



In-House Private Events

-A la Carte Appetizers – *Price per person for 45 minutes*

Guacamole or Queso Picoso	\$9
ARMADILLO EGGS , pickled jalapeno / bacon / cream cheese / habanero	\$5
Seasonal Ceviche -3 oz. <i>serving</i>	MP

-Bars:

(Recommended for 20 guests or more)

Choice of 2 fillings

Fajita and Taco Bars come with all toppings

FAJITA BAR:

\$16 per person per hour

Pollo, Pastor (Carne or Camaron add \$3/person)

TACO BAR:

\$15 per person per hour

Tinga Chicken, Pastor, Vegetariano rice, re fried beans (Carne or Camaron add \$3/person)

-Limited Dinner \$16 per person

**choice of four items* Includes a salad course and rice and beans with the main course*

QUESADILLA

Chicken / cheese / pico de gallo / sour cream / guacamole

NACHOS GABACHOS

chicken tinga / tortilla chips / cheese / pico de gallo / guacamole / mexican cream

BURRITO EL GUAPO

grilled chicken / rice / beans / pico de gallo / cheese / lettuce / bell peppers

CHILAQUILES VERDES

Chicken / tomatillo sauce / tortillas / crema / cilantro / onions / avocado / queso fresco

MEXICAN FLAG (add \$2)

corn tortillas / steak / chicken / paisa bean / cheese / mexican cream / tomatillo / arbol sauce

ENCHILADAS CON MOLE

Chicken / mole / crema / queso fresco / onion / cilantro

Tacos

POLLO

grilled chicken/ cheese/ pico de gallo/ avocado

VEGETARIANOS

grilled veggies/ pico de gallo/ cheese



PASTOR

shredded pork/ pineapple/ tomatillo salsa/ onion/ cilantro

TINGA

chicken tinga poblana/ tomatillo salsa/ onion/ cilantro

CAMARON

shrimp/ cheese/ tequila-chipolte/ pico de gallo/ cilantro

CARNE

-EL POSTRE

Minimum purchase of 1 dozen

\$9 per piece

FLAN

TRES LECHES

Bar Packages – price per person

House

1 hour \$14 / 2 hours \$19 \$3 hours \$21

Top Shelf

1 hour \$20 / 2 hours \$28 / 3 hours \$37