Appetizers

Mini Panuchos
Mini hand made corn tortillas filled with black bean puree, topped with shredded turkey, pickled onions, tomato and avocado

Kanpachi Ceviche Tostaditas
Bite size premium Hawaiian Kanpachi ceviche tostadas, avocado puree, salsa roja, micro cilantro

Mini Coctel de Camaron
Small square clear tumblers with shrimp, cucumber, avocado, onion, tomato, cilantro & our house made coctel sauce.

Mini Sopes de Carne Asada
Small handmade thick tortillas topped with black bean puree & carne asada, mexicana and queso blanco. Vegan alternative: Mini Imposible Sopes

Roasted Corn Esquites
Grilled sweet corn, queso cotija, chili powder, lime in a 4 oz square clear tumbler

Shrimp Coctel
Wild caught blue Mexican shrimp, sweet and sour house made “coctel” sauce, cucumber, avocado, crispy tortilla strips. Vegan alternative: Heart of Palm “Coctel”

Chicken Tinga Taquitos
Stewed chicken with dry red chiles & tomato, salsa verde, queso fresco. Vegan alternative: Spaghetti Squash Taquitos

Chef’s Choice Oyster Bar
Selection of 3 seasonal oysters with classic mignonette, cucumber aguachiles and chile costeño sauce & lemon

Shrimp Tacos Dorados
Mini crispy fried Mexican wild caught blue shrimp tacos with salsa Mexicana

Chicken Mole Brochetas
House made mole poblano, organic white meat skewers with toasted sesame seeds.

Flat Iron Steak Brochetas
Skewer of angus prime flat iron steak with chimichurri and red onion jam

Mushroom-Avocado Toast
Roasted cremini mushrooms on toast

Smoked Kanpachi Taco
House smoked premium Hawaiian Kanpachi, queso chihuahua, salsa cruda and avocado

Ensalada de Jaiba
Dungeness crab salad on cucumber round with arbol-peanut sauce

Tiradito de Atun
Oregon albacore tuna crudo, arbol-peanut sauce & sesame seeds on cucumber round
Salads

Garden Salad w Pasilla Vinaigrette
Spring Mix Greens, tomato, candied pepitas, avocado & pasilla vinaigrette dressing

Butter Lettuce Cesar Salad
Organic butter lettuce, house made croutons, morita cesar dressing, cotija cheese

“Xec” Citrus Jicama Salad
Spring mix greens, orange, mandarin, jicama, lime-chile dressing

Spinach, Apple & Walnut Salad
Baby spinach, sliced apples and pears, candied walnuts and a classic balsamic dressing

Entrees

Pescado con Crema de Habanero
Pan seared Branzino seabass with habanero cream sauce

Tikin-Xic
Achiote Marinated white fish with lemon-achiote sauce and pico de gallo

Pescado a la Veracruzana
Pan seared Branzino seabass with chunky, tomato, olive, caper, white wine sauce

Pollo Asado
Wood grilled Yucatan style boneless chicken thighs. Breast Available

Camarones a la Diabla
Sauteed shrimp in spicy morita sauce

Pollo en Mole Poblano
Bone-in chicken thighs in house made mole Poblano sauce. Breast available

Pollo Pibil
Banana leaf wrapped slow roasted chicken

Pollo con Crema de Chipotle
Wood grilled chicken breast with chipotle cream sauce

Cochinita Pibil
Our signature banana leaf wrapped Yucatan style slow roasted pork with pickled red onions

Carnitas de Puerco
Classic Michoacan style slow cooked carnitas with salsa verde

Arrachera Nortena
Wood grilled angus skirt steak, salsa de molcajete & chiles serranos “toreados”

Barbacoa de Costilla de Res
Slow roasted guajillo marinated boneless shortribs, onions, cilantro & peanut salsa macha
Taco Bar

