



CINCO DE MAYO MENU

2024



CINCO DE MAYO MENU

SOUTH OF THE BORDER PACKAGE

Ensalada de Mayo ^{VG, GF, NF}

Chopped romaine, baby mixed greens, black beans, corn, diced bell pepper, cilantro, and tomato garnished with queso fresco and pickled red onions. Served with cumin lime vinaigrette.

Black Beans ^{VG, GF, NF}

Simmered with tomatoes and onions.

Mexican Rice ^{GF, NF, DF}

Rice simmered with tomatoes, onions, garlic, and chicken stock, finished with carrots and corn.

Tequila Lime Bone-in Chicken ^{GF, NF, DF}

Chicken marinated in tequila, lime juice, cilantro, cumin, and house seasoning; served on a bed of roasted onions with cumin lime vinaigrette.

Chopped Brisket Enchiladas ^{NF}

House smoked brisket with sautéed bell peppers, onions, pepper jack cheese, and green chili sauce.

STREET TACO STATION

Refried Beans ^{VG, GF, NF}

Made with Pinto beans, onion, garlic, cumin and chili powder, garnished with queso.

Mexican Rice ^{GF, NF, DF}

Rice simmered with tomatoes, onions, garlic, and chicken stock, finished with carrots and corn.

Carne Asada, Carnitas & Chipotle Chicken ^{GF, NF, DF}

Served with cilantro, onions, lime, and warm corn tortillas.

CHIPS & DIPS STATION

\$3.99 per person

House Made Tortilla Chips ^{NF}

Served with your choice of house made guacamole, queso blanco dip with corizo, cheese chili cheese dip, or black bean & corn salsa.



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HORS D'OEUVRES

minimum of 36 each

Braised Beef Empanada ^{NF}

Savory beef pastry served with chili de arbol vinaigrette and lime crema garnished with cilantro.

Chili Braised Pork Belly ^{GF, NF, DF}

Braised then seared pork belly served on twice fried garlic and agave tostone and topped with fresh pineapple salsa.

Citrus Shrimp Ceviche ^{GF, NF, DF}

Classic shrimp ceviche topped with c hipotle slaw served on a white corn tortilla chip.

Corn Cake Fritter ^{VG, GF, NF}

Crispy corn cake bite topped with honey jalapeño sauce.

Mango Chicken Skewer ^{GF, NF, DF}

Smoked chicken, cumin, mango, jalapeño, DQ Glaze.

Miniature Grilled Chicken Tostada ^{NF}

Salsa verde, cabbage, roasted poblano peppers, cilantro, and lime crema.

Patatas Bravas ^{VG, GF, NF}

Golden and crispy potatoes served with a bravas sauce and garlic aioli.

Smokin' Chicken Wings ^{NF}

per dozen

Chicken Wings smoked slow and low and tossed in your favorite sauce. Choose your favorite sauce: tequila lime or honey chipotle. Served with celery and ranch on the side.

Vegan Tostones ^{VN, GF, NF}

Twice cooked green plantains tossed with garlic and agave syrup, topped with sweet potato avocado pico de gallo.

DESSERTS

minimum of 36 each

Churro Station ^{VG, NF}

requires service staff

Sweet fried dough dusted with sugar, served with assorted dipping sauces to include vanilla ice cream, chocolate sauce and caramel sauce.

Dulce Dessert Platter ^{VG}

Includes Mexican Wedding cookies and Dulce de Leche brownies.

Margarita Cupcakes ^{VG, NF}

Tequila infused cake topped with a tequila lime frosting. Garnished with lime zest and a lime sliver.

Mexican Caramel Flan ^{VG, GF, NF}

Vanilla bean custard with caramel.

Tres Leches Cupcakes ^{VG, NF}

Super moist white cake soaked with sweetened condensed milk, evaporated milk and cream topped with whipped cream frosting.



VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

