



Group Menu Package



Bienvenidos a Descanso, A Modern Taqueria!

We are proud to bring you a unique and personalized dining experience. Let our experienced staff help you coordinate the perfect event. Whether you are planning an event for 10 or 250 guests, our space allows for a multitude of different options; from open cook top tables with interactive chefs to intimate banquet dining to open reception spaces, Descanso is like no other.

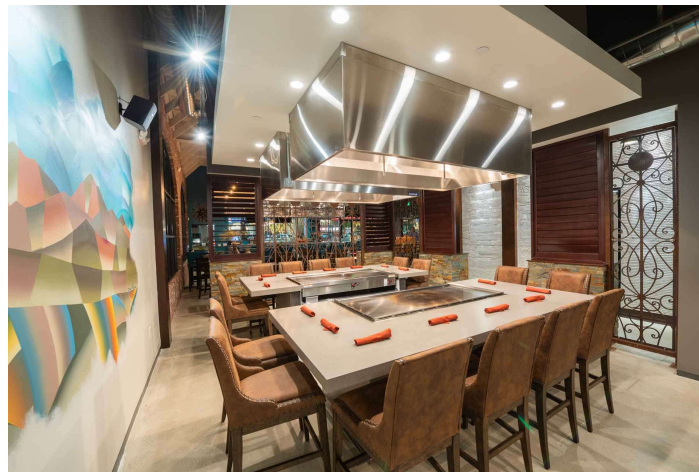
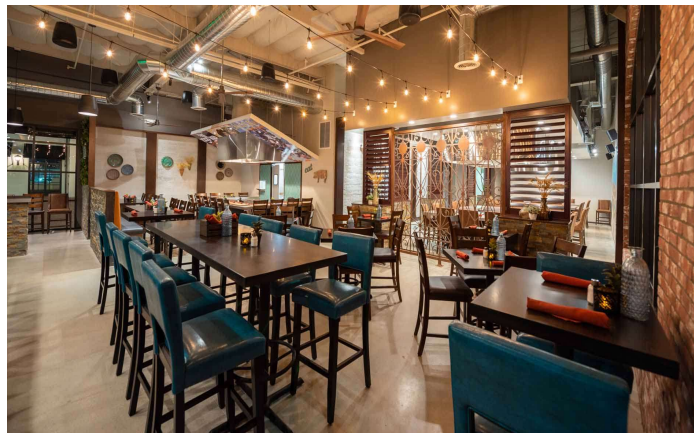
As a modern taqueria, authenticity is what we bring to the table. Expressed through an ambiance of vibrant colors and a menu of delectable dishes, Descanso is where Chef Jose Angulo translates the beauty and flavor of Mexico.

This package is designed to be a 'guide' as we are able to customize to meet your needs. We are dedicated to providing the best experience possible... so, sit back and let us do the work for you!

At Descanso, we are committed to providing only fresh, high-quality ingredients sourced from local farms. We do not cook with lard, and we don't believe in can openers. A majority of our menu is gluten free.

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1555 Adams Ave. Ste. 103, Costa Mesa, CA 92626
714.486.3798 | info@descansorestaurant.com

TRAY PASSED APPETIZERS AND PLATTERS

Tray Passed Appetizers are great for a cocktail hour. The appetizers are passed by service staff as individual pieces and are priced per piece. Minimum of 10 items per selection.

