

# La Doña

## EVENT MENU

### HORS D'OEUVRES DISPLAY

FEEDS 25 PEOPLE

#### BAJA CEVICHE\*

Fresh lime cured white fish served with tomato, onion, cilantro, fresh jalapenos, cucumber, avocado and clamato. Served with ancho chops. 175

#### JALAPEÑO CILANTRO TEMPURA COLIFOR\*

Tempura battered cauliflower topped with roasted corn relish. Served with guajillo aioli dipping sauce. 125

#### SHRIMP AGUACHILE ROJO

Lime-cured shrimp, cucumber, and red onion tossed in a spicy árbol-tepin chile salsa and topped with avocado. 175

#### CILANTRO LIME SHRIMP WONTON CUPS\*

Grilled shrimp marinated in cilantro and lime. Served with roasted jalapeño guacamole. 175

#### ROASTED POTATO & POBLANO COTIJA TAQUITOS\*

Topped with crema Mexicana, queso fresco and pico de gallo. 150

#### CAMPECHANA\*

Scallops, octopus and shrimp in a tomato spicy sauce. Served with ancho tortilla chips. 175

#### MINI TINGA TOSTADAS\*

Braised chipotle chicken topped with crema Mexicana, queso fresco, roasted corn and micro greens. 150

#### COCONUT SHRIMP\*

Served with mango jalapeño relish. 175

#### MINI EMPANADAS\*

Chile colorado pork and Oaxacan cheese stuffed in a handmade empanada. Topped with black sesame seeds and served with a roasted pepper aioli dipping sauce. 150

#### BACON-WRAPPED STUFFED JALAPEÑOS\*

Chorizo and Oaxacan cheese-stuffed jalapeños wrapped in bacon. Served with a dulce morita dipping sauce. 125

#### STUFFED DATES WITH HONEY GOAT CHEESE\*

Dates stuffed with honey goat cheese and wrapped in bacon. Served with an apricot jalapeño dipping sauce. 125

#### CHIPOTLE BBQ PULLED PORK SLIDERS\*

Chipotle BBQ pork and jalapeño-apple slaw on a mini brioche bun toasted with a jalapeño aioli. 175

#### STREET ELOTE

Roasted corn smothered in mayo, tajin, cotija and lime juice. 125

#### MINI TJ DOGS\*

Bacon-wrapped hot dogs topped with grilled peppers and onions, ketchup, mustard and cilantro-lime aioli. 175

#### LA DOÑA GUACAMOLE

Topped with spicy pepitas, queso fresco, and crispy chicharrones. 150

#### A LA PLANCHA QUESADILLAS\*

Handmade with axaca cheese.  
Served with guacamole, pico de gallo and sour cream. 125  
Add protein: carne asada, pollo, carnitas, shrimp or birria +50

#### NACHO BAR

House tortilla chips, La Doña Guacamole, house salsa, creamy queso, pico de gallo, candied jalapeños. 150  
Add protein: carne asada, pollo, carnitas, shrimp or birria. +50  
Add: chicharrons

\*: ITEMS MAY BE TRAY PASSED OR DISPLAYED



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# ENSALADAS

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FEEDS 25 PEOPLE | ADD PROTEIN: ASADA, POLLO OR SHRIMP +50

## BAJA CAESAR SALAD

Crisp romaine, roasted corn, shaved cotija cheese, chile de Arbol croutons and classic caesar dressing. 125

## PICADA SALAD

Green and red sweet gem lettuce topped with roasted corn, black beans, red onion, cucumbers, grape tomatoes, and queso fresco. Served with our housemade jalapeño lime vinaigrette. 125

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# RECEPTION STATIONS

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MINIMUM 25 PEOPLE | SELECT ONE, TWO OR THREE DINNER STATIONS. ALL DINNER STATIONS SERVED WITH RICE AND BEANS.

ONE 17 | TWO 22 | THREE 26 per person

## ANCHO HONEY GLAZED SALMON

Seared salmon in garlic butter covered in ancho honey glaze topped with lemon and micro greens. Served on a bed of sauteed spinach.

## ENCHILADAS

Steak ranchero, chicken tinga, or queso enchiladas covered in our verde or rojo sauces and topped with pickled red onions, crema Mexicana, queso fresco and microgreens.

## A LA PLANCHA

Blackened and grilled local fish topped with a mango and jicama habanero salsa.

