



## Mexican Buffet

### *Starters*

Freshly Fried Tortilla Chips and a Selection of Salsas:  
Pico de Gallo, Fresh Green Tomatillo Salsa, Fire Roasted Tomato Salsa,  
Roasted Corn ~or~ Pineapple  
(please choose 3)

▪  
Guacamole, Lime Sour Cream, ~or~ Housemade Green Chile Queso

▪  
Petite Crab Tostadas with Avocado & Cilantro

▪  
Black Bean Soup Shooters with Lime Crema (V, GF)

▪  
Shrimp Ceviche Verde Shooters

▪  
Sweet Potato & Pulled Pork Empanadas

▪  
Butternut Squash Taquitos with Lime Crema Fresca

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Barbacoa Quesadillas with Diced Onions

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### *Salads*

Crisp Romaine Lettuce with Roasted Corn,  
Vine Ripened Tomatoes, Sliced Avocado, Black Beans, Cojita Cheese,  
and Crunchy Tortilla Strips with Honey-Lime Vinaigrette

▪  
Summer Vegetable Salad with Crumbled Queso Fresco and  
Roasted Green Chile Vinaigrette

▪  
Authentic Caesar Salad with Parmesan Shavings and Buttery Croutons

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### *Dinner Buffet*

Char Grilled Chicken and Adobo Beef Skirt Steak  
Fajitas with Sautéed Peppers and Onions

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Served with Tortillas, Sour Cream, Shredded Cheese  
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Grilled Mahi Mahi Tacos with Red Cabbage Slaw and Chipotle Aioli  
▪  
Grilled Shrimp Skewers with Garlic and Lime Butter  
▪  
Pork Carnitas with Pickled Onions & Sliced Radishes  
▪  
Tex-Mex Cheese Enchiladas with Beefy Red Chile Gravy  
▪  
Pulled Chicken Enchiladas with Poblano Crema  
▪  
Quesadillas: Barbacoa, Grilled Veggie ~or~ Chicken  
▪  
Warm Corn and Flour Tortillas  
▪  
Mexican Cilantro and Lime Infused Rice  
▪  
Traditional Mexican Rice  
▪  
Brothy Pork Charro Beans  
▪  
Classed Refried Beans  
▪  
Refried Black Beans  
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### *Desserts*

Fresh Fruit Display: Diced Fresh Watermelon, Pineapple, Cantaloupe,  
Honey Dew, Mango and Red Grapes  
▪  
Strawberry Tres Leches Parfaits  
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Cajeta Tarts w/ Caramelized Pineapple  
▪  
Dulce de Leche Brownie Bites  
▪  
Housemade Paletas  
▪ ▪ ▪