Tray Passed Appetizers

Elote Mini Bowl \$3.50

Grilled Sweet Corn, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Lime

Pozole Rojo Shooter \$4

Hominy, Guajillo Broth, Pulled Pork, Red Onion, Lettuce, Chile Peron and Oregano

Chicken Taquitos \$4

Seasoned and Shredded Chicken, Corn Tortillas, Avocado Toreado Salsa, Chile Morita Aioli, Cotija Cheese and Crema

Guacamole Mini Bowl \$4

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro on a Fresh Tortilla Chip

Ceviche Campechano Cups \$4.50

Citrus Marinated Octopus, Shrimp, and White Fish of the Day, Tomato, Cucumber, Red Onion, Cilantro, Avocado, Pico de Gallo Juice, and Tortilla Chips

ChoriCostra Verde \$3.50

Green Chorizo, Salsa Verde, Tres Quesos on a Mini Flour Tortilla

Shrimp Skewers \$4.50

Three Pieces of Shrimp Skewered with an Agave Glaze

Crab Cakes \$3.50

Blue Crab and Shrimp Cake, Chile Morita Aioli on a bed of Mexislaw

*Inquire with events team regarding Appetizer Stations, Platters or Family Style Serving

Street Taco & Quesadilla Platters

These platters are either tray passed or served family style and are priced per piece.

Minimum of 10 items per selection.

Tacos are served on a Corn Tortilla and come with Cilantro & Onion and choice of Salsa Frita or Avocado Toreado Salsa. Quesadillas are served folded on a Flour Tortilla.

Steak Taco \$3

Chicken Taco \$3

Shrimp Taco \$3

Carnitas Taco \$3

Vegetable Taco \$3

Chicken Quesadilla \$4

Steak Quesadilla \$4

Shrimp Quesadilla \$4

Vegetable Quesadilla \$4

Shrimp Quesadilla \$4

Cheese Quesadilla \$3

Family Style Appetizer Platters

Each Platter Serves 8-10 Guests

Chips & Salsa \$26

Clasico Guacamole \$53

Choriqueso Verde \$48

Elote Asado \$46

Chicken Taquitos \$42

Chopped Caesar Salad \$57

Nachos \$44

Add Chicken (\$14), Al Pastor (\$18) or Steak (\$22)

Ensalada Clasica \$55

Ceviche Campechano \$65

PRIX FIXE MENU - \$35 PER PERSON

The prix fixe menu is designed to provide the most efficient dining experience for large groups. This menu can accommodate a maximum of 34 guests. Comes with Chips, Salsa and Chicharrones.

First Course

Choose **two** items below for your menu to be served family style.

Clasico Guacamole

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro and Corn Tortilla Chips

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Morita Chile Croutons and Parmesano Reggiano

Ensalada Classica

Mixed Greens, Avocado, Tomatoes, Red Onion, Cucumbers, Queso Fresco, Toasted Pepita Seeds and Agave Lemon Vinaigrette

Elote Asado

Grilled Sweet White Corn, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Chile Con Limon Powder

Second Course

Choose **three** entrée options for your menu.

All dishes come with Refried Pinto Beans and Mexican Fried Rice served family style.

Alambre

Choice of Filet Steak, Al Pastor Pork, Chicken, Shrimp or Seasonal Vegetables. Tres Quesos, Bacon (Only in Steak, Chicken and Shrimp Options), Onions, Bell Peppers, Avocado Toreado Salsa, Micro Cilantro and Serrano Chiles. Served with Flour Tortillas.

Al Pastor Quesadilla Plate

Two Al Pastor Quesadillas with Spit Roasted Pork, Tres Quesos, Salsa Verde, Cotija Cheese and Cilantro on Open Faced Flour Tortillas.

Don Chingon Taco Plate

Two Spit-Roasted Al Pastor Pork Tacos with Red Onion, Salsa Frita, Avocado Toreado Salsa and Cilantro. Served on a Blue Corn Tortilla.

El Dorado Taco Plate

Two Chile Rubbed Mahi Mahi Tacos with Chamoy, Mexislaw, Chile Peanuts, Chile Morita Aioli and Cilantro. Served on a Blue Corn Tortilla.

Vegetal Quesadilla Plate

Two Vegetable Quesadillas with Seasonal Vegetables, Tres Quesos, Salsa Verde, Cotija Cheese and Cilantro on Open Faced Flour Tortillas.

