

## Stationary Hors D'Oeuvres

*(Choose Two)*

- Vegetable Crudite with Roasted Onion Dip and Toasted Coriander Avocado Dip
- Chef's Choice Cheese Display with Market Fruit and Preserves
- Plantain Chips with Guacamole and Roasted Jalapeno
- Cucumber Cups with Mango, Chili and Preserve Lemon
- Habanero Chicken Skewers with Marjoram Red Pepper Sour Cream
- Shrimp and Scallop Ceviche with Lemon, Lime, Agave, and Coconut Butter (add \$2.50 pp)
- Mexican Meatballs with Cilantro and Garlic

## Salads

Farmers Market Salad includes, Best of the Market greens and vegetables with a house vinaigrette dressing

## Taco Bar

### Choose 2 Meats:

- Smoked Chili Rubbed Jidori Braised Chicken
- Cumin, Lime, and Cilantro Marinated Flat Iron Steak (add \$1.50 pp)
- Kurobuta Pork Carnitas
- Mexican White Shrimp (add \$2.00 pp)
- Adobo Braised Beef
- Sautteed Seasonal Veggies

### Choose 2 Sides:

- Orange Scented Black Beans with Mexican Chocolate
- Heirloom Tomato Rice with Cumin and Coriander
- Roasted Potatoes with Smoked Chili
- Lemon Lime Asparagus with Cilantro
- Grilled Farmer's Market Vegetables
- Refried Beans with Roasted Garlic and Jalapeno

### Taco Bar Includes:

- Salsa Trio: Salsa Fresca, Roasted Salsa, and Mango Salsa
- Cheddar and Jalapeno Jack Cheese

Taco Bar

Grilled Peppers and Onions

Sour Cream

Chopped Lettuce

4" Corn or Flour Tortillas

Roasted Garlic Guacamole (add \$1.50 pp)