MEJICO BUFFET

ANTOJITOS

TRAY PASS OR BUFFET STATION

TLAYUDA

QUESDILLA (Cheese or Chicken)

TAQUITOS DE PAPA Y CHORIZZO

CHIPS & CEVICHE

PANUCHOS

3 pieces per person $4.50
4 pieces per person $6.00
5 pieces per person $7.50

Salads (Choice of Two)

ENSALADA DE LA CASA

Mixed Greens- Cherry Tomatoes- Cucumbers- Roasted Nopales-

Jicama- Passion Fruit Chipotle Vinaigrette

ENSALADA DE NARANJA

Mixed Greens- Mandarin Oranges- Cherry Tomatoes-

Candied Pecans- Goat Cheese- Orange Guajillo Vinaigrette

ENSALADA CAESAR

Crisp Romaine Lettuce- Garlic Croutons- Cotija Cheese-

Creamy Cilantro Caesar Dressing
Sides (Choice of Two)
MEJICO BEANS
BLACK BEANS
WHITE RICE
CILANTRO RICE
CALABACITAS (Zucchini & Yellow Squash)

Entrees

Enchiladas de Langosta
Two Flour Tortillas Filled With Lobster- Topped With 2 Sauces-
Cilantro Cream Sauce- Ancho Pepper Cream Sauce
Served With Cilantro Rice- Black Beans

Halibut Mejico
Fresh 8 oz. Fillet- Pan Seared- Topped With Red Bell Pepper Sauce
Served With Vegetable Barley- Calabacitas

Mole Coloradito
Stuffed Chicken Breast- Oaxaca Cheese-
Poblano Rajas- Sesame Seeds- White Rice- Calabacitas

Steak Picado
Filet Mignon Sautéed With Tomato- Fresh Pasilla Chile-
Onions- Garlic- Cilantro- White Rice- *Mejico Beans

Choice of 1- $25.95
Choice of 2- $29.95
Choice of 3- $33.95

(25 People Minimum)

*MEJICO BEANS- Homemade Chorizo- Bacon & Onions
DESSERT (Choice of One)

TORTA DE TRES LECHES
Butter Cake Soaked in Three Kinds of Milk
Served with Fresh Made Whipped Cream and Berries.

BUTTERY STYLE PAN DE ELOTE
Freshly Made Corn Bread Topped with Vanilla Ice Cream and Berries

CLAUDIA’S FLAN DE COCO
A Rich Caramel Custard with a Layer of Coconut on top and Berries

TORTA DE MANZANA
Granny Smith Apple Tart, Golden Raisins and Vanilla Ice Cream.