El Toro Taco Plate

Two Ranchero Steak Tacos with Avocado Toreado Salsa, Grilled Onions, Poblano Peppers and Cilantro. Served on a Blue Corn Tortilla.

Pollo Quesadilla Plate

Two Chicken Quesadillas with Tres Quesos, Salsa Verde, Cotija Cheese and Cilantro on Open Faced Flour Tortillas.

Descanso Burrito

Spit-Roasted Al Pastor Pork or Chicken, Flour Tortilla, Refried Pinto Beans, Tres Quesos, Mexican Fried Rice and Salsa Frita. Served with a Mixed Green Salad.

Third Course

Choose **One** for Your Menu

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

S'mores Bread Pudding

Marshmallows, Mexican Chocolate, Baked Galletas Maria Crumbs and "Some More" Roasted Marshmallows.

PRIX FIXE MENU - \$45 PER PERSON

The prix fixe menu is designed to provide the most efficient dining experience for large groups. This menu can accommodate a max of 34 guests. Comes with Chips, Salsa and Chicharrones.

First Course

Choose **three** items for your menu to be served family style.

Clasico Guacamole

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro and Tortilla Chips

Choriqueso Verde

Green Pork Chorizo, Poblano Suiza, Tres Quesos, Avocado Chile Toreado Salsa, Spring Onion, Cilantro, Serrano Chiles and Flour Tortillas

Elote Asado

Grilled Sweet White Corn, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Chile Con Limon Powder

Ensalada Clasica

Mixed Greens, Avocado, Tomatoes, Red Onion, Queso Fresco, Cucumbers, Toasted Pepita Seeds and Agave Lemon Vinaigrette

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Chile Morita Croutons and Parmesano Reggiano

Steak Nachos

Steak, Corn Tortilla Chips, Poblano Suiza, Tres Quesos, Refried Pinto Beans, Avocado Toreado Salsa, Crema, Morita Aioli and Pico de Gallo.

Ceviche Campechano

Citrus Marinated Octopus, Shrimp, and White Fish of the Day, Tomato, Cucumber, Red Onion, Cilantro, Avocado, Pico de Gallo Juice and Tortilla Chips

Diablitos

Fire-Roasted Peel & Eat South Pacific Shrimp, Lime, Cotija Cheese, Cilantro and Volcano Salsa

Second Course

Choose **three** entrée options for your menu. Can Mix & Match and Items from the \$30/person Prix Fixe Menu.
All dishes come with Refried Pinto Beans and Mexican Fried Rice served family style.

Poblano Rajas

Poblano Chiles, White Wine Reduction Crema, Onions, Mushrooms, Corn, Serrano Chiles, Tres Quesos and Micro Cilantro. Served with Corn Tortillas.

Crispy Carnitas Skillet

Searched Slow Cooked Pork, Pico de Gallo, Pickled Jalapeños, Shaved Onion, Serrano Chiles, Micro Cilantro and Corn Tortillas.

El Dorado Taco Plate

Three Chile Rubbed Mahi Mahi Tacos with Chamoy, Mexislaw, Chile Peanuts, Chile Morita Aioli and Cilantro. Served on Blue Corn Tortillas.

Asada Skillet

Tender Tip Steak, Roasted Poblanos, Grilled Onions, Fingerling Potatoes, Avocado Toreado Salsa, Cotija Cheese and Chile Morita Aioli. Served with Blue Corn Tortillas.

The Relleno Taco Plate

Three Roasted Anaheim Chile Tacos with Tatum Squash, Corn, Sweet Peppers, Tres Quesos, Salsa Verde, Cilantro and Cotija Cheese. Served on Blue Corn Tortillas.

El Toro Taco Plate

Three Ranchero Steak Tacos with Avocado Toreado Salsa, Grilled Onions, Bell Peppers and Cilantro. Served on Blue Corn Tortillas.

