

FLORES COCINA & BAR

DINNER PREFIX MENU

All Food is Prepared to serve Buffet Style. We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance. No Partial Orders. Any item selected is made for your entire group. Below costs are Per Person.

ON THE TABLE

Guacamole

avocado, cotija cheese, tomato, red onion, cilantro, tortilla chips, trio of house salsas

PRIMERO | Choose 3

Sikil Pak mayan pumpkin see hummus, jicama sticks, lettuce cups

Esquite sautéed corn, crema, red onions, tomato, lime, and cotija

Ensalada Verde gem lettuce, avocado, jicama, cucumber, radish, jalapeno dressing

Quinoa Salad gem lettuce, kale, quinoa, black beans, yam, cotija cheese, pico de gallo, pepitas, chipotle vinaigrette

Ceviche Mixto Campechano tuna, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile, corn fritter (add \$3)

Sopes de Frijol masa dumplings, black beans, gem lettuce, red onion, queso fresco, avocado

Quesadilla de Cole corn tortilla, brussels sprouts, onions, kale, vegan mozzarella, avocado-tomatillo salsa (add \$2)

Platano Macho fried ripe plantains, spicy crema, cotija

Flautas de Chorizo con Papas house made chorizo, potatoes, poblanos, crispy tortilla, molcajetes, avocado-tomatillo salsa, crema, lettuce, queso fresco

Tostadas de Atun tuna crudo, tamarind sauce, pickled onion, lettuce, chipotle aioli, crispy tortilla (add \$2)

SEGUNDO | Choose 2

Carne Asada marinated steak, crispy potatoes, rajas con crema, chimichurri, tortillas (add \$2)

Carnitas citrus-roasted and fried pork shoulder, served with beans, salsa, tortillas

Chile Relleno poblano pepper stuffed with Oaxaca cheese, mushrooms, kale, spicy salsa ranchero, avocado, crema

Enchiladas Rojas de Pollo poached chicken, cheese, sour cream, spicy tomato sauce, lettuce, avocado

Pescado a la Veracruzana roasted cod, tomato-olive caper sauce, cilantro adobo, peppers, onions, potatoes

Camarones a la Diabla jumbo shrimp, garlic, onion, tomatoes, diabla sauce, tortillas (add \$1)

Res en Chile Colorado chile-braised short rib, shaved gem lettuce, jalapeño dressing, pickled onions, tortillas (add \$2)

POSTRE | Choose 1

Churros house fritters, cinnamon sugar, dulce de leche

Platanos Dulces fried plantains, condensed milk, sliced almonds

Jericalla cinnamon, vanilla mexican custard topped with strawberry jelly

Tres Leches sweet coconut milk-soaked cake, almonds, vanilla ice cream

Tiramisu Mexicano galletas maria, coffee, cream cheese, dark chocolate, whipped cream Sundaes: vanilla ice cream, chocolate, caramelo, almonds

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 4% surcharge is added to all orders to support Employee Benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commission. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.