
APPETIZERS

SALSA 4 V/GF

choice of:

- HOUSE - roasted tomato, poblano, daikon
- VERDE - roasted tomatillo, garlic, jalapeño
- RANCHERO - poblano, smoked tomato, garlic

GUACAMOLE 5 V/GF

fresh avocados, poblanos, jalapeños, lime, cilantro

MINI EMPANADA 5

[2 pieces per serving, served with choice of chipotle crema or sweet onion crema]

choice of:

- mango, four pepper chicken
- potato, house cheese blend
- cola braised beef

RUMAKI 4 GF

bacon-wrapped water chestnuts with pineapple-tomato coulis

SHRIMP CUCUMBER CANAPE 6 GF

smoked salmon mousse, dill, chive

CHIPOTLE AGAVE MEATBALL 5

ground flank steak, chipotle agave

GOAT CHEESE PEPPER 3 GF

smoked baby bell peppers, goat cheese, cream cheese, citrus zest

CUBAN PINWHEEL 5

flour tortilla wrap, roasted pork loin, bacon, jalapeño-honey mustard, smoked manchego cheese

MANGO SKEWER 4 GF

marinated mozzarella, ancho mango, fresh basil

JERK SHRIMP SKEWER 6 GF

house bacon, jerk seasoned shrimp, pineapple

CAPRESE SKEWER 4 GF

tomato, basil, fresh mozzarella, balsamic glaze

CHARCUTERIE BOARD 7

selection of fine meats and cheeses, assorted crackers

CHORIZO SLIDER 6

hawaiian roll, house-made chorizo patty, pickled red onions, chihuahua cheese, citrus aioli

CROSTINI 4

[2 pieces per serving]

choice of:

- roasted tomato and peach jam, goat cheese, chives
- olive tapenade, herb goat cheese

CRAB CUP 5 GF

citrus lump blue crab, cucumber

SHRIMP CEVICHE CROSTINI 5

house citrus marinated shrimp, caramelized red onion, fresno peppers, boursin cheese

CAMPACHENA MARGARITA 6 GF

margarita marinated chilled shrimp & squid, ranchero sauce, lime, avocado, tortilla chips

CRAB CAKE PUFF 5

lump blue crab cake bites, sriracha mayo, green onion

LAMB LOLLIPOP 6 GF

grilled lamb chop, chili and garlic sauce

CHORIZO MUSHROOM 4 GF

roasted button mushrooms stuffed with house-made chorizo and chihuahua cheese



BRUNCH

BRUNCH BUFFET pick two 20 / pick three 27
served with potato hash

scrambled eggs

served with your choice of bacon or sausage

brioche french toast

paired with your choice of seasonal berry compote or Ohio maple syrup

biscuits & maple breakfast sausage gravy

house-made biscuits with maple sausage gravy (turkey sausage available upon request)

frittata GF

- veggie
tomato, spinach, peppers, onions, mushrooms
- meat
house bacon, maple breakfast sausage, onion, jalapeño cheddar

**MAKE-YOUR-OWN
BREAKFAST TACO BAR BUFFET**

pick two 20 / pick three 27 / pick four 32
includes flour or corn tortillas, chopped lettuce, shredded cheese, pickled red onion, pickled jalapeño

- lightly seasoned scrambled eggs
- applewood smoked bacon
- maple breakfast sausage
- home fries or potato hash
- sautéed peppers, onions, mushrooms
- house black beans

BOXED LUNCH 15

all boxed lunches served with chips, fruit, cookie

choice of:

- seasonal chicken salad on croissant
- veggie wrap V
with zucchini, yellow squash, roasted red peppers, asparagus, mixed greens, tomatoes, balsamic on a spinach tortilla
- italian hoagie
salami, capicola, prosciutto, roasted red peppers, fresh mozzarella, banana peppers, red onions, tomatoes, basil pesto, shredded romaine lettuce, and italian vinaigrette

LIGHT & FRESH 5 GV

- seasonal fruit display or skewers V/GF
- greek honey yogurt with house-made granola
- avocado toast with light toppings



DINNER

SILVER

choose plated OR buffet

plated 22

buffet pick two 22 / pick three 29

includes a mixed greens salad with tomatoes, red onions, sunflower seeds, and red wine vinaigrette

all served with rojo rice and black beans

POLLO CREMA GF

brined and grilled chicken breasts, roasted jalapeño & goat cheese crema

CARNE ASADA GF

chimichurri-marinated flank steak

VERACRUZ TROUT GF

pan-seared rainbow trout with veracruz sauce

TAMALE V/GF

wild mushroom and leek tamales with a smoked tomato ranchero sauce

GOLD

choose plated OR buffet

plated 30

buffet pick two 30 / pick three 37

includes a mixed greens salad with tomatoes, red onions, sunflower seeds, and red wine vinaigrette

all served with a roasted potato medley and pepita green beans

WATERMELON BASIL CHICKEN GF

watermelon brined and grilled chicken breasts with watermelon salsa

BLACK AND BLUE ROULADE GF

coffee-rubbed steak roulade stuffed with apples and scallions finished with a blackberry-blueberry demi

STUFFED EGGPLANT V/GF

caramelized onions, asparagus, eggplant slices stuffed with portabella mushrooms and peppers with a roasted tomato & pepper coulis

SMOKED SALMON GF

topped with a bearnaise sauce



DINNER

PLATINUM

plated only

[pick up to three](#) 37

includes caesar salad with romaine hearts, cherry tomatoes, kalamata olives, smoked manchego cheese, bolillo crisp, and red chili caesar dressing

COSTILLA

10 hour braised short rib, mashed yukon gold potatoes, grilled broccolini, fig ancho bbq sauce

POLLO VOLADOR **GF**

confit chicken leg quarters, smoked mozzarella potato au gratin, wilted lemon arugula & sautéed cherry tomatoes

PESCADO

cajun-guajillo seared Mahi Mahi, horchata rice, coconut-toasted almonds, mango & pineapple salsa

CHILE RELLENO **GF**

roasted poblano stuffed with smoked manchego cheese & white hominy, with rojo rice, black beans & roasted corn sauce

CHULETA **GF**

grilled veal chop, rosemary & goat cheese potatoes au gratin, garlic rapini, roasted portabella demi

DIAMOND

plated only

[pick up to three](#) 64

includes caesar salad with romaine hearts, cherry tomatoes, kalamata olives, smoked manchego cheese, bolillo crisp, and red chili caesar dressing

BEEF TENDERLOIN

prime black angus beef, sweet potato & goat cheese croquette, caramelized sherry onions, asparagus, pomegranate demi

LOBSTER CAVATELLI

truffle butter poached 8 oz lobster tail, cavatelli pasta, sautéed porcini mushrooms, champagne cream sauce

VEGAN SCALLOPS **V**

pan-seared daikon radish and turnips, roasted cauliflower croquettes, butternut squash puree

COLORADO LAMB CHOPS

herb-dijon crusted, mediterranean cous cous, mango & carrot puree

CHILEAN SEA BASS

champagne-poached asparagus, garlic-parmesan risotto, meyer lemon beurre blanc



DINNER

TEXAS BBQ

buffet only

pick one 22 / two 32 / three 42
includes a mixed greens salad with
roasted apple dressing and the
choice of two sides

SMOKED BRISKET GF

10-hour hickory smoked beef
brisket

CHIPOTLE AGAVE BABY BACK RIBS

negro modelo-brined, chipotle
agave glazed pork ribs

PACIFICO CHICKEN

bone-in, pacifico clara-marinated
grilled chicken

SIDES

choose two:

- baked pinto beans with house
jerked bacon GF
- mac & cheese, smoked gouda
- chipotle buttered corn GF
- house-made hawaiian rolls with
jalapeño honey butter

+ additional sides 6 each

BUILD YOUR TACOS

buffet only

pick two 28 / three 36
includes flour or corn tortillas house
cheese blend, rojo rice, black beans,
pickled onions, sour cream

MIXED VEGETABLES V/GF

seasonal selection of sautéed
vegetables

MICHELADA TOFU V

smoky-spice seasoned, grilled
cleveland tofu cooked with peppers,
onions, bloody mary mix, and
pacifico beer

COCA-COLA BRAISED BEEF GF

mexican coca-cola braised certified
angus beef

FOUR-PEPPER CHICKEN GF

roasted boneless skinless chicken
thighs, rubbed with our house blend
of four-pepper mexican spices

MICHELADA SHRIMP

bite-sized shrimp, seared with
peppers, onions, bloody mary mix,
and pacifico beer

CHIMICHURRI FLANK STEAK GF

certified angus flank steak
marinated in house-made
chimichurri

ITALIAN

choose plated OR buffet

plated 30

buffet pick two 30 / three 38
includes a mixed greens salad with
tomatoes, red onions, sunflower
seeds, with red wine vinaigrette
and choice of two sides

BOLOGNESE

pappardelle pasta, rich meat sauce
with italian sausage, beef, fresh
herbs

CHICKEN SALTIMBOCCA V/GF

prosciutto wrapped chicken,
balsamic tomatoes, fresh
mozzarella

MANICOTTI

butter poached shrimp, lump crab,
citrus goat cheese cream

STUFFED PEPPERS V/GF

house marinara, white rice stuffed
with your choice of italian sausage,
chicken sausage or vegan sausage

SIDES

choose two:

- truffle parmesan risotto GF
- roasted red pepper polenta GF
- seasonal roasted vegetables V/GF
- pappardelle pasta with marinara V

+ additional sides 6 each



BAR PACKAGES

Below is a list of spirits included with each unlimited beverage package. Each package is based on a price per person for a 5-hour event. All packages include a welcome cocktail, juices, soda, garnishes, coffee and tea.

BEER & WINE

40 per person

Beer: domestic, Mexican, craft and draft beers

Wine: boutique wines from Cutting Edge

SILVER PACKAGE

46 per person

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi, Captain Morgan

Tequila: El Jimador

Whiskey: Jim Beam, Jack Daniels

Scotch: Dewars

GOLD PACKAGE

60 per person

Vodka: Absolut, Tito's

Gin: Tanqueray, Bombay Sapphire

Rum: Diplomatico Anejo

Tequila: Hornitos, Espolòn, Aviòn

Whiskey: Bulleit, Crown Royal, Maker's Mark

Scotch: Johnnie Walker Black

PLATINUM PACKAGE

70 per person

Vodka: Ketel One, Grey Goose

Gin: Hendrick's, Ransom Old Tom

Rum: Ron Zacapa 23 Year

Tequila: Don Julio, Herradura, Patròn

Whiskey: Basil Hayden's, Angel's Envy

Scotch: Glenlivet 12, Macallan 12

Complimentary Champagne Toast