Steak Quesadilla Plate

Three Filet Steak Quesadillas with Tres Quesos, Salsa Verde, Cotija Cheese and Cilantro on Open Faced Flour Tortillas. Served on Flour Tortillas.

Felipe Taco Plate

Three Ribeye Filet Tacos Marinated in Garlic, Poblano Chiles, Onions, Oyster Mushrooms, Tres Quesos, Tomatillo Salsa Cruda and Cilantro on Blue Corn Tortillas.

Third Course

Choose **One** for Your Menu

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

S'mores Bread Pudding

Marshmallows, Mexican Chocolate, Baked Galletas Maria crumbs and "Some More" Roasted Marshmallows

PRIX FIXE MENU - \$55 PER PERSON

The prix fixed menu is designed to provide the most efficient dining experience for large groups. This Menu can accommodate a max of 34 guests. Comes with Chips, Salsa and Chicharrones.

First Course

Choose **three** items for your menu to be served family style

Choriqueso Verde

Green Pork Chorizo, Poblano Suiza, Tres Quesos, Avocado y Chile Toreado Salsa, Spring Onion, Cilantro, Serrano Chiles and Flour Tortillas

Ensalada Clasica

Mixed Greens, Avocado, Tomatoes, Red Onion, Queso Fresco, Cucumbers, Toasted Pepita Seeds and Agave Lemon Vinaigrette

Elote Asado

Grilled Sweet White Corn, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Chile Con Limon Powder

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Chile Morita Croutons and Parmesano Reggiano

Clasico Guacamole

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro and Tortilla Chips

Steak Nachos

Steak, Corn Tortilla Chips, Poblano Suiza, Tres Quesos, Refried Pinto Beans, Avocado Toreado Salsa, Crema, Morita Aioli and Pico de Gallo

Ceviche Campechano

Citrus Marinated Octopus, Shrimp, and White Fish of the Day, Tomato, Cucumber, Red Onion, Cilantro, Avocado, Pico de Gallo Juice and Tortilla Chips

Diablitos

Fire-Roasted Peel & Eat South Pacific Shrimp, Lime, Cotija Cheese, Cilantro and Volcano Salsa

Second Course

Choose **three** entrée options for your menu. Can Mix & Match with any items from the \$30 or \$40/Person Prix Fixe Menus. All dishes come with Refried Pinto Beans and Mexican Fried Rice served family style.

Poblano Rajas

Poblano Chiles, White Wine Reduction Crema, Onions, Mushrooms, Corn, Serrano Chiles, Tres Quesos and Micro Cilantro. Served with Corn Tortillas

Short Rib Estofado

Braised Short Rib, Pinto Bean Jus, Avocado Pico, Baby Carrots and Blue Corn Tortillas

Carne Alambre

Filet Steak, Tres Quesos, Onions, Bell Peppers, Bacon, Avocado Toreado Salsa, Serrano Chiles, Micro Cilantro and Flour Tortillas

Volcano Taco Plate

Three Surf & Turf Tacos with Ranchero Steak, Agave Glazed Shrimp, Tres Quesos, Serrano Chiles, Corn and Flour Tortilla, Habanero Pickled Red Onions, Queso Fresco, Volcano Salsa and Avocado Toreado Salsa. Served on Blue Corn Tortilla and Flour Tortilla.

Agave Glazed Salmon

7oz Pan Seared Salmon, Mezcal Lemon Agave Glaze, Sweet Peppers, Onions, Summer Vegetables, Roasted Potatoes, Orange Segments and Chile Con Limon

Crispy Carnitas Skillet

Seared Slow Cooked Pork, Pico de Gallo, Pickled Jalapenos, Shaved Onion, Serranos, Micro Cilantro and Corn Tortillas

Enchiladas de Langosta

Three Poached Lobster Enchiladas Prepared in Flour Tortillas; With Tres Quesos, Crema, Micro Cilantro, Suiza and Mango Habanero Sauce.

