

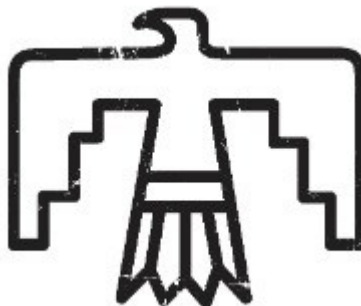


PRIVATE DINING DINNER OPTIONS

**Kachina Southwestern Grill, a modern Southwestern restaurant + bar.
Our menu takes guests on a culinary journey across the Southwest.
Inspiration is found in the Four Corners region of Southwest America.**

**Guests are welcomed to a modern interpretation of the airy +
relaxing textures of the Southwest.
Southwestern ingredients bring a whole new layer of
spice + originality to our menu.**

**We offer everything needed to produce an amazing event.
From our seasoned event manager, creative Chef, and highly trained service staff,
we will assist you with every step of the way to create a seamless event.**



APPETIZERS FOR THE TABLE

PRICED PER PIECE / PER PERSON

(minimum order of 8 of each type required)

PASSED APPETIZER/HORS D'OEUVRES SERVER ATTENDANT FEE \$150 – 1 Server per 50 guests

SEASONAL VEGETABLE PLATTER OR SEASONAL FRUIT PLATTER \$8 per person

OYSTER MICHILADA SHOOTER (GF)(DF) \$9

MEXICAN SHRIMP COCKTAIL SHOOTER (GF)(DF) \$8

SHRIMP + SCALLOP GAZPACHO SHOOTER (GF)(DF) \$9

ANCHO BEEF TENDERLOIN CARPACCIO \$9

grilled whole grain country bread + cotija cheese

JALAPENO BRAISED BEEF, MONTEREY QUESO + PICO DE GALLO EMPANADA \$7

scallion crème

MINI SMOKED CHICKEN CHIMICHANGA \$7

chihuahua cheese, green chilies, served with chimichurri sauce

BLACK BEAN + BUTTERNUT SQUASH EMPANADA (v)(VEGAN) \$7

celery + cilantro, served with ranchero sauce

MINI SMOKED CHICKEN TOSTADAS (GF) \$7

fire roasted corn + black bean salsa, cilantro

SALMON CRUDO ON AVOCADO + CUCUMBER SALAD (GF)(DF) \$10

blue corn tortilla shell

CRÈAM CHEESE STUFFED JALAPENO CRISPY FRIED ROLL (v) \$7

chili ranch sauce

TEMPURA SHRIMP (DF) \$8

sweet chili sauce

BACON WRAPPED JALAPENO (GF) \$7

herb goat cheese

HOUSEMADE TRI-COLOR CHIPS SHARABLES

PRICED PER GUEST— FOR ALL GUESTS GUARANTEED

TRIO OF SALSA \$4 TRIO OF GUACAMOLE \$6

CHORIZO CON QUESO \$9 GREEN CHILI QUESO \$8

TRADITIONAL QUESO with or without pico de gallo \$8

DIP TRIO (choice of one per category) Salsa, Guacamole + Queso \$16

PLATED DINNER

STARTER COURSE \$8PP

[CHOOSE 1]

SOUTHWEST CAESAR SALAD

chopped romaine + radicchio, ancho caesar dressing, roasted corn, cotija cheese, white anchovy, corn bread croutons + shaved manchego cheese

BABY SPINACH SALAD (GF)(DF)

tart cherries, cucumber ribbons, sweet drunk apricots, roasted anaheim chili, house spiced sunflower seeds + margarita vinaigrette

WATERMELON + QUESO FRESCA SALAD (GF)

jicama, cucumber, spiced pepitas, cilantro, mint + lime agave vinaigrette

CHEESY CHICKEN TORTILLA SOUP (GF)

cilantro lime crème + crispy tortilla chips



ENTRÉE COURSE

[CHOOSE 3]

**Events with 25 guests or less, may make their entrée choice during the event. Events with more than 25 guests, we will Require guests pre-selection from client's Three choices of Entrees*

offered to your Guests, 3 days prior to Event

\$38 pp

all entrees served with seasonal vegetables

JALAPENO BRAISED BEEF BARBACOA ENCHILADA (GF)

ranchero chili, green chili, sharp white cheddar + monterey jack cheese

HICKORY SMOKED CHIPOTLE FREE RANGE CHICKEN (GF)

green chili potato cakes + mango chutney

PAN SEARED MESQUITE PORK PILLARDS (GF)

confit fingerling potatoes + fresno cream sauce

TRI-COLOR CORN CRUSTED SUN FISH (GF)(DF)

rojo rice, spicy remoulade + roasted lemon

STUFFED POBLANO (v) (GF) (VEGAN, DF optional w/o cheese)

grilled seasonal vegetable, portobello mushroom, corn, chihuahua cheese + verde rice

\$45 pp

all entrees served with seasonal vegetables

GRILLED FLATIRON STEAK (GF)

spanish smashed sweet potato + peppercorn demi

OREGANO + GREEN CHILI AIRLINE CHICKEN BREAST (GF)

pork belly creamed hominy + morita cream sauce

ACHIOTE GRILLED MAHI MAHI (GF)(DF)

cilantro lime wild rice blend

NEW MEXICAN COUNTRY STYLE PORK RIBS (DF)

house dry spice rub, colorado russet steak fries + modelo lime bbq sauce

LATIN GRILLED VEGETABLE STRUDEL (v)

parsnip + carrot coins, tomatillo verde sauce

ENTRÉE COURSE Cont..

