

CATERING



MAIN COURSES

Quesadilla

handmade organic spelt tortillas layered with panela cheese & free range chicken breast, hanger steak, Niman Ranch natural pork or grilled vegetables

Quesadilla de Hongos

handmade organic spelt tortillas layered with wild mushrooms, manchego cheese & truffle oil

Burritos

whole wheat flour tortillas, watercress, avocado, Chihuahua cheese & free range chicken breast, hanger steak, Niman Ranch natural pork or grilled vegetables
shrimp, add \$1 per person
natural salmon, add \$6 per person

Enchiladas

pomegranate charred free range chicken, pomegranate-guajillo salsa

Budin Azteca

free range chicken breast, corn tortillas, Chihuahua cheese, salsa verde

Ensalada de Calamares

crispy calamares, citrus suprêmes, chorizo croutons, frisée



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BURRITO BOX LUNCH

\$10 per person

Burrito (free range chicken, hanger steak or grilled vegetables), chips, salsa, jicama slaw, cookie, Fizzy Lizzy



SIDES

\$4 per person, select two

guacamole, corn chips
roasted tomato-chipotle salsa, corn chips
rice & black beans
warm black beans with roasted corn & serrano chile
plantain puree
creamy cotija polenta
sautéed spinach or collard greens
mixed green salad with lime vinaigrette, jicama slaw, pepitas
jicama-apple slaw



DESSERTS

\$3 per person, select two

cinnamon-almond chocolate chip cookie
flourless Mexican chocolate brownie
coconut flan



DRINKS

\$2 per person, select three

Fizzy Lizzy carbonated juices limeade / fruit limeade
liquados
fruit sodas
coke, ginger ale, sprite
Saratoga water, sparkling or still