Felipe Taco Plate

Three Garlic Marinated Ribeye Steak Tacos with Poblano Chiles, Onions, Oyster Mushrooms, Tres Quesos, Cilantro and Tomatillo Salsa Cruda. Served on Blue Corn Tortillas.

Third Course

Choose **One** for Your Menu

Arroz Con Leche Cheesecake

Mexican Rice Pudding Cheesecake, Cinnamon, Strawberries and Caramel Cajeta Sauce

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

S'mores Bread Pudding

Marshmallows, Mexican Chocolate, Baked Galletas Maria crumbs and "Some More" Roasted Marshmallows

PRIX FIXED BRUNCH MENU - \$35 PER PERSON

The prix fixed menu is designed to provide the most efficient dining experience for large groups. This Menu can accommodate a max of 34 guests. Comes with Chips, Salsa and Chicharrones.

First Course

Choose **two** items for your menu to be served family style.

Clasico Guacamole

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro and Tortilla Chips

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Chile Morita Croutons and Parmesano Reggiano

Elote Asado

Grilled Sweet White Corn, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Chile Con Limon Powder

Ensalada Clasica

Mixed Greens, Avocado, Tomatoes, Red Onion, Cucumbers, Queso Fresco, Toasted Pepita Seeds and Agave Lemon Vinaigrette.

Second Course

Choose **three** entrée options for your menu.

All dishes come with Refried Pinto Beans and Mexican Fried Rice served family style.

Carnitas Hash

Crispy Carnitas, Fried Eggs, Roasted Fingerling Potatoes, Serrano Pepper, Onion, Salsa Frita and Corn Tortillas

Salmon Avocado Tostadas

Salmon Confit, Avocado, Cherry Tomatoes, Chile Morita Aioli, Bell Peppers, Roasted Corn on Two Tostadas.

Huevos Rancheros

Grilled Chicken or Slow Cooked Carnitas, Two Sunny Side Up Eggs, Blue Corn Tortillas, Refried Pinto Beans, Salsa Ranchera, Tres Quesos, Cotija Cheese and Cilantro.

Crab Cake Benedict

Two Blue Crab and Shrimp Cakes, Hollandaise, Morita Chile Paste, Bell Peppers, Onions, Avocado and Micro Cilantro Served with a side of Serrano Chile Potatoes

Chilaquiles

Grilled Chicken or Carnitas, Tortilla Chips, Scrambled Eggs, Salsa Verde or Roja, Cotija Cheese. Avocado Toreado Salsa, Shaved Onion, Serrano Peppers, Sour Cream and Cilantro

Francesa Toast

Mexican Style French Toast Made with Traditional Mexican Sweet Cornbread topped with Cinnamon Crema, Strawberries, Blackberries and Raspberries.

Third Course

Choose One for Your Menu

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

S'mores Bread Pudding

Marshmallows, Mexican Chocolate, Baked Galletas Maria Crumbs and "Some More" Roasted Marshmallows.

PLANCHA MENU - \$55 PER PERSON

An amazing group dining experience where your personal chef prepares your meal “a la Plancha” (Flat Iron Grill). The Plancha room can accommodate up to 40 guests at four Plancha tables. Each Plancha table seats up to 10 guests. Every guest is served a complimentary side of Mexican Fried Rice.

First Course

*Both options are included in your menu.
Each guest will have their choice of one.*

Fideo Soup

Toasted Noodles, Tomato Broth, Avocado, Crema, Tortilla Strips and Queso Fresco

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Chile Morita Croutons and Parmesano Reggiano

Main Course

*Choose four entree options for your menu
Each entrée comes with choice of Blue Corn or Flour Tortillas*

Pork Loin

Center Cut Pork Loin with an ‘Al Pastor’ Marinade, Bell Peppers, Onions, Tres Quesos, Avocado Toreado Salsa, Cilantro and Serrano Chiles.