## TAMPIQUEÑA

Citrus and garlic marinated arrachera steak with peppers, onions and jalapeño.

## STUFFED CHICKEN

Chicken breast stuffed with smoked gruyère cheese, fontina, sautéed jalapeños and spinach. Baked in a poblano crema.

## SLOW-COOKED BIRRIA

Slowly braised beef with onions and cilantro. Served with consomé and handmade tortillas.

## TJ-STYLE STREET TACOS STATION

Build your own taco bar!

Protein: Al pastor, carne asada, and pollo asado

Toppings: guacamole, onions, cilantro, Salsa Verde Tatemada, Salsa de Chile

Morita and Salsa de Chile de Árbol. Served with handmade tortillas.

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# POSTRES

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25 PIECES PER PLATTER

## MEXICAN BROWNIES

Topped with salted caramel and sea salt. 125

## CHURROS

Crispy fried pastry dusted in cinnamon sugar. Served with vanilla cream and a chocolate coffee sauce for dipping. 125

## TRES LECHES

A delicious sponge cake soaked in vanilla tres leches. Topped with vanilla cream, canela and berries. 125

## MINI COCONUT FLAN

Caramel and roasted coconut custard topped with berries and whipped cream. 125

## SEASONAL MEXICAN FRUIT CUP

Watermelon, mango, cucumber and jicama with chamoy, lime and tajin. 125

## TROPICAL COCONUT CAKE BITES

Coconut and pineapple cake, mascarpone cream, toasted coconut and Mexican cinnamon. 125



# PRIVATE EVENT BAR PACKAGES

## ON CONSUMPTION

Charges are based on the actual amount of alcohol and beverages consumed by guests during the event

## DRINK TOKENS

Each token can be exchanged for a drink at the bar, offering a flexible way to manage consumption while enhancing the guest experience.

## HOSTED BAR PACKAGES

ALL PACKAGES INCLUDE 2 HOURS OF HOSTED BAR PRICING. MINIMUM OF 20 PEOPLE. NO SUBSTITUTIONS.  
REFILLABLE SOFT DRINKS ARE INCLUDED IN ALL PACKAGES. MUST BE PURCHASED FOR THE ENTIRE PARTY 21+.

### CERVEZA Y VINO 35 per person

Includes: Beer (bottles, cans, draft), house wines by the glass

Excludes: Micheladas & Topo Chico cocktails

### MARGARITA FIESTA 45 per person

Includes: Beer (bottles, cans, draft), house wines by the glass and Doña Margs (house margaritas)

Excludes: Flavored margaritas, shots, Micheladas, frozen margaritas

### UN POCO DE TODO 55 per person

Includes: Beer (bottles, cans, draft), house wines by the glass,

Doña Margs (including flavored margaritas), and all spirits.

Excludes: Shots, frozen margaritas.

### LA PACHANGA 75 per person

Includes: Beer (bottles, cans, draft), house wines by the glass,

Doña Margs (including flavored margaritas), all spirits, and any 3 specialty cocktails.

Excludes: Shots, frozen margaritas

### BARRA LIBRE 100 per person

Includes: Beer (bottles, cans, draft), house wines by the glass

and Open bar with beer, wine, margaritas, spirits, and specialty cocktails.

Excludes: Premiums and sippers.

## LEVEL UP YOUR EVENT

PRICING WILL VARY. INQUIRE FOR OPTIONS AND AVAILABILITY.

### TEQUILA/MEZCAL & FOOD PAIRING

Embark on a refined journey through Mexico's flavors with our curated Tequila or Mezcal & Food Pairing. This experience expertly matches premium tequilas with authentic Mexican cuisine, designed to enhance and complement each flavor. You'll collaborate with our culinary and spirits experts to create a pairing tailored to your event. Perfect for those seeking a sophisticated and unforgettable culinary adventure, this experience is ideal for corporate events, private gatherings, or celebrations, leaving a lasting impression on your guests. Pricing varies based on selections.

### TEQUILA/MEZCAL TASTING & EDUCATION

Experience the essence of Mexico with our curated Tequila or Mezcal Tasting. Guided by a tequila expert, you'll explore the rich heritage and diverse flavors of this iconic spirit. Learn about the history, production, and tasting techniques while discovering the unique characteristics of each tequila. Ideal for corporate events, private gatherings, or special celebrations, this tasting offers a deeper appreciation for tequila in a memorable and immersive setting.