

## Events Menu

### **Brunch/Lunch Package \$16/person\* available until 4pm**

<b>Appetizer</b> (choose 1)	<b>Entree</b> (choose up to three)	<b>Sides</b> (choose up to two)	<b>Dessert</b> (choose one)
• Chips & Salsa -vg	• Desayuno de la Casa (each plate served with 2 eggs, fried plantain, refried beans, sour cream & 2 tortillas)	• Rice -v	• Tres Leches (moist spongecake soaked in mixture of 3 milks) -vg
	• Chilaquiles con Papas (corn tortilla strips topped with eggs, roasted tomatillo salsa, crumbled)	• Black or Refried Pinto Beans -v	• Flan de Coco (rich and creamy flan with coconut) -vg
	• Chorizo Skillet (Homefries, Salvadoran chorizo, avocado, sweet plantains, topped with two sunny side up eggs)	• Tossed Salad -vg	• Churros con Chocolate -vg
	• Breakfast Pupusas (two pupusas topped with refried beans and two sunny side eggs)		• Fruit cup (fresh seasonal fruit) -v
	• Avocado Salad (a crispy tortilla filled avocado, cherry tomato, cucumber, romaine and shredded cheese) -vg -Add Chicken +\$2 -Add Jackfruit +\$2 -Add Steak +\$3		• Empanadas de Platano (sweet plantain turnover stuffed with a warm cinnamon cream custard) -v
	• Salmon a la Plancha (grilled salmon lightly seasoned) +\$4		
	• Grilled Chicken (Citrus marinated chicken breast topped with caramelized onions and fresh chopped cilantro) +\$3		

## **Events Menu**

### ***Dinner Package \$25/person\* available 5pm or later***

<b>Appetizer</b> (choose up to two)	<b>Entree</b> (choose up to two)	<b>Sides</b> (choose up to two)	<b>Dessert</b> (Choose one)
• Mini Pupusas	• Shredded Beef Tacos	• Rice -vg	• Churros con Chocolate -v
• Spinach Quesadilla -v	• Shredded Chicken Tacos	• Black or Refried Pinto Beans -vg	• Tres Leches (moist spongecake soaked in mixture of 3 milks) -v
• Guacamole & Chips -vg	• Jackfruit Tacos -vg	• House salad -v	• Flan de Coco (rich and creamy flan with coconut) -v
• Beef Empanadas	• Combinacion Guanaca (Salvadoran combination platter with your choice of pupusa and tamal) +\$2		• Empanadas de Platano (sweet plantain turnover stuffed with a warm cinnamon cream custard) -v
• Chicken Wings			• Fruit cup (fresh seasonal fruit) -vg

## ***Events Menu***

### ***Dinner Package \$40/person\* available 5pm or later***

<b>Appetizer</b> (choose up to two)	<b>Entree</b> (Choose up to three)	<b>Sides</b> (choose up to two)	<b>Desserts</b> (choose one)
• Taquitos, beef or chicken minimum 15	• Tacos de Asada	• Rice	• Churros con Chocolate
• Mini Pupusas minimum 15 per type of filling	• Tacos de Chorizo	• Black or Refried Pinto Beans	• Tres Leches (moist spongecake soaked in mixture of 3 milks)
• Ceviche de Palmito	• Tacos de Pollo Asado	• House Salad	• Flan de Coco (rich and creamy flan with coconut)
• Guacamole with Chips	• Salmon a la Plancha (grilled salmon lightly seasoned)	• Chef Veggies	• Empanadas de Platano (sweet plantain turnover stuffed with a warm cinnamon cream custard)
• Beef Empanadas	• Tacos de Camaron -s	• Puree de Yuca	• Fruit cup (fresh seasonal fruit)
• Chicken Wings	• Especial Intipuca		
• Spinach & Cheese Quesadillas	• Portobello Relleno -v		
	• Jackfruit Tacos -vg		