Carne Asada

Beef Tenderloin, Roasted Poblanos, Cotija Cheese, White Onions, Fingerling Potatoes, Chile Morita Aioli and Avocado Toreado Salsa.

Chile Rellenos

Two Roasted Anaheim Chiles, Tatuma Squash, Corn, Sweet Pepper, Tres Quesos, Salsa Verde and Cotija Cheese

Salmón

7oz Seared Salmon, Summer Vegetables, Cherry Tomatoes, Sweet Peppers and Chile Con Limon

Pollo Maya

Achiote Marinated Chicken Breast, Summer Vegetables, Cherry Tomatoes and Habanero Pickled Red Onion.

Rajas Con Queso

Oyster Mushrooms, Tres Quesos, Roasted Poblano Peppers, Onions, Corn, Serrano Chiles and Epazote Herbs.

Ribeye Steak

(add \$5/person)

10oz. Center Cut Ribeye Steak, Garlic Citrus Marinade, Fingerling Potatoes, Charred Cebollita Onions, Grilled Serrano Chiles, Avocado Toreado Salsa, Morita Chile and Cotija

Dessert

*Choose **One** for Your Menu*

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

Arroz Con Leche Cheesecake

Mexican Rice Pudding Cheesecake, Cinnamon, Strawberries and Caramel Cajeta Sauce

PLANCHA BRUNCH MENU - \$45 PER PERSON

An amazing group dining experience where a personal chef prepares your meal “a la Plancha” (Flat iron grill). The Plancha room can accommodate up to 40 guests at four Plancha tables. Each Plancha table seats up to 10 guests.

First Course

Choose One Soup or Salad for Your Menu

Pozole Soup

Hominy, Guajillo Chile Broth, Pulled Pork, Red Onion, Lettuce, Shaved Radish and Oregano

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo and Parmesano Reggiano

Main Course

Choose four entrée options for your menu

Huevos Rancheros

Two Sunny Side Up Eggs, Corn Tortillas, Salsa Ranchera, Refried Pinto Beans, Tres Quesos, Diced Avocado and Cilantro

Steak and Eggs

8oz Skirt Steak, Garlic Citrus Marinade, Two Sunny Side Up Eggs, Breakfast Potatoes, Cilantro and Corn Tortillas.

Chilaquiles de Pollo

Corn Tortilla Chips, Achiote Marinated Chicken, Scrambled Eggs, Salsa Verde, Cotija Cheese, Avocado Toreado Salsa, Shaved Onion, Serrano Chiles, Sour Cream and Cilantro

Pork Loin Alambre

Center Cut Pork Loin with an ‘Al Pastor’ Marinade, Tres Quesos, Bell Peppers, Onions, Avocado Toreado Salsa, Cilantro and Serrano Chiles

Vegetable Alambre

Grilled Vegetables, Tres Quesos, Onions, Bell Peppers, Avocado Toreado Salsa and Serrano Chiles

Carnitas Machaca

Carnitas, Scrambled Eggs ‘A La Mexicana’, Pico de Gallo, Tres Quesos, Avocado Toreado Salsa, Shaved Onion, Serrano Chiles, Cilantro and Flour Tortillas

Dessert

Choose One for Your Menu

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

Arroz Con Leche Cheesecake

Mexican Rice Pudding Cheesecake, Cinnamon, Strawberries and Caramel Cajeta Sauce

Bottomless Mimosas

Add Bottomless Mimosas to your Brunch Experience. \$22 Per Person.

KIDS PRIX FIXE MENU - \$18 PER PERSON

Our kid's prix fixe menu is an alternative entrée option for kids. Each kids meal includes the appetizers and desserts on the main prix fixe menus and one soft drink. Each kid entree is served with a side of Refried Pinto Beans and Mexican Fried Rice.

