

perdida

BANQUET & BEVERAGE MENUS



A LA CARTE STARTERS

all items are priced per person

House Made Salsa & Guacamole
Fresh avocado, lime, cilantro,
jalapeno, red onion
5 per person

Warm Queso
Green chiles, pico de gallo
4 per person

Chicken Taquitos
4 per person

Chile Rellenos
6.50 per person

Potato Flautas
4.50 per person

Mixed Seafood Ceviche*
Snapper, salsa macha, cucumber, red
onion, mango
6.50 per person
*contains peanuts

Mini Cheese Quesadillas
4.50 per person

Street Corn
Pickled fresno, onions, cilantro,
cotija cheese
4.50 per person

Crispy Garlic Shrimp
6.50 per person

SALADS

all salads are served tossed unless otherwise requested

Perdida House Salad
Kale, avocado, dates, cheese, candied walnuts, mustard agave
dressing
5.50 per person

Roasted Jalapeno Caesar Salad
Romaine, cotija cheese, toasted breadcrumbs
5.50 per person

Pricing exclusive of tax, gratuity and service charge



BUFFET MENUS

*all buffet packages are served with:
corn + flour tortillas, salsa rojo, pico de gallo, sour cream,
guacamole, cheese, lime wedges, diced onions + cilantro*

BAJA TACO FEAST

BYO Taco Buffet
37 per person

STARTERS

Housemade Salsa Trio
Guacamole
Mini Cheese Quesadillas

TACO PROTEINS

Braised Chicken Tinga
Pork Carnitas
Grilled Vegetables

SIDES

Cilantro Lime Rice
Black Beans

DESSERT

Housemade Churros

TACOS BY THE SEA

BYO Taco Buffet
48 per person

STARTERS

Housemade Salsa Trio
Guacamole
Mixed Seafood Ceviche (contains peanuts)
Mini Cheese Quesadillas

TACO PROTEINS

Braised Chicken Tinga
Pork Carnitas
Grilled Jumbo Shrimp
Grilled Veggies

SIDES

Cilantro Lime Rice
Black Beans

DESSERT

Housemade Churros

FAJITA FIESTA

BYO Fajitas Buffet
55 per person

STARTERS

Housemade Salsa Trio
Warm Queso
Guacamole
Street Corn
Mixed Seafood Ceviche (contains peanuts)

WOOD-GRILLED PROTEINS

Chicken Breast
Steak
Fajitas Vegetables

SIDES

Cilantro Lime Rice
Black Beans

DESSERT

Housemade Churros

COASTAL SURF & TURF

Entree Buffet
70 per person

STARTERS

Housemade Salsa Trio
Guacamole
Warm Queso
Street Corn
Mixed Seafood Ceviche (contains peanuts)

ENTREES

Grilled Chicken
Steak
Grilled Jumbo Shrimp
Fajitas Vegetables
Cheese Enchiladas with tomatillo morita sauce

SIDES

Cilantro Lime Rice
Black Beans

DESSERT

Housemade Churros

Pricing exclusive of tax, gratuity and service charge

BRUNCH BUFFET

Available Saturday & Sunday 10 am - 2 pm

Avocado Toast
French Toast
Fruit
Bacon
Fajita Potato Melody
Corn Bread
34 per person

BEVERAGE PACKAGE

Mimosa Bar
18 per person

Brut
Orange Juice
Pineapple Juice
Cranberry Juice
Grapefruit Juice

Coffee & Hot Tea Bar
5 per person

Milk
Creamer
Sugar

Pricing exclusive of tax, gratuity and service charge

BEVERAGE PACKAGES

Beer, Wine & House Margarita Package | 35 per person

Draft Beer

House Wine

House Margarita

Soft Drinks, Lemonade and Iced Tea

House Brands Package | 45 per person

All Beer

House Wine

House Margarita & Passion Fruit Margarita

House Brand Liquors

Zero Proof: Coco No Loco & Sandia Wave

Soft Drinks, Lemonade and Iced Tea

Premium Brands Package | 60 per person

All Beer

All Wines

Signature Cocktails: House Margarita, Cali Caliente Margarita, Passion Fruit Margarita, Marisol Margarita, Lavender Flower, Paloma, Espresso Martini

Premium Liquors

Zero Proof: Coco No Loco, London Lavender, Sandia Wave, Spiced Sangria

Soft Drinks, Lemonade and Iced Tea

Zero Proof Package | 26 per person

Coco No Loco, London Lavender, Sandia Wave, Spiced Sangria, Lime Breeze

Soft Drinks, Lemonade and Iced Tea

Soft Drinks, Lemonade & Iced Tea Package | 5 per person

Hosted Bar Tab

Charged on Actual Consumption

Pricing exclusive of tax, gratuity and service charge

frequently asked questions



Q: How is banquet food served?

- A: Most food options are presented “buffet style.” We find this works best for both our team and your guests alike, as this presentation encourages mingling and shared conversation. We also have a “Family Style” option.

Q: What if one of my guests has an allergy?

- A: We take food allergies and dietary restrictions seriously and make every effort to accommodate your needs. However, please be aware that we cannot guarantee that any menu item will be completely free from allergens. Our dishes are prepared in a shared kitchen where cross contamination may occur. If you have a food allergy or dietary restriction, please inform us when making your menu selections so we can communicate to event and kitchen staff.

Q: Can I take any leftover banquet food home?

- A: Unfortunately, we do not allow clients to take leftover food home as it is a health code violation. We understand this may be frustrating; however, this rule is put in place for your safety and ours.

Q: When do my menu selections need to be made?

- A: In order to accommodate all guest requests, we ask that menu selections are finalized with your coordinator no later than 3 weeks prior to your event.

Q: Can I bring my own dessert?

- A: Yes, if you decide our desserts do not best suit your event, you may bring outside desserts. Please note, there is an outside dessert fee (\$1.50/person). This fee includes plates, flatware, and set-up for any outside desserts.