

QUESO quart (serves 8) 25.00

GUACAMOLE quart (serves 8) 25.00

ELOTES half pan (serves 20) 25.00

JALISCO SALAD Spring mix, avocado, cheese mix, tomato, onion, cucumber, radish, corn, ranch dressing (serves 10) 45.00

> OKRA (serves 10) 32.00

## APPETIZER

PACKAGE 25.00PP

### SELECT 3

- FLAUTAS chicken or beef
- QUESADILLA chicken, beef, or cheese
- TOSTADITAS rajas, tuna, or ceviche

## → DESSERT ←

TRES LECHES (serves 18) 30.00

CHURROS (serves 12) 40.00



# **⇒** BEVERAGES **÷**

HOUSE MARGARITAS (gallon) 52.00

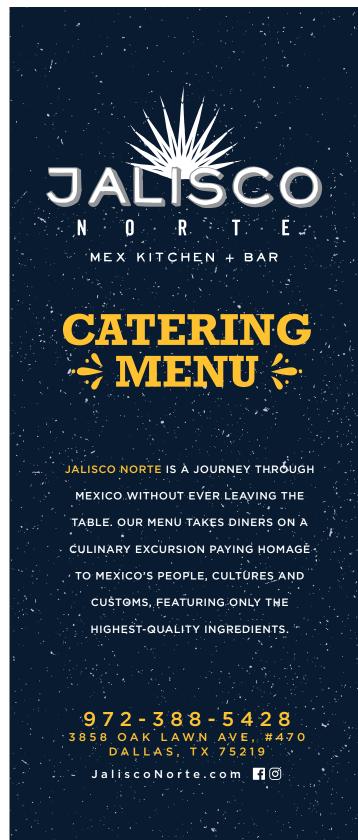
IZAMAL

Tequila, Cointreau, Agave Nectar, Fresh Lime, Cilantro, Pineapple, Jalapeño (gallon) 65.00

BEVO

Tequila, Carrot Juice, Grapefruit Juice, Lime (gallon) 65.00

> PASSIONFRUIT ICED TEA (gallon) 12.99



# ⇒ CATERING PACKAGES

# PACKAGE 1 15.99PP

#### **CHIPS & SALSA**

#### TACOS (Pick up to 2)

ROASTED CHICKEN

Grilled chicken "encacahuatado" (peanut and morita chile sauce). cilantro

PESCADO

Grilled barramundi seasoned with serrano chimichurri, pico de gallo, cilantro

BEEF SUADERO

Brisket, taquera-style tortilla, salsa macha,
avocado, onion, cilantro

#### RICE

REFRIED BEANS with gueso fresco



# PACKAGE 2 18.99PP

#### **CHIPS & SALSA**

### ENCHILADAS (Pick up to 2)

CHICKEN MOLE

Housemade corn tortillas hand-rolled with
chicken and Oaxacan mole, plantain, red
onion, sesame seeds

BRISKET

Housemade corn tortillas hand-dipped with pasilla pepper sauce, stuffed with brisket, lettuce, onion, ancho sauce

WEGETALES

Housemade corn tortillas hand-rolled

with sauteed peppers, onion, broccoli,

cauliflower, celery, carrot, and topped with
hazelnut pipian

### RICE

## REFRIED BEANS with queso fresco



# PACKAGE 3 20.99PP FAJITAS & ENCHILADAS

#### **CHIPS & SALSA**

### FAJITAS (Pick 1) Comes with corn or flour tortillas

CHICKEN

Char-grilled Marinated Chicken Breast with

Sauteed Red & Green Bell Peppers, Sweet Vidalia

Onions, and a Melted Chihuahua & Monterey Jack

Cheese Blend

STEAK
Grilled Texas Skirt Steak with Sauteed Red &
Green Bell Peppers, Sweet Vidalia Onions, and a
Melted Chihuahua & Monterey Jack Cheese Blend

SHRIMP
Seared Pacific White Shrimp with Sauteed Red &
Green Bell Peppers, Sweet Vidalia Onions, and a
Melted Chihuahua & Monterey Jack Cheese Blend

VEGETALES

Grilled Mexican Squash, Mushrooms, Broccoli,
Sauteed Red & Green Bell Peppers, Sweet Vidalia
Onions, and a Melted Chihuahua & Monterey Jack
Cheese Blend (Vegan - Remove Cheese Option Available)

#### ENCHILADAS (Pick 1)

CHICKEN MOLE

Housemade corn tortillas hand-rolled with
chicken and Oaxacan mole, plantain, red onion,
sesame seeds

BRISKET

Housemade corn tortillas hand-dipped with
pasilla pepper sauce, stuffed with brisket,
lettuce, onion, ancho sauce

VEGETALES

Housemade corn tortillas hand-rolled with
sauteed peppers, onion, broccoli, cauliflower,
celery, carrot, and topped with hazelnut pipian

#### RICE

REFRIED BEANS with queso fresco