



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.