



DOS CAMINOS

MODERN
MEXICAN CUISINE



GROUP MENUS

THE FIESTA LIVES HERE!

Dos Caminos offers an eclectic take on traditional Mexican fare. The colorful, vibrant and upbeat atmosphere is great for treating business clients to a well-deserved fiesta, and with over 150 tequilas and specialty margaritas, a Dos Caminos event makes for the perfect party. Ole!

**FOR MORE INFORMATION OR TO
BOOK YOUR NEXT EVENT PLEASE
CONTACT OUR SALES TEAM**

SALES & EVENTS MANAGER

Events Line: 470-912-2386

Email: dcatbanquet@ldry.com

Or visit us at doscaminos.com to fill out an online inquiry form

ATLANTA

1100 PEACHTREE ST. ATLANTA, GA 30309

DOSCAMINOS.COM  



DOS CAMINOS

BOTTOMLESS BRUNCH – FAMILY STYLE MENU

\$65 PER PERSON

~ APPETIZERS ~

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips

~ ENTRÉES ~

CHOOSE 3 TO BE SERVED FAMILY STYLE

QUESO FUNDIDO (VEGETARIAN)
melted Mexican cheeses, pickled jalapeños, marinated grilled onions and peppers, warm corn tortillas
add chorizo \$4

MEXICAN FRENCH TOAST
crispy pan torrijas,
rum and cajeta caramel roasted bananas

BREAKFAST TACOS
stewed beef, scrambled eggs, Mexican cheeses, salsa de molcajete, pico de gallo, corn tortillas

BREAKFAST QUESADILLA
scrambled eggs, bacon, Mexican cheeses, warm handmade tortilla

DOS CAMINOS RANCHEROS
crispy tortillas, scrambled eggs, borracho beans, smoked ham, queso fresco

~ SIDES ~

CHOOSE 2 TO BE SERVED FAMILY STYLE

BACON OR TURKEY BACON

MEXICO CITY STREET CORN

FRESH FRUIT

BREAKFAST POTATOES

~ BEVERAGES ~

UNLIMITED FOR TWO HOURS

MEXICAN BLOODY MARY, SCREWDRIVER, MIMOSA, FROZEN MARGARITA, SPARKLING WINE OR JUICE

DRIP COFFEE & TEA

* SOFT DRINKS ARE NOT INCLUDED

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

LUNCH – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

\$45 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips

~APPETIZERS~

CHOOSE 3

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

MARKET CHOPPED SALAD

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, pastor mayo, gluten free

~ENTRÉES~

DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

~SIDES~

rice & beans

~DESSERT~

CHURROS

Cajeta & Chocolate Sauce

~BEVERAGES~

DRIP COFFEE & TEA

..... ADD A BEVERAGE PACKAGE

TWO HOURS

LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty
Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

PRIX FIXE LUNCH MENU

\$49 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips

~APPETIZERS~

CHOOSE 3 TO BE SERVED FAMILY STYLE

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

MARKET CHOPPED SALAD

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, pastor mayo, gluten free

~ENTRÉES~

CHOOSE 3 FOR GUESTS' CHOICE

DOS CAMINOS CHICKEN COBB SALAD

pastor-marinated chicken* breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vineigrette

SKIRT STEAK QUESADILLA

tampiqueña marinated skirt steak & Mexican cheeses layered between warm flour tortillas

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

~DESSERTS~

CHOOSE 2 FOR GUESTS' CHOICE

CHURROS

Cajeta & Chocolate Sauce

TRES LECHE CAKE

seasonal selection

ABUELITA'S CHOCOLATE CAKE

warm chocolate center, fresh whipped cream

~BEVERAGES~

DRIP COFFEE & TEA

~SIDES~

rice & beans

..... ADD A BEVERAGE PACKAGE

LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer

TWO HOURS

PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

DINNER – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

\$59 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & RANCHERO SALSA

freshly made & served with warm tortilla chips

~APPETIZERS~

CHOOSE 3 TO BE SERVED FAMILY STYLE

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

MARKET CHOPPED SALAD

grilled corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, pastor mayo, gluten free