Kids Entrées

Choose two for your menu

Cheese Quesadilla

Tres Quesos Blend and flour Tortillas

Steak Quesadilla

Grilled Steak, Tres Quesos Blend and Flour Tortillas

Chicken Quesadilla

Grilled Chicken, Tres Quesos Blend and Flour Tortillas

Bean and Cheese Burrito

Refried Pinto Beans, Tres Quesos Blend and a Flour Tortilla

Steak Soft Taco

Served in a Flour Tortilla

Chicken Soft Taco

Served in a Flour Tortilla

DESSERT MENU – A LA CARTE OPTIONS

Each dessert is plated individually. This menu is designed for any dessert additions for your party. Each dessert is priced per piece. Minimum of 10 items per selection.

Flan | \$4

Caramel Baked Custard Flan, Berries and Hibiscus Dust

Arroz Con Leche Cheesecake | \$5

Mexican Rice Pudding Cheesecake, Cinnamon, Strawberries and Caramel Cajeta Sauce

S'mores Bread Pudding | \$5

Marshmallows, Mexican Chocolate, Baked Galletas Maria crumbs and "Some More" Roasted Marshmallows

*Inquire About After Dinner Cordials

BUFFET MENU - TACO BAR - \$45 PER PERSON

This menu is designed for larger groups (20 or more). This buffet option comes with your personal Taquero Chef that will cook on a flat top grill in front of your guests. Reduced per person price available for Taco Bar Buffet without personal Taquero Chef.

Appetizers

Choose **two** for your menu

Chips, Chicharrones and Salsa

Guacamole Clasico

Choriqueso Verde

Chicken Taquitos

Elote Asado

Salad Station

Choose **one** for your menu

Chopped Caesar Salad

Ensalada Clasica

Side Dishes

Choose **two** for your menu

Mexican Fried rice

Grilled Vegetables

Serrano Chile Potatoes

Refried Pinto Beans

Taco Options

Choose **two** for your menu

Steak (El Toro)

Chicken (Mayan)

Carnitas

Al Pastor (Don Chingon)

Shrimp

The Relleno (Vegetable)

Mahi Mahi (El Dorado)

*Inquire about adding a dessert to the buffet. We can also serve this Buffet option Family Style

BUFFET MENU - \$40 PER PERSON

This menu is designed for larger groups (20 or more). This buffet option is a self-service buffet dinner. Inquire about adding food serving staff to your buffet.

Appetizers

Choose **two** for your menu

Chips, Chicharrones and Salsa
Elote
Guacamole Clasico
Chicken Taquitos

Salad Station

Choose **one** for your menu

Chopped Caesar Salad
Ensalada Clasica

Side Dishes

Choose **two** for your menu

Mexican Fried rice
Grilled Vegetables
Serrano Chile Potatoes
Refried Pinto Beans

Entrees

Choose **two** for your menu

Alambre

Choice of Filet Steak, Al Pastor Pork, Chicken, Shrimp or Seasonal Vegetables. Tres Quesos, Bacon (Only in Steak, Chicken and Shrimp Options), Onions, Bell Peppers, Avocado Toreado Salsa, Micro Cilantro and Serrano Chiles. Served with Flour Tortillas

Taco Tray

Choice of Steak, Chicken, Al Pastor, Carnitas, Vegetables or Shrimp. Mixed with Roasted Poblanos, Grilled Onions, Fingerling Potatoes, Avocado Toreado Salsa, Cotija Cheese and Chile Morita Aioli. Served with Corn Tortillas.

Poblano Rajas

Poblano Chiles, White Wine Reduction Crema, Onions, Mushrooms, Corn, Serrano Chiles and Tres Quesos. Served with Corn Tortillas.

Premium Entrees

Short Rib Estofado (add \$10/Person)

Braised Short Rib, Guajillo Pinto Bean Jus, Avocado, Spring Onion, Micro Cilantro, Radish, Serrano Pepper, Baby Carrots and Blue Corn Tortillas

Agave Glazed Salmon (add \$10/Person)

7oz Pan Seared Salmon, Mezcal Lemon Agave Glaze, Sweet Peppers, Onions, Summer Vegetables, Roasted Potatoes, Orange Segments and Chile Con Limon

*Inquire about adding a dessert to the buffet. Dessert can be served family style.

