

Moveable Feast



the art of the party

CORPORATE EVENTS

APPETIZER STATION:

Tableside Guacamole & salsas to order served with tortilla chips
Mexican tacos of Beef tenderloin served with
chopped sweet onion, cilantro and lime
Stacks of corn & flour tortillas
Fire roasted salmon on homemade crackers served with cilantro cream
Queso fundido served with roasted poblano peppers and chorizo sausage

PASSED ITEMS:

Chicken tacos dorados served with tomatillo salsa & queso fresca
Tostaditos of black beans, thick cream and queso fresca
Jicama, mango, pineapple & cucumber dressed in lime & red chile
Jumbo shrimp served with chipotle dipping sauce
Fresh raw Tuna and avocado drizzled in cilantro oil and confetti of mango
Plantain turnovers with fresh cheese & pork tinga filling
served with roasted poblano salsa
Squash blossom/epazote & Chihuahua cheese
Seviche: scallops with lime & cilantro

SWEETS

Chocolate pecan tartlets
Lemon lime tartlets
Demi tasse of Mexican Hot Chocolate served
with a chocolate pepper shortbread
Cinnamon ice cream shots with warm cajeta de leche
Kahlua brownies
Lime flowers dusted in powdered sugar

Specialty DRINKS for event

Limonada (classic Mexican non-alcoholic sparkling lemon/lime drink)
Planters punch of white wine, orange, pineapple & lime juice, white rum, dark
rum, grenadine & mint
Top shelf margaritas of lime juice, simple syrup, Grand Marnier & tequila served
with salt over ice
Pomegranate cocktail of vodka, Limoncello, tangerine & pomegranate juice