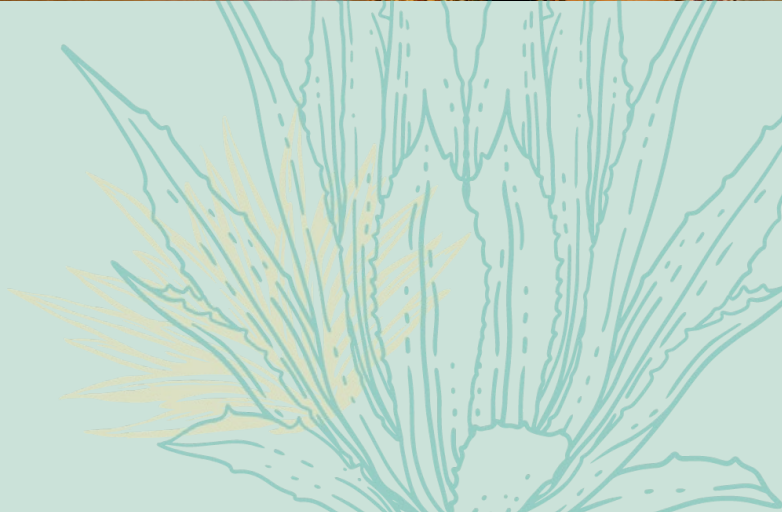


# perdida

## BANQUET, BEVERAGE + BRUNCH MENU



# frequently asked questions



Q: How is banquet food served?

- A: Most food options are presented “buffet style.” We find this works best for both our team and your guests alike, as this presentation encourages mingling and shared conversation.

Q: What if one of my guests has an allergy?

- A: Perdida’s menu offers a wide variety of allergy-friendly options! Please let your coordinator know if any of your guests have allergies. It is important for us to communicate to event and kitchen staff ahead of time, in order to avoid any cross-contamination or ingredient substitutions.

Q: Can I take any leftover banquet food home?

- A: Unfortunately, we do not allow clients to take leftover food home as it is a health code violation. We understand this may be frustrating; however, this rule is put in place for your safety and ours.

Q: When do my menu selections need to be made?

- A: In order to accommodate all guest requests, we ask that menu selections are finalized with your coordinator no later than 2 weeks prior to your event.

Q: Can I bring my own dessert?

- A: Yes, if you decide our desserts do not best suit your event, you may bring outside desserts. Please note, there is an outside dessert fee (\$1.50/person). This fee includes plates, flatware, and set-up for any outside desserts.



# A LA CARTE STARTERS

*all items are served with tortilla chips  
serves 10*

House Made Salsa & Guacamole  
Fresh avocado, lime, cilantro,  
serrano, red onion  
\$50.00/order

Warm Queso  
Green chiles, pico de gallo  
\$40.00/order

Chicken Taquitos  
\$40/order

Chili Rellenos  
\$65/order

Potato Flautes  
\$40/order

Mixed Seafood Ceviche\*  
Snapper, salsa macha, cucumber, red  
onion, mango  
\$65.00/order  
\*contains peanuts

Mini Cheese Quesadillas  
\$45.00/order

Street Corn  
Pickled fresno, onions, scallions,  
cilantro, cotija cheese  
\$45/order

Garlic Shrimp  
\$65/order

## SALADS

*all salads are served tossed unless otherwise requested*

### Perdida House Salad

Kale, avocado, dates, asadero cheese, candied walnuts, mustard  
agave dressing  
\$55.00/order  
Serves 10

### Roasted Jalapeno Caesar Salad

Romaine, cotija cheese, toasted breadcrumbs, kale  
\$55.00/order  
Serves 10



# BANQUET PACKAGES

served buffet style

all dinner packages are served with:  
corn + flour tortillas, salsa rojo, pico de gallo, asadero  
cheese, lime wedges, diced onions + cilantro

## BANQUET PACKAGE 1

BYO Taco Buffet  
\$37.00/person

### STARTERS

Housemade Salsa Trio  
Guacamole

Mini Cheese Quesadillas or Potato Flautes (choose 1)

