour tortillas*

Select from one, two, or three taco options

CITRUS GRILLED CHICKEN

CARNE ASADA

PORK CARNITAS

AL PASTOR *additional charge*

GRILLED OR BATTERED FISH

THE WHOLE HOG

fire roasted, mesquite smoked whole suckling pig done “taco style” or “bbq style” served with traditional garnishes, sauces and sides for each please call for details

PASSED ICE CREAM & SORBET CONES

Chef's selection of two or three flavors

DESSERT BAR

an assortment of unique mini sweets. choice of: churros, flan, strawberry tres leches, or chocolate mousse.

CHURRO TOT STATION

display station only | set-up fee does not apply

Chef's Selection of Two Churro Flavors

Chef's Selection of Three Churro Flavors