**Grilled Fish Tacos**
Hawaiian Kanpachi, mayo, cabbage, morita sauce, avocado puree

**Octopus Taco**
Umami rich calamari ink sofrito, fried octopus, chives and cherry tomatoes

**Scallop Taco**
Pan seared Maine diver scallop chile x’ctic sauce, caramelized onions and fennel

**Poc Chuc Taco**
Wood grilled pork shoulder, black beans, charred tomato salsa, grilled onions

**Roasted Eggplant Taco**
Oven roasted eggplant, almond pipian, pickled red onions, marinated fennel

**Smoked Fish Taco**
House smoked yellowtail, chihuahua cheese, salsa cruda, peanut salsa macha, avocado

**Flat Iron Steak Taco**
Pan seared Prime Angus flat ironed steak served with guacamole, salsa verde

**Cochinita Pibil Taco**
Slow roasted banana leaf wrapped pork, pickled red onions

**Pollo Asado Taco**
Wood grilled boneless chicken, black beans, charred tomato salsa, grilled onions

**Taco de Hongos (vegan)**
Roasted cremini mushrooms, caramelized onions, grape tomato & spicy salsa x’catic

**Carnitas Taco**
Classic Michoacan style slow cooked carnitas with salsa verde

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**Side Dishes**

<table>
<thead>
<tr>
<th>Arroz al Cilantro</th>
<th>Cilantro rice</th>
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<tbody>
<tr>
<td>Arroz al Azafran</td>
<td>Saffron Rice</td>
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<tr>
<td>Arroz Blanco</td>
<td>White Rice</td>
</tr>
<tr>
<td>Vegetales al Carbon</td>
<td>Grilled zucchini and carrots with almond pipian</td>
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<tr>
<td>Guacamole con Totopos</td>
<td>Fresh made guacamole and chips</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Frijoles Negros</th>
<th>Black Beans</th>
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</thead>
<tbody>
<tr>
<td>Frijoles Charros</td>
<td>Pinto Beans w Bacon</td>
</tr>
<tr>
<td>Brussels Sprouts con Chorizo</td>
<td>Crispy brussels with house made chorizo, bacon and veggies</td>
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<tr>
<td>Elote</td>
<td>Grilled corn on the cob with salt, lime and chile &amp; queso fresco</td>
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</table>
# Price Guide

<table>
<thead>
<tr>
<th>Service</th>
<th>Description</th>
<th>Per Guest</th>
<th>Per Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizer Buffet Service</td>
<td>6 items on a station for 2 hours</td>
<td>$36.00</td>
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<tr>
<td>Buffet Service</td>
<td>Choice of 1 Salad, 2 Entrees, 3 sides. 2 Hour Service. Food prepared off-site at Chichen Itza Restaurant and delivered to location and served by staff</td>
<td>$24.00</td>
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<tr>
<td>Taco Bar Service</td>
<td>3 tacos, 3 sides</td>
<td>$25.00</td>
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<tr>
<td>Deluxe Buffet Service</td>
<td>Choice of 1 Salad, 3 Entrees, 2 sides, handmade corn tortillas, Aguas frescas station, coffee station. 2 Hour Service.</td>
<td>$35.00</td>
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<tr>
<td>Plated Dinner Package</td>
<td>Choice of 1 Salad, 2 Entrees, 2 sides. 1-2 hour dinner service. Food prepared on-site. Full kitchen rentals required.</td>
<td>$50.00</td>
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<tr>
<td>Add-on Appetizer Station</td>
<td>3 items tray passed or stationed for 1 hour</td>
<td>$12.00</td>
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<tr>
<td>Staff: Servers</td>
<td>Max 6 hours on-site. Additional time at $50 per hour</td>
<td>$250.00</td>
<td></td>
</tr>
<tr>
<td>Staff: Bartenders</td>
<td>Max 6 hours on-site. Additional time at $50 per hour</td>
<td>$350.00</td>
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<tr>
<td>Rentals</td>
<td>Quoted on request. China, silverware, linens, glassware, etc.</td>
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<tr>
<td>Kitchen Rental setup</td>
<td>If required by venue and menu. Stove, oven, tables, holding cabinet, grill, plancha, astroturf floor covering, propane tanks, work lights, trash bins</td>
<td>$2,000.00</td>
<td></td>
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