



Mexican & Latin Inspired Menu

Appetizers

Taquitos with Beef, Onions, Monterey Jack & Micro Greens
Shrimp Cocktail with Clamato, Tomato, Tapatio & Avocado
Polenta Bites with Smoked Tomato Tapenade & Crumbled Cotija
*Sea Salt & Lemon Chips with Toppings including Mango Salas,
Salsa Verde, Pico de Gallo & Guacamole*
Stuffed Jalapeño Peppers with Sharp Cheddar and Queso Fresco
Garlic Sizzle Shrimp with Kiwi-Mango Salsa, Cilantro & Jalapeño
Chorizo Stuffed Mini Peppers with Cotija
Raspberry Chipotle Meatballs with Scallions

Entrée

Smoked Chicken with Blackberry Chipotle Sauce
Cheese & Chili Enchiladas with Housemade Mole, Pepper Jack Cheese & Crumbled Cotija
Grilled Chicken Tostadas with Cotija Cheese & Housemade Mango Salsa or Salsa Verde
Marinated & Grilled Adobo Chicken with New Mexico Peppers & Tomato
Carne Asada with Marinated Beef with Caramelized Onion, Cilantro & Fresh Oranges
Grilled Chicken Green Enchiladas with Salsa Verde, Cabbage, Queso Fresco & Cotija
Quinoa Stuffed Pablano Peppers with Corn, Black Beans, Cheddar, Scallions & Chimichurri
Marinated Flank Steak with Chimichurri Sauce

Side

Mexican Grilled Corn with Chili & Cotija
Refried Beans with Caramelized Onions, Sauteed Garlic & Cotija Cheese
Mexican Rice with Tomato, Onion & Garlic
Mexican Street Corn Pasta Salad with Scallions, Black Beans, Jalapeño & Chili-Lime Dressing
Macaroni Salad with Serrano Ham, Pineapple & Ranchero Dressing
Cilantro Lime Rice
Corn on the Cob with Cumin Butter

Salads

*Southern Salad with Black Beans, Garbanzo Beans, Tomatoes, Onion
& Avocado with a Citrus-Shallot Vinaigrette*
Coleslaw with Lime, Orange & Mango Cumin Vinaigrette
Black Bean & Corn Salad with Red Bell Pepper, Hot Sauce & Lime
*Mexican Chopped Salad with Organic Greens, Radish, Jicama,
Feta & Honey-Lime Vinaigrette*
*Mixed Greens with Orange, Jicama, Sliced Radish & Shredded Carrots
with a Cilantro-Lime Vinaigrette*