

**Minimum of 25 Guests**

**Hors D'oeuvres (Choice of 2)**

**Tropical Fruit & Domestic  
Cheese Display**

*Served with an assortment of gourmet  
crackers*

**Mexican Corn Fritters**

*Served with a chipotle aioli*

**Hand Crafted Beef Empanadas**

*Served with creamy garlic-cilantro sauce*

**Tostones**

*Crispy fried plantain meallions served  
with an avocado cream*

**Hand Breaded Coconut Chicken  
Tenders**

*Served with whole grain honey mustard*

**Mexican Shrimp on a Skewer**

**Mexican Street Corn Cups**

**Taco Bar**

- |                                |                                    |
|--------------------------------|------------------------------------|
| <b>Hard Taco Shells</b>        | <b>Diced Onions</b>                |
| <b>Soft Taco Shells</b>        | <b>Sour Cream</b>                  |
| <b>Ground Beef</b>             | <b>Red Salsa</b>                   |
| <b>Grilled Chicken</b>         | <b>Salsa Verde</b>                 |
| <b>Spanish Rice</b>            | <b>Black Bean &amp; Corn Salsa</b> |
| <b>Refried Beans</b>           | <b>Guacamole</b>                   |
| <b>Shredded Cheddar Cheese</b> | <b>Limes</b>                       |
| <b>Shredded Lettuce</b>        | <b>Cilantro</b>                    |
| <b>Diced Tomatoes</b>          | <b>Chips &amp; Queso</b>           |

**Beverages**

**Bottled Water & Soda**

Please email or call for pricing

Delivery or Staffed

Disposable Styrofoam Plates: \$

Upgrade to Heavy Clear Plastic: \$

Upgrade to China, Glassware, & Flatware: \$ (staffed events only)

Set of 2 Disposable Chafers: \$

\*\*Any additions or substitutions may increase your per person price\*\*

\*\*Menu price is subject to change based on market rate\*\*

\*\*Gratuuity added to invoice on staffed events\*\*