

# perdida

## BANQUET & BEVERAGE MENU



# a la carte starters

all items priced per person

Housemade Salsa, Guacamole and  
Chips

5 per person

Queso and Chips

4 per person

Potato Flautas

4 per person

Cheese Quesadilla

4.50 per person

Street Corn

4.50 per person

Chile Rellenos

6.50 per person

Snapper Ceviche\*

6.50 per person

\*contains peanuts

Roasted Jalapeno Caesar Salad

5.50 per person

*Pricing exclusive of tax, gratuity and service charge*

# Entree Buffets

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

## baja taco feast

37 per person

### STARTERS

Housemade Salsa  
Guacamole  
Mini Cheese Quesadillas

### TACO PROTEINS

Chicken Tinga  
Pork Carnitas  
Grilled Vegetables

### SIDES

Rice & Beans

### DESSERT

Churros

## tacos by the sea

48 per person

### STARTERS

Housemade Salsa  
Guacamole  
Mixed Seafood Ceviche (contains  
peanuts)

### TACO PROTEINS

Chicken Tinga  
Pork Carnitas  
Grilled Shrimp  
Grilled Vegetables

### SIDES

Rice & Beans

### DESSERT

Churros

## fajita fiesta

55 per person

### STARTERS

Housemade Salsa  
Guacamole  
Mini Cheese Quesadillas

### GRILLED PROTEINS

Chicken  
Steak  
Shrimp  
Vegetables

### SIDES

Rice & Beans

### DESSERT

Churros

*Pricing exclusive of tax, gratuity and service charge*

# family style menus

served family style for sharing at the table

## tacos family style

### STARTERS

Baja Trio | housemade queso, guacamole, fire roasted salsa

### SALAD

Roasted Jalapeno Caesar Salad | Romaine, cotija cheese, toasted breadcrumbs

### ENTREES

(select 3)

Birria Tacos

Carnitas Tacos

Chicken Tinga Tacos

Fish Tacos

Shrimp Tacos (+4 pp)

Fried Avocado Tacos

Mushroom Tacos

### OPTIONAL ADD-ON

Enchiladas | cheese, birria or chicken tinga (+7 pp)

### SIDES

Rice

Beans

### DESSERT

Churros

36 per person

# 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

All Wine and Sangria

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 Wine and Sangria

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.