## **Events Menu**

### **Dinner Package \$55/person\* available 5pm or later**

<b>Appetizer</b> (choose up to two)	<b>Entree</b> (choose up to three)	<b>Sides</b> (Choose up to two)	<b>Dessert</b> (choose one)
• Taquitos	• Especial Intipuca	• Rice -vg	• Churros con Chocolate -v
• Mini Pupusas v & vg options available	• Salmon a la Plancha (grilled salmon lightly seasoned)	• Beans -vg	• Tres Leches (moist spongecake soaked in mixture of 3 milks) -v
• Spinach Quesadillas -v	• Grilled Skirt Steak a la Jose	• House Salad -v	• Flan de Coco (rich and creamy flan with coconut) -v
• Guacamole Dip with Chips -v	• Mar Y Tierra Skirt Steak & Shrimp +\$5 -s	• Chef Veggies - vg	• Empanadas de Platano (sweet plantain turnover stuffed with a warm cinnamon cream custard) -v
• Beef Empanadas	• Portobello Relleno -vg	• Puree de Yuca -v	• Fruit cup -vg
• Chicken Wings	• Grilled Chicken		
• Ensalada de Palmito -vg	Jack Fruit Tacos - vg		

\*All packages include soft drinks (coke, diet coke, sprite, ginger ale), coffee, iced or hot tea.

\*gf - gluten free / v - vegetarian / vg - vegan / s - contains shellfish. We can make menu adjustments to accommodate gluten free and Vegan dietary restrictions.

Space available for 4 hours - including set up and breakdown (1 hour set up, 2 hour party, 1 hour breakdown). A 50% deposit is required to confirm the reservation. Tax and gratuity will be added with finalization of menu contract. Minimums must be met in order to acquire space for just your group. A/V equipment, projectors and microphone is available upon request.

A final headcount will be needed approximately 72 hours before the event date. Additional guests will be charged accordingly on the day of the event.

Special Request for specific food and alcohol must be made two weeks prior to event. Cake Cutting fee of \$2 will be added for any outside cakes/cupcakes.

The deposit is fully refundable if cancellations is within 15 days of event. 50% of the deposit will be refunded if cancellations is within 7 days of event. Deposit will no longer be refundable if cancellations is within 6 days or less of the event.

Terms subject to change for parties \$4,000 or more

## ***Events Menu***

### ***Reception / Buffet***

*Can be displayed or passed around  
minimum 25 person*

Party Tray Options	Choose one filling per tray	Price per Tray
Mini pupusas (15 servings)	-Pork & Cheese -Bean & Cheese -Cheese -Bean  -Spinach & Cheese +\$4 -Chicken & Cheese +\$4 -Jalapeno & Cheese +\$4 -Loroco & Cheese +\$4  -Vegan Cheese +\$6	\$45
Empanadas (12 servings)	-Beef -Chicken -Jackfruit +\$2	\$50
Taquitos	-Beef -Chicken	\$55
Tamales (7 servings)	-Chicken -Corn +\$1.50	\$21
Quesadillas	-Cheese -Spinach & Cheese -Steak & Cheese +\$5 -Chicken & Cheese +\$5 -Shrimp & Cheese +\$5	\$50

## ***Events Menu***

### ***Buffet Platters***

	<b>Minimum 25 guests for chafing dishes set up</b>	
Chips & Salsa	serves 10	\$50
Guacamole Dip	serves 10	\$65
Fried Plantains	serves 10	\$45
Black Beans	serves 15	\$45
Rice	serves 10	\$39
Refried Beans	serves 15	\$45
Fried Yuca	serves 10	\$40
Fruit Platter	serves 10	\$49
Churros con Chocolate	serves 1	\$7.25/person
Tres Leches	serves 1	\$6.99/person
Assorted Cookies	serves 1	\$2.50/person

### ***Bar Package***

Beer & Wine	Includes: Select Bottled & Draught Beer	Two Hours \$30/person additional hour \$10/person
Beer, Wine & Classic House Margarita	Includes: Select Bottled, Draught Beer, Red Wines, White Wines, Sparkling wines	Two Hours \$35/person additional hour \$10/person
Full Bar	Includes: All Beer, Wines, Spirits, House & Specialty Craft Cocktails.	Two Hours \$45/person additional hour \$10/person