

Sample Cocktail Party Menu

Hors d'oeuvres

(Passed or Stations)

Guacamole

Our traditional Guacamole, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa

Ceviche de Pescado al Mango

Citrus marinated fish with mango

Flautas de Pollo

Crispy tortillas filled with shredded chicken, topped with green salsa, queso fresco and crema

Empanadas de Camarones

Green corn masa dumpling filled with pasilla baby shrimp, red onion and cilantro,
served with avocado sauce

Tostaditas de Cochinita Pibil

Crispy tortilla squares with black beans, topped with Yucatan style achiote-marinated
slow baked pork shoulder, oregano and pickled onions

Alambres de Carne Asada

Mini skewers with skirt steak cooked with onions and peppers

Sopes de Pato

Round corn masa boats filled with braised duck with roasted tomato-habanero cream sauce

Taco Bar:

- De carne asada (skirt steak)
- De pollo (marinated chicken)
- San Andres (pulled pork with black beans)

Served with cilantro, onions, and homemade salsas on the side

Dessert:

Bastoncitos de Chocolate

Chocolate "brownie" sticks with goat milk caramel sauce and sugar pecans