[CHOOSE 3]

\$52 pp

FAJITA STUFFED AIRLINE CHICKEN BREAST (GF)

onions, mix of blended cheese stuffed insite airlin chicken breast served with rojo rice, black beans + broccolini.
sour cream, pico de gallo and warm tortillas on the side.

ANCHO BRAISED PORK OSSO BUCCO (GF)

caramelized onion, red hatch borsin yukon mashed potato + crispy brussels

MODELO BRAISED BISON SHORT RIB

green chili + goat cheese risotto cakes, charred broccolini, spaghetti squash,
baby carrots + negro demi glace

BISON TENDERLOIN MEDALLION (GF)

chipotle lobster béarnaise sauce, butter boiled yukon gold potatoes, blistered asparagus,
roasted red bell pepper + butternut squash

PELE GRILLED JUMBO SHRIMP (GF)

crispy spinach, fresno melon relish, sweet pepper + artichoke risotto croquettes

CHILI LIME GRILLED VERLASSO COLD WATER SALMON (GF)

anaheim, baby kale quinoa saute, tomatillo verde butter sauce, sweet peas,
baby carrots + roasted red beet

HOUSE MADE VEGETARIAN POZOLE (GF) (DF VEGAN optional w/o cheese)

butternut red chili kale risotto cake, red pepper coulis + house pickled fresno peppers

PLATED DESSERT COURSE

\$10 pp

[choose only one or choose two with a pre-selection by each guest with their name + choice]

SPICY GRAHAM CRACKER CHOCOLATE CREAM PIE bourbon whip topping + chocolate shavings (v)

COCONUT CRÈME BRULEE seasonal fresh berries (v)

CINNAMON GANACHE CHOCOLATE CAKE fresh whip topping + berries (GF) (v)

WARM PILONCILLO BREAD PUDDING warm caramel sauce (v)

PINEAPPLE TAMALE wild berry compote + crème anglaise (v)

COCONUT PANNACOTA pineapple chutney (v) (df) (VEGAN)

BUFFET \$65 pp

MAY ALSO BE SERVED FAMILY STYLE

STARTER

PLEASE SELECT 2

ADDITIONAL STARTERS (AFTER THE 2 INCLUDED) \$4 PER PERSON

RANCHERS GREEN SALAD cucumber, jicama + chipotle ranch (v) (GF) (DF Option)

SPANISH COBB SALAD grilled chicken, bacon, chihuahua cheese, cooked egg, jicama, cucumber, anaheim, avocado + adobo lime vinaigrette (GF)

FRESH FRUIT PLATTER honey lime yogurt dip (v) (GF) (DF with VEGAN Agave)

MEXICAN SEAFOOD COCKTAIL SHOOTERS (GF) (DF)

OYSTERS ON THE HALF SHELL +\$9 per person (GF) (DF)

CLASSIC SHRIMP COCKTAIL cocktail sauce + lemon +\$8 per person (GF) (DF)

SIDE DISH

PLEASE SELECT 2

ADDITIONAL SIDES (AFTER THE 2 INCLUDED) \$4 PER PERSON

CHARRED TOMATO SPANISH RICE (v) (GF) (DF) (VEGAN)

ZESTY GREEN RICE (v) (GF) (DF) (VEGAN)

COWBOY BEANS (v) (GF) (DF) (VEGAN)

SPICY BLACK BEANS (v) (GF) (DF) (VEGAN)

CRISPY BRUSSEL SPROUTS sweet red onion + butternut squash (v) (GF) (DF) (VEGAN)

CHARRED BROCCOLINI fresno chilies (v) (GF) (DF) (VEGAN)

COMIDA

PLEASE SELECT 3

ADDITIONAL COMIDAS (AFTER THE 3 INCLUDED) \$9 PER PERSON

CHIPOTLE MARINATED AIRLINE PAN SEARED CHICKEN BREAST chili verde sauce (GF) (DF)

ANCHO GRILLED FLATIRON STEAK green peppercorn demi-glace (GF) (DF)

CHILI LIME GRILLED SALMON cilantro cream sauce (GF)

SERRANO MARINATED PORK LOIN lime cream (GF)

JALAPENO BRAISED BEEF ENCHILADAS red + green chili (GF)

SHRIMP ENCHILADAS, CHIHUAHUA CHEESE spicy red chili (GF)

MINI STUFFED POBLANO ranchero sauce (v) (GF) (VEGAN, DF optional w/o cheese)

CHIPOTLE CREAM CAVATAPPI roasted poblano, oven dried tomato + asadero cheese (v)

BUFFET cont..

SWEET FINISH MADE IN-HOUSE

CHOCOLATE CHILI BEIGNETS warm caramel sauce

ASSORTED TRIFLE SHOOTERS mousse (GF)

DESSERT BUFFET ENHANCEMENT PACKAGES

MADE IN-HOUSE

CHOCOLATE AND FRUIT + \$20 per person

4 pieces per person

mini ibarra chocolate cake

key lime tarts

baked seasonal fruit + berry custard (Gluten Friendly)

pineapple tamale cake

ROYALE FINALE + \$26 per person

5 pieces per person

prickly pear meringue tarts

spicy chocolate cream pie

honey comb crème brulee (Gluten Friendly)

roasted pinon + cinnamon baklava

lemon bars

