



Enjoy exceptional dining with our state-of-the-art food truck, signature taco carts, or an elegant, staff-served buffet.

Authentic Flavors, Unforgettable Moments!

Delicious food for every mood

*Deluxe Taco Experience

*Traditional Mexican Fare

*Bold Starters

*Desserts

*Late Night Eats



Deluxe Taco Experience - \$14 Each Guest

FEATURES

- **Carne Asada (Angus Beef)**
- **Adobada (Marinated Pork)**
- **Pollo Asado (Grilled Chicken)**



*Handmade corn tortillas and flour tortillas

*Flour Quesadillas made with Monterey jack cheese

*Salsas
Green tomatillo
Roasted Chili Pepper
Zesty Raw

*Toppings: Fresh guacamole, onions, cilantro, radishes, ground cotija cheese, limes & chiles toreados

*Rice & Beans

*Drink Station
choose two

*Lemonade *Ice Tea
*Jamaica *Horchata

Traditional Mexican Fare

Our regulars keep coming back, and word of mouth is our best advertisement.

Ultimate Mexican Fiesta \$22 Each Guest

CIELO, MAR Y TIERRA

*Carne en su Jugo

Tender beef simmered in its own juices, seasoned with aromatic herbs, onions, cilantro, and hint of lime.

*Citrus-Grilled Shrimp Skewers

Juicy shrimp marinated in lime and orange juice, grilled to smoky perfection and finished with fresh cilantro

*Chicken Fajitas

Grilled to perfection and tossed with sauteed bell peppers and onions in a zesty lime-garlic seasoning.

*Complemented with herbed white rice, refried beans, guacamole, limes, Mexican tortillas chips, and pico de gallo

DRINK STATION

choose two

*Lemonade *Ice Tea

*Jamaica *Horchata



1
\$19

POBLANO CREAM CHICKEN

Tender, pan-seared chicken breast smothered in a silky roasted poblano cream sauce, made with fire-roasted poblano peppers, a touch of crema, and a hint of lime for balance. Garnished with fresh cilantro. Paired with buttery yukon gold mashed potatoes and honey glazed carrots.

2
\$16

CASA FIESTA FAJITAS

Tender marinated angus beef or chicken, grilled to perfection and tossed with sauteed sweet peppers and onions in a zesty lime-garlic seasoning. Served with herbed white rice, refried beans, fresh guacamole, sour cream, limes, Mexican tortilla chips, salsa fresca, and green tomatillo salsa

3
\$19

CHIPOTLE CHICKEN

Tender, marinated chicken breast grilled to perfection and smothered in a smoky, creamy chipotle sauce made with fire-roasted chipotle peppers, garlic and a touch of lime. Paired with a roasted garlic mashed potato and fresh crisp green beans lightly sauteed in olive oil and a touch of sea salt.

4
\$18

ENCHILADAS SUIZAS

Corn tortillas filled with shredded chicken, smothered in a creamy tomatillo sauce, and baked until bubbly and golden. Paired with refried beans and herbed white rice.

+

DRINK STATION

Choose Two

*Lemonade *Ice Tea

*Jamaica *Horchata

Bold Starters

The appetizer table can be placed anywhere you'd like



\$12 Each Guest

Choose 4

Mini rolled tacos

Potato or shredded Chicken

Chips & guacamole

Signature Ceviche

Mahi mahi or shrimp marinated in fresh squeezed lime, grapefruit, and lemon juice with diced tomatoes, onions, cucumbers, and cilantro

Corn on the cob

Petite cut corn brushed with melted butter and sprