



CATERING LUNCH MENU

A TASTE OF MEXICO BUFFET

Blue, White and Cilantro Tortilla Soup with Diced Avocado and Sour Cream Foam

Hearts of Romaine Salad with Ancho Chile Dressing

Pico de Gallo, Guacamole, and Sour Cream Roasted Chile

Micro Green Salad with Baby Beets and a Pepper Vinaigrette

Black Bean Stew with Shredded Chihuahua Cheese

Herbed Brown Rice

Stone Crab Cakes with Creamy Chipotle Sauce

Heirloom Tomatoes with Queso Fresco and Piquin Pepper

Whole Roasted Suckling Pig with Mole Verde Sauce

Herbed Rack of Lamb with Pencil Asparagus and an Epazote Sauce

Tropical Fruit Filled Sables with Bitter Chocolate Brownies

Queso Fresco Lemon Cheese Cake with Banana Cream Pie Tart

Tres Leches with Cajeta Flan Palanqueta



CATERING LUNCH MENU
PLATED OPTION ONE

includes choice of appetizer, main course and dessert

APPETIZER

Organic Mixed Greens with Diced Jicama and a Dijon Mustard Emulsion

Octopus Ceviche with Shaved Serrano Chile, Diced Avocado, and an Epazote-Lime Vinaigrette

MAIN COURSE

Roasted Chilean Sea Bass with Pearl Pasta and Saffron Sauce

Aged Top Sirloin with Roasted Pepper Sauce

DESSERT

Valhrona Chocolate Cake with Caramel Ice Cream and Toffee

Margarita Pie with Tequila Caramel and Seasonal Berries



CATERING LUNCH MENU
PLATED OPTION TWO

includes choice of appetizer, main course and dessert

APPETIZER

Yellow Fin Tuna Carpaccio with Cured Cucumber and Sesame Soy Oil

Crispy Tortilla Local Roasted Pepper Salad with Queso Fresco and Sundried Tomatoes

MAIN COURSE

Grilled Veal Loin with Caper Berries and Anchovy-Lemon Vinaigrette

Grilled Pacific Salmon with Shitake Mushrooms, Root Vegetables, and an Aged Balsamic Emulsion

DESSERT

Coconut Panna Cotta with Passion Fruit Soup and Seasonal Berries

Chocolate Banana Cream Pie with Warm Caramel Sauce