

BISTRO - COCKTAIL PARTY

\$55 per person - Served standing

not inclusive of beverages, sales tax, administrative fee or tip

passed first course

Picaders

Esquites

Grilled Sweet Corn topped with Cotija Cheese, Aioli & Chile Piquin served warm

Guacamole

Hass Avocado, Onion, Cilantro, Lime, Tomatoes, Jalapeños, served with Tortilla Chips

passed second course

Taquito

Bistec Con Queso

Seared Rib Eye, Monterey Cheese, Onions, Cilantro, Salsa Roja

Tinga De Pollo

Slow Cooked Chicken, Avocado, Chipotle

Mushroom

Roasted Mushrooms, Garlic, Mint Epazote, Salsa Roja *(V)

passed third course

Desserts

Gelatos/ Sorbet

Espresso, Passion Fruit, Raspberry

Cafe Tres Leches

Light Chiffon Cake, Whipped Cream, Coffee

optional add ons

Taquitos

Pescado +\$5pp

Char Grilled Market Fish, Red Onion, Salsa Verde

Carnitas +\$5pp

Citrus Confit Pork, Cilantro, Onion, Salsa Verde

*(V) denotes vegetarian menu

