

MEXICAN FLAVORS

Elevated Catering

\$26.00 per person

Regional Mexican cuisine, thoughtfully curated for your celebration.

A refined Mexican catering experience featuring chef-curated entrées inspired by regional flavors, slow-cooked meats, traditional sauces and thoughtfully paired sides.

Ideal for weddings • corporate dinners • quinceañeras • anniversaries • galas • special celebrations

YOUR EVENT: CHOOSE 2 ENTRÉES + 2 SIDES

Chef Signatures

Chipotle Walnut Chicken | HOUSE SIGNATURE

Smoky • Creamy • Nutty

Tender chicken in a velvety sauce of smoky chipotle, toasted walnuts and Mexican crema. Rich and sophisticated with a gentle chile warmth.

Royal Chicken — Mole Poblano | MEXICAN CLASSIC

Complex • Rich • Celebratory

Tender chicken covered in a Poblano-style mole layered with dried chiles, toasted nuts, aromatic spices and Mexican chocolate.

Pasilla & Almond Chicken | CHEF'S SELECTION

Mild • Smoky • Nutty

Juicy chicken finished in a silky sauce of smoky pasilla chile, toasted almonds, roasted garlic and Mexican spices.

Regional Mexican Specialties

Cochinita Pibil | YUCATÁN SPECIALTY

Citrusy • Savory • Tangy

Achiote-and-citrus marinated pork slow-roasted until exceptionally tender and finished with vibrant pickled red onions.

Durango-Style Pork Asado | NORTHERN MEXICAN SPECIALTY

Deep • Smoky • Savory

Slow-braised pork prepared in a rich sauce of roasted dried chiles, garlic and traditional Northern Mexican seasonings.

Beef Specialties

Chile Colorado Braised Beef | SLOW-BRAISED SPECIALTY

Rich • Deep • Gently Smoky

Fork-tender beef slowly braised in a rich sauce of toasted guajillo and ancho chiles, roasted garlic, and Mexican spices.

Tamarind-Chipotle Beef Tenderloin | PREMIUM SELECTION

Savory • Tangy • Smoky

Tender beef finished with a sophisticated tamarind-chipotle glaze balancing savory richness, bright fruit acidity and smoky chile.

Premium Upgrade: +\$5.00 per person

Vegetarian Signature

Roasted Poblano, Mushroom & Corn Rajas | VEGETARIAN SIGNATURE

Creamy • Roasted • Earthy

Fire-roasted poblano peppers, savory mushrooms and sweet corn simmered with onions in a silky poblano crema, finished with queso fresco, toasted pepitas and fresh herbs. A hearty chef-crafted vegetarian entrée designed to be enjoyed by everyone at the table.

Sides — Choose 2

- Mexican Red Rice — Traditional Favorite** - Fluffy Mexican rice simmered with roasted tomato, garlic, onion and traditional Mexican seasonings.
- Roasted Poblano & Corn Rice — Chef's Selection** - Long-grain rice folded with fire-roasted poblano peppers, charred sweet corn and fresh herbs.
- House-Simmered Black Beans** - Slow-simmered black beans seasoned with onion, garlic and Mexican spices and finished with fresh herbs.
- Creamy Poblano & Cotija Potatoes** - Creamy Yukon Gold potatoes blended with roasted poblano and Mexican crema, finished with crumbled Cotija cheese.
- Mexican-Style Zucchini & Corn — Garden Side** - Sautéed zucchini, roasted corn, tomato, poblano and onion finished with fresh herbs and queso fresco.
- Creamy Poblano Spaghetti — Celebration Favorite** - Mexican-style spaghetti tossed in a silky roasted poblano crema and finished with queso fresco and fresh herbs.

Chef-Curated Pairings

Experience	Entrées	Sides
Puebla Celebration <i>A celebratory balance of rich mole, citrusy pork and fresh vegetables.</i>	Royal Chicken — Mole Poblano + Cochinita Pibil	Mexican Red Rice + Mexican-Style Zucchini & Corn
Signature Mexican Dinner	Chipotle Walnut Chicken + Chile Colorado Braised Beef	Roasted Poblano & Corn Rice + Mexican-Style Zucchini & Corn

<i>Smoky and sophisticated, balanced by roasted vegetables and fresh flavors.</i>		
Northern Mexican Table <i>Deep chile flavors and traditional Mexican comfort in an elevated presentation.</i>	Durango-Style Pork Asado + Pasilla & Almond Chicken	Mexican Red Rice + House-Simmered Black Beans
Premium Celebration <i>A luxurious combination designed for weddings, formal dinners and milestone celebrations.</i>	Tamarind-Chipotle Beef Tenderloin + Chipotle Walnut Chicken	Creamy Poblano & Cotija Potatoes + Mexican-Style Zucchini & Corn

Package Summary

\$26 PER PERSON	2 ENTRÉES	2 SIDES
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