

# FIESTA RECEPCIÓN

**\$30 PER PERSON  
INCLUDES A CHOICE OF**

**TORTILLA CHIPS AND GUASACACA  
OR  
JICAMA WEDGES AND OLIVES**

**AND 5 ITEMS  
(EACH ADDITIONAL ITEM IS \$5 PER PERSON)**

Ahi Tuna Ceviche—soy, ginger, avocado, tobiko  
Argentine Caramelized Provolone—roasted cherry tomato salsa, olives, crostini  
Argentine Eggplant Escabeche—oregano, vinegar, olive oil, grilled bread  
Beef Anticuchos—onions, wild mushrooms, chimichurri  
Beef Sliders—red onion, tomato, lettuce, cheese, bacon-poblano sauce  
Chicken Tinga Tacos—onion, tomato, smoked chiles, cilantro, crema  
Crispy Polenta—onions, wild mushrooms, chipotle butter  
Duck “Carnitas” Tacos—pico de gallo, avocado, chile crema  
Dungeness Crab Deviled Eggs—chipotle aioli  
Empanadas (Short Rib OR Vegetable)—charred tomato salsa  
Firecracker Chicken Wings—ginger, garlic, green onion, chiles  
Fried Chicken Sliders—cabbage & red pepper slaw, chipotle aioli  
Fried Peppers—trapani sea salt  
Pork Anticuchos—yucatan habanero salsa  
Seasoned Papas Fritas—fresh herbs, aioli  
Steelhead Tacos—roasted peppers, toasted pumpkin seeds, cabbage  
Steelhead Tiradito—dungeness crab, apple, seaweed, white soy ponzu  
Sweet Potato Fritters—aji amarillo aioli  
White Shrimp Ceviche—avocado, cherry tomatoes, mango cocktail sauce

*Add Chocolate Croissant Bread Pudding or Seasonal Fruit Crisp \$6 per person*

*Add Mini Cupcakes (1 flavor choice) \$5 per person*

*Add Galletitas (House Made Cookies & Candies) \$3.50 per person*

*Add a Cheese Platter (serves 20) for \$50 per platter*

*All items on the finalized menu are staged at appetizer stations for self-service, or passed when possible.*

*This menu is a sample only; items may be adjusted and are subject to availability.*

*Price does not include any beverages, 20% Labor (in lieu of gratuity), or 9.25% Sales Tax*