BUFFET MENU - BRUNCH - \$40 PER PERSON

This menu is designed for larger groups (20 or more). This buffet option is a self-service buffet brunch. Inquire about adding food service staff to your buffet.

Appetizers

Choose **two** for your menu

Chips, Chicharrones and Salsa
Guacamole Clasico
Choriqueso Verde
Chicken Taquitos
Elote Asado

Salad Station

Choose **one** for your menu

Chopped Caesar Salad
Ensalada Clasica

Side Dishes

Choose **two** for your menu

Mexican Fried rice
Grilled Vegetables
Serrano Chile Potatoes
Refried Pinto Beans

Entrees

Choose **two** for your menu

Chilaquiles de Pollo

Corn Tortilla Chips, Achiote Marinated Chicken, Scrambled Eggs, Salsa Verde, Cotija Cheese, Avocado Toreado Salsa, Shaved Onion, Serrano Chiles, Sour Cream and Cilantro

Choriqueso con Huevos

Green Chorizo, Scrambled Eggs, Poblano Suiza, Tres Quesos, Avocado Toreado Salsa, Spring Onion, Serrano Chilies and Flour Tortillas

Carnitas Hash

Crispy Carnitas, Onions, Roasted Fingerling Potatoes, Salsa Frita, Scrambled Eggs and Corn Tortillas

*Inquire about adding a dessert to the buffet. We can also serve this Buffet option Family Style

BEVERAGE MENU – PACKAGE OPTIONS

This menu provides options for beverage service at your event.

Beverages on Consumption

Hosted Bar by running a tab - One tab is ran and added to the final bill.

You may limit this option: i.e. only soft drinks, beer & wine, only beer, wine & well drink **or** total dollar amount

Designated drink ticket system can be used as well.

Soft Drink Tickets: \$3

Beer/Wine Drink Tickets: \$6

House Level Drink Tickets: \$9

Premium Level Drink Tickets: \$13

Premium Open Bar

Premium Open Bar includes unlimited premium mixed drinks, specialty cocktails and margaritas, imported and domestic bottled & draft beers, house wines by the glass, juices, bottled water & soft drinks.

(Shots are excluded)

\$35.00 PER MEMBER FOR THE FIRST HOUR

\$12.00 PER HOUR FOR EVERY ADDITIONAL HOUR

(No hour minimum)

House Open Bar

House Open Bar includes unlimited well mixed drinks, imported and domestic beers, house wines by the glass, juices, & soft drinks

\$26.00 PER GUEST FOR THE FIRST HOUR

\$8.00 PER GUEST FOR EVERY ADDITIONAL HOUR

(No hour minimum)

Beer & Wine Open Bar

Beer & Wine Bar includes imported & domestic bottled & draft beers, house wines by the glass, juices & soft drinks

\$24.00 PER GUEST FOR THE FIRST HOUR

\$7.00 PER GUEST FOR EVERY ADDITIONAL HOUR

(No hour minimum)

Cash & Carry Bar

Your guests are individually charged per drink as they are served.

EVENT ENHANCEMENTS

Wine Service

Add Wine Service to your Event- \$9/person
Each guest has their choice of Red or White wine with their meal
**Inquire about our premium wine list by the bottle*

Welcome Margarita

Add a "Welcome Margarita" for your guests- \$10/person
Add "Welcome Mini Margarita Shooters" for your guests- \$6/person

Champagne Toast

Add a Champagne Toast to your Event- \$5/person

Live Musician

Create that perfect ambiance and add a Live Musician to your event. We have amazing resident musicians ready and excited to play for you!
Rates vary based on day and time.