~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

SALMON ZARANDEADO

chile and spice rubbed grilled salmon, Veracruz sauce, tomatoes, olives, caper, gluten free

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

POLLO RANCHERO

grilled chicken breast, salsa ranchera, pepper jack cheese, avocado, pico de gallo, crema

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame, crema

SKIRT STEAK ASADA

tampiqueña marinated skirt steak, tomato chipotle salsita, borracho beans, queso blanco, chimichurri, warm flour tortilla

DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~DESSERTS~

CHOOSE 2 TO BE SERVED FAMILY STYLE

CHURROS

Cajeta & Chocolate Sauce

TRES LECHEs CAKE

seasonal selection

ABUELITA'S CHOCOLATE CAKE

warm chocolate center, fresh whipped cream

~BEVERAGES~

DRIP COFFEE & TEA

~SIDES~

rice & beans

..... ADD A BEVERAGE PACKAGE

THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

PRIX FIXE DINNER MENU

\$65 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips

~APPETIZERS~

CHOOSE 3 TO BE SERVED FAMILY STYLE

TAQUITOS DE POLLO
pulled free-range chicken, sweet potatoes,
crispy corn tortillas, crema, queso fresco,
tomatillo-avocado salsa

MARKET CHOPPED SALAD
grilled corn, poblano chiles,
pickled pinto beans, radish, grated queso,
crispy tortilla, cumin vinaigrette

CAMARONES ALAMBRES
pepper jack stuffed bacon wrapped shrimp,
chipotle BBQ glaze, cabbage slaw, pickled jalapeño,
pastor mayo, gluten free

~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

SALMON ZARANDEADO
chile and spice rubbed grilled salmon, Veracruz sauce,
tomatoes, olives, caper, gluten free

CARNITAS TACOS
12-hour roasted heritage pork,
green chile salsa, pickled red onion

POLLO RANCHERO
grilled chicken breast, salsa ranchera,
pepper jack cheese, avocado, pico de gallo, crema

DOS ENCHILADAS
pastor-marinated chicken, corn tortillas,
Mexican cheeses, crema, mole poblano,
salsa verde, sesame

SKIRT STEAK ASADA
tampiqueña marinated skirt steak, tomato chipotle
salsita, borracho beans, queso blanco, chimichurri,
warm flour tortilla

DOS QUESADILLA
Mexican cheeses, pico de gallo, guacamole,
charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~DESSERT~

CHOOSE 2 FOR GUESTS' CHOICE

CHURROS
Cajeta & Chocolate Sauce

TRES LECHEs CAKE
seasonal selection

ABUELITA'S CHOCOLATE CAKE
warm chocolate center, fresh whipped cream

~BEVERAGES~

DRIp COFFEE & TEA

~SIDES~

rice & beans

ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

DELUXE BUFFET DINNER

DELUXE BUFFET DINNER: \$79 PER PERSON

~PASSED HORS D'OEUVRES~

CHOOSE THREE | AVAILABLE FOR 30 MIN

DAILY MARKET CEVICHE
on a cucumber round

MINI SKIRT STEAK ALAMBRES
roasted onions, poblano chiles

MINI BEEF PICADILLO TACOS

crispy tortilla shells, shredded lettuce,
mexican cheese

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

ALBONDIGAS

mini meatballs en salsa chipotle

CHICKEN TAQUITOS

tomatillo avocado salsa

~STATIONS~

SIGNATURE GUACAMOLE & RANCHERO SALSA

freshly made & served with warm tortilla chips

MARKET CHOPPED SALAD

grilled corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

~ENTRÉES~

CHOOSE THREE

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas,
Mexican cheeses, crema, mole poblano,
salsa verde, sesame

POLLO RANCHERO

grilled chicken breast, salsa ranchera,
pepper jack cheese, avocado,
pico de gallo, crema