### TACO PROTEINS

Braised Chicken Tinga  
Pork Carnitas  
Grilled Vegetables

### SIDES

Cilantro Lime Rice  
Black Beans

### DESSERT

Housemade Churros

## BANQUET PACKAGE 2

BYO Taco Buffet  
\$48.00/person

### STARTERS

Housemade Salsa Trio  
Guacamole

Mixed Seafood Ceviche or Garlic Shrimp (choose 1)  
Chicken Taquitos

### TACO PROTEINS

Braised Chicken Tinga  
Pork Carnitas  
Grilled Jumbo Shrimp (2/person)  
Grilled Veggies

### SIDES

Cilantro Lime Rice  
Black Beans

### DESSERT

Housemade Churros

## BANQUET PACKAGE 3

BYO Fajitas Buffet  
\$55.00/person

### STARTERS

Housemade Salsa Trio  
Warm Queso or Guacamole (choose 1)

Potato Flautas, Street Corn or Cheese Quesadillas  
(choose 1 of the above)

Mixed Seafood Ceviche or Garlic Shrimp (choose 1)

### WOOD-GRILLED PROTEINS

Chicken Breast  
Steak  
Jumbo Shrimp (2/person)  
Fajitas Vegetables

### SIDES

Cilantro Lime Rice  
Black Beans

### DESSERT

Housemade Churros

## BANQUET PACKAGE 4

Entree Buffet  
\$70.00/person

### STARTERS

Housemade Salsa Trio  
Guacamole  
Warm Queso

Potato Flautas, Street Corn or Cheese Quesadillas  
(choose 1 above)

Mixed Seafood Ceviche or Garlic Shrimp (choose 1)

### ENTREES

Grilled Chicken  
Steak  
Grilled Jumbo Shrimp (2/person)

### SIDES

Cheese Enchiladas (red or tomatillo morita sauce)  
Cilantro Lime Rice  
Black Beans  
Fajitas Vegetables

### DESSERT

Housemade Churros

# BEVERAGE PACKAGES

all are priced for a 3-hour event timeframe.  
package substitutions are not available.  
all packages are unlimited.

## BEVERAGE PACKAGE 1

House Bar  
\$35/person

House Margarita  
Draft Beer  
House Red & White Wine  
N/A Bevs (sodas & ice tea)

## BEVERAGE PACKAGE 2

Cocktail Bar  
\$40/person

House Margarita  
Ranch Water, Paloma, Passion Fruit  
Marg, Zero-Proof (choose 1)  
Draft Beer  
House Red & White Wine  
N/A Bevs (sodas & ice tea)

## BEVERAGE PACKAGE 3

Well Bar  
\$45/person

Choose 3  
(you may opt for a Zero Proof in lieu of)  
House Marg, Elderflower Prickly Pear, Cali  
Caliente, Paloma, Frozen Toasted Coconut,  
Passion Fruit Marg, Hibiscus Smash, Skinny  
Marg, Ranch Water, Strawberry Marg,  
Espresso Martini, Aperol Spritz, Old  
Fashioned  
Draft Beer  
House Red & White Wine  
N/A Bevs (sodas & ice tea)

## BEVERAGE PACKAGE 4

Premium Bar  
\$60/person

Well Liquors  
Perdida Signature Cocktails  
(excluding Pete's Grande, Jimmy's Cadillac, any  
other "Grande" beverage)  
Draft Beer  
House Red & White Wine  
N/A Bevs (sodas & ice tea)

open bar based on consumption

# BRUNCH MENU

BYO Breakfast Taco Bar

\$34

Avocado Toast

French Toast

Fruit

Bacon

Fajita Potato Melody

Corn Bread

## DRINKS

Mimosa Bar

\$18

Brutt

Selection of Juice

Orange

Pineapple

Cranberry

Grapefruit

Coffee Bar

\$5

Milk

Creamer

Sugar

