

Taquiza Buffet - \$25/person

Appetizers

Fish Ceviche - White fish marinated with lemon juice and garnished with red onion, cilantro and jalapenos

Acapulco Style Seafood Cocktail - Shrimp, bay scallops, octopus, cocktail sauce, pico de gallo and fresh avocado

Buffet Entrees

Beef Tinga - Shredded beef in a tomato chipotle sauce

Papas con Chorizo - Potatoes, onions, garlic, and chorizo

Chicken Tinga - Shredded chicken in a tomato chipotle sauce

Calabacitas con Elote y Rajas - Zucchini, corn, and roasted poblano strips

Pork Stew with Dry Chile Sauce - Green tomatillo in dry chile pasilla sauce

Sides and Condiments

Mexican Rice

Refried Beans

Corn Tortillas

Green and Red Spicy Sauces

Guacamole

Pico de Gallo

Desserts

Homemade Caramel Flan

Cookies & Brownies

20% service charge will be added for service staff.

Please note for off site catering events, in addition to the service charge, there will be a flat rate of \$25 per hour for each service staff assisting the event.