SALMON ZARANDEADO

chile and spice rubbed grilled salmon,
Veracruz sauce, tomatoes, olives,
caper, gluten free

CARNITAS TACOS

12-hour roasted heritage pork,
green chile salsa, pickled red onion

CARNE ASADA TACOS

beef, cilantro, onions, pico de gallo,
tomatillo-avocado salsa

~SIDES~

Refried Black Beans, Spanish rice, Mexico City Street Corn, Handmade Corn Tortillas

~DESSERTS~

CHURROS

Cajeta & Chocolate Sauce

TRES LECHE CAKE

seasonal selection

DRIP COFFEE & TEA

ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

COCKTAIL RECEPTION

~PACKAGES~

~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$125 PER PERSON

LIMITED THREE HOURS - \$150 PER PERSON

Featured Red and White Wines, Sparkling Wines, Sangria,
Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~PREMIUM OPEN BAR~

PREMIUM TWO HOURS - \$140 PER PERSON

PREMIUM THREE HOURS - \$160 PER PERSON

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips
STATIONARY FOR DURATION OF EVENT

~PASSED HORS D'OEUVRES~ CHOOSE SIX

DAILY MARKET CEVICHE
on a cucumber round

MINI BEEF PICADILLO TACOS
mango habanero salsa

MINI SHRIMP TACOS
poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

MINI SKIRT STEAK ALAMBRES
onions, poblano chiles

CHICKEN TAQUITOS
tomatillo avocado salsa

ALBONDIGAS
mini meatballs en salsa chipotle

PORK ADOBADA SLIDERS
guajillo roasted pork, tomatillo-avocado salsa,
cabbage slaw, grilled pineapple

MINI POLLO TACOS
pastor-marinated chicken, guacamole, cabbage slaw,
pico de gallo, cotija cheese

~DESSERT~ CHURROS WITH CAJETA & CHOCOLATE SAUCES

~MENU ITEMS SUBJECT TO CHANGE~
PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

DELUXE RECEPTION MENU

\$145 ~ TWO-HOUR EVENT WITH LIMITED OPEN BAR
\$165 ~ THREE-HOUR EVENT WITH LIMITED OPEN BAR

\$170 ~ TWO-HOUR EVENT WITH PREMIUM OPEN BAR
\$190 ~ THREE-HOUR EVENT WITH PREMIUM OPEN BAR

..... ~PASSED HORS D'OEUVRES~

PLEASE SELECT SIX

MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

PORK ADOBADA SLIDERS

guajillo roasted pork, tomatillo-avocado salsa, cabbage slaw, grilled pineapple

DAILY MARKET CEVICHE

on a cucumber round

MINI SHRIMP TACOS

Poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

MINI SKIRT STEAK ALAMBRES

Cipollini poblano chiles

ALBONDIGAS

Mini meatballs en salsa chipotle

CHICKEN TAQUITOS

Tomatillo avocado salsa

MINI BEEF PICADILLO TACOS

Shredded lettuce, Mexican cheeses, crispy tortilla shells

..... ~STATIONS~

PLEASE SELECT TWO

TACOS

Assortment of carne asada, carnitas, pastor-marinated chicken with all accompaniments for guests to dress their own tacos

STREET CORN

Corn-on-the-cob dipped in our special sauce and topped with cojita cheese and a blend of smokey spices

QUESADILLAS

Prepared to order on our stationed grill pan
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables and served with traditional accompaniments

GUACAMOLE

Dos Caminos signature Guacamole made to order with seasonal options to customize served with warm tortilla chips

..... ~DESSERT STATION~

PLEASE SELECT TWO

CHURROS · ASSORTED PETIT FOURS · SEASONAL CAKES

..... ~BEVERAGE PACKAGE~

PLEASE SELECT ONE

LIMITED OPEN BAR

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

PREMIUM OPEN BAR

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~MENU ITEMS SUBJECT TO CHANGE~
PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

