

## **Taquiza Buffet - \$35/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.*