

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
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
Fish Tacos—roasted peppers, toasted pumpkin seeds, cabbage
Fried Chicken Sliders—cabbage & red pepper slaw, chipotle aioli
Fried Peppers—trapani sea salt
Grilled Vegetable Skewers—oaxacan creamed onion sauce
Opah Crudo—celtuce, fresno chiles, ginger, miso vinaigrette
Peruvian Trout Ceviche—garlic, red onion, sweet potato, peppers, lime vinaigrette
Seasoned Papas Fritas—fresh herbs, aioli
Watermelon—cucumber vinaigrette
White Shrimp “al Pastor” Skewers—pineapple sauce
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) \$3.50 per person

*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*