

# LADY NOMADA

## BANQUET + BEVERAGE MENU



# a la carte starters

all items priced per person

Housemade Salsa, Guacamole and  
Chips  
5/person

Queso and Chips  
4/person

Chicken Tinga Flautas  
4.50/person

Cheese Quesadilla  
4.50/person

Street Corn  
4.50/person

Chile Rellenos  
6.50/person

Lost Lady Salad  
5.50/person



Pricing exclusive of tax, gratuity and service charge

# banquet packages

served buffet style

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

## baja taco feast

BYO Taco Buffet  
37 per person

### STARTERS

Chips and Housemade Salsa  
Guacamole

### TACO PROTEINS

Braised Chicken Tinga  
Pork Carnitas  
Add Shrimp (+5)  
Grilled Vegetables

### SIDES

Cilantro Lime Rice  
Black Beans

### DESSERT

Sopapillas (Belmar and Arvada locations)  
Churros (Central Park location)

## fajita fiesta

BYO Fajita Buffet  
55 per person

### STARTERS

Chips and Housemade Salsa  
Guacamole

### GRILLED PROTEINS

Chicken  
Steak  
Shrimp  
Vegetables

### SIDES

Cilantro Lime Rice  
Black Beans  
Lost Lady Salad

### DESSERT

Sopapillas (Belmar and Arvada locations)  
Churros (Central Park location)

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

Lost Lady Salad | Kale, avocado, dates, monterey jack cheese, candied walnuts, mustard agave dressing

### ENTREES

(select 3)

Birria Tacos

Carnitas Tacos

Chicken Tinga

Fish Tacos

Shrimp Tacos (+4 pp)

Fried Avocado

Mushroom

### OPTIONAL ADD-ON

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

### SIDES

Cilantro Lime Rice

Black Beans

### DESSERT

Sopapillas (Belmar and Arvada locations)

Churros (Central Park location)

\$36 per person

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

All Wine and Sangria

House Margarita & Cali Caliente Margarita

House Brand Liquors

Zero Proof: Coco No Loco & Spiced Sangria

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, Elderflower Prickly

Pear Margarita, Marisol Margarita, Paloma, Lavender Flower

Premium Liquors

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

Soft Drinks, Lemonade and Iced Tea

## **Zero Proof Package | 26 per person**

Coco No Loco, London Lavender, 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*

## 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.