PASSED HORS D'OEUVRES ENHANCEMENT MENU

SELECTION OF THREE: \$20 PER PERSON / 30 MINUTES

SELECTION OF FOUR: \$25 PER PERSON / 1 HOUR

SELECTION OF SIX: \$29 PER PERSON / 1 HOUR

..... ADD ADDITIONAL SELECTIONS: \$5 PER PERSON / PER ITEM

DAILY MARKET CEVICHE

on a cucumber round

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

MINI SKIRT STEAK ALAMBRES

roasted onions, poblano chiles

MINI BEEF PICADILLO TACOS

shredded lettuce, mexican cheeses, crispy tortilla shells

ALBONDIGAS

mini meatballs en salsa chipotle

CHICKEN TAQUITOS

tomatillo avocado salsa

PORK ADOBADA SLIDERS

guajillo roasted pork, tomatillo-avocado salsa, cabbage slaw, grilled pineapple

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

PLATTER ENHANCEMENTS

\$25 CHURRO PLATTER

20 half-sized churros, cajeta & chocolate sauces

CHICKEN TAQUITOS

\$45 per platter | 14 pieces per platter
pulled chicken & sweet potatoes rolled in crispy corn tortillas,
tomatillo avocado salsa

SIGNATURE GUACAMOLE & RANCHERO SALSA

\$25 per platter | Serves 4-6 guests
freshly made and served with warm tortilla chips

ADD CRUNCHY VEGGIES FOR DIPPING

\$16 per platter | Serves 4-6 guests

TACO ASSORTMENT

on handmade corn tortillas

\$50 PER PLATTER

FOUR OF EACH:

CARNITAS

slow-roasted pork, green chile salsa, cotija cheese

POLLO

pastor-marinated chicken, guacamole, cabbage slaw,
pico de gallo, cotija cheese

CARNE ASADA

beef, cilantro, onions, pico de gallo, tomatillo-avocado salsa

QUESADILLA ASSORTMENT

\$50 PER PLATTER

ONE OF EACH:

DOS

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

POLLO

marinated grilled chicken, Mexican cheeses, pico de gallo,
guacamole, charred serrano, crema

VEGETABLE

grilled seasonal vegetables layered with crisp
tortillas, Chihuahua cheese, roasted-tomato-arbol salsa

VEGETARIAN OPTION AVAILABLE UPON REQUEST

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

PLATTER ENHANCEMENTS *(continued)*

~ STATIONS ~

(CHOOSE AS MANY AS YOU WISH)
PRICED FOR TWO HOURS

TACOS

\$20 per person

Assortment of Carne Asada, Carnitas,

Chicken with all accompaniments for guests to dress their own tacos

STREET CORN

\$14 per person

Corn-on-the-cob dipped in our special sauce and topped
with cojita cheese and a blend of smokey spices

GUACAMOLE

\$18 per person

Dos Caminos signature Guacamole made to order with seasonal options to customize
served with warm tortilla chips

QUESADILLAS

\$18 per person

Prepared to order on our stationed grill pan
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables
and served with traditional accompaniments

DAILY MARKET CEVICHE

\$25 per person

fresh catch, lime cilantro, chiles

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

~DESSERT STATION~

CHURROS & ICE CREAM

\$10 per person

Warm churros and a selection of ice creams, sorbets, sauces and toppings to "make your own sundaes"

PETIT FOURS

\$10 per person

Chef's selection

MEXICAN CAKE

\$10 per person

Seasonal Selections, Vanilla Flan and Tres Leche

CHURROS TO GO OR BUTLER PASSED

\$10 per person

Send your guests home with a sweet treat!

~BEVERAGE PACKAGES~

AVAILABLE FOR UP TO 3 HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~BEVERAGE STATIONS~

PRICED FOR TWO HOURS

MICHELADA

\$20 per person

Make your own! Buckets of ice cold beer and the condiments: Chamoy (pickled mango & chile sauce), Michelada mix, garnish bar with limes, chicharones, cucumber, pickled jalapeños & grilled pineapple

SANGRIA

\$20 per person

White and Red Sangria with our blends of seasonal fruits macerated in wine and Spanish brandy

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.