

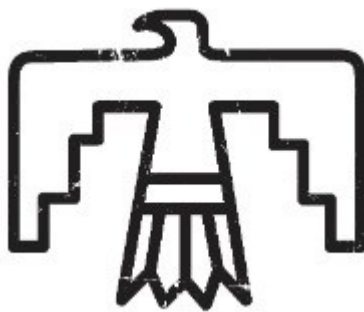


PRIVATE DINING RECEPTION MENU

**Looking for a mingling reception
with food stations?**

**Choose your favorites from our ala cart list to
build a delicious menu.**

**Perfect for a cocktail hour
or for your heavy hors d'oeuvre reception**



ALA CART RECEPTION

HOUSEMADE TRI-COLOR CHIPS served with

TRIO OF SALSA (Gluten Friendly) (DF) (VEGAN)

smoky morita salsa, ancho tomatillo salsa, pico de gallo \$3/pp

TRIO OF GUACAMOLE (Gluten Friendly) (DF) (VEGAN)

traditional, chipotle, roasted corn \$5/pp

CHORIZO CON QUESO \$7pp

GREEN CHILI QUESO \$7pp (VEGETARIAN)

TACOS

(minimum order of 6 of each type required)

MINI STREET TACOS \$4 ea (GF)

served on corn tortillas

PORK CARNITAS chipotle salsa, monterey jack cheese + scallion

JALAPENO BEEF BARBACOA monterey jack cheese, pico de gallo + chipotle aioli

OVEN ROASTED CHICKEN avocado, cucumber relish, + fresh cilantro

GRILLED CALABACITA roasted corn, baby arugula + smoked tomato crème

CRISPY BIRRA TACOS \$6 ea (GF)

served with birra sauce

BRAISED BEEF SHANK white onion + fresh cilantro

BRAISED PORK SHOULDER roasted poblano + pepper jack cheese

BRAISED CHICKEN THIGHS pico de gallo + asadero cheese

MINI FRY BREAD TACOS \$5 ea

SMOKED CHICKEN charred tomato salsa, caramelized onion + asadero cheese

BRAISED BEEF BARBACOA broccoli scallion saw, asadero cheese + ancho crème

PORK TEQUILA CARNITAS ancho tomatillo salsa, brussel slaw + jalapeño jack cheese

GRILLED BREAST OF CHICKEN avocado crème, cucumber pico de gallo + fresh cilantro

CHIPOTLE WHITE BEAN PUREE roasted poblano, crispy fried brussel + white cheddar (VEGETARIAN)

BLACKENED SUN FISH shaved brussel slaw + latin remoulade (DF)

NEXT LEVEL MINI FRY BREAD TACOS \$6 ea

ANCHO PORK BELLY tobacco onions, chipotle aioli + fresh cilantro (DF)

SUN FISH crispy tempura, cabbage, shaved red onion, jicama + chipotle lime aioli (DF)

ANCHO DUCK roasted anaheim chilies, crispy fried kale, tart cherries, pepitas + serrano salsa (DF)

GRILLED SHRIMP poblano aioli, brussel slaw + mango habanero glaze (DF)

ADOBO GRILLED STEAK caramelized onion, crispy fresno chilies, cotija cheese + morita crème

BISON SHORT RIB asadero cheese, yellow onion, cilantro, poblano aioli + fresh lime

BUILD YOUR OWN NACHOS \$19 pp (Gluten Friendly)

chips, ancho braised slow smoked beef brisket, pulled rotisserie chicken,
cowboy beans, queso blanco, vegetarian red chile,
pico de gallo, sour cream, fresh jalapenos, spanish onion + cilantro

CARVED ACTION STATION

*requires chef attendant \$150 flat fee

served with jalapeno corn bread muffins

SLOW SMOKED FREE RANGE CHICKEN + SPICY TEXAS BBQ SAUCE \$15 pp (GF) (DF)

CHIPOTLE SMOKED TURKEY BREAST + SMOKY TURKEY GRAVY \$19 pp (Gluten Friendly) (DF)

MESQUITE MARINATED PORK LOIN + MORITA DEMI GLACE \$19 pp (Gluten Friendly) (DF)

MESQUITE GRILLED PORTER HOUSE STEAK + HOUSE MADE STEAK SAUCE \$25 pp (DF)

COWBOY SLOW ROASTED PRIME RIB + FRESNO HORSERADISH SAUCE \$28 pp

HOUSE MADE EMPANADAS \$6 ea

(minimum order of 6 of each type required)

MANGO QUAIL WITH SWEET RED ONION + SHREDDED BRUSSELS served with ancho mole sauce

HATCH GREEN CHILI PORK WITH TOMATATILLO SALSA + CHIHUAHUA CHEESE served with lime crème

JALAPENO BRAISED BEEF WITH MONTEREY QUESO + PICO DE GALLO served with scallion crème

GRILLED CHICKEN BREAST WITH GOAT CHEESE + SERRANO CHILIES served with pico de gallo

BLACK BEAN + BUTTERNUT SQUASH WITH CELERY + CILANTRO served with ranchero sauce (VEGAN)

SMOKED CHICKEN + COWBOY BEANS WITH PEPPERJACK CHEESE served with morita salsa

ARGENTINIAN BISON WITH HARD COOKED EGG + SPANISH OLIVES served with chipotle crème

CALYPSO THREE BEAN WITH RICE + WHITE CHEDDAR CHEESE served with charred tomato salsa (v)



KACHINA®

GF = GLUTEN FREE; DF = DAIRY FREE; v = VEGETARIAN

DESSERTS SERVED ON DISPLAY

PETITE BITES \$12 pp

3 pieces per person

CHOCOLATE CHILE BEIGNETS warm caramel dipping sauce

ASSORTED TRIFLE SHOOTERS

LAS FRUITA + CHOCOLATE \$18 pp

4 pieces per person

MINI IBARRA CHOCOLATE CAKE

KEY LIME TARTS

BAKED SEASONAL FRUIT + BERRY CUSTARD (GF)

PINEAPPLE TAMALE CAKE

ROYAL FINALE \$24 pp

5 pieces per person

PRICKLY PEAR MERINGUE TART

SPICY CHOCOLATE CREAM PIE

HONEY COMB CRÈME BRULÉE (GF)

ROASTED PINOU AND CINNAMON BAKLAVA

LEMON BARS

COCONUT PANNA COTTA SHOOTERS WITH MANGO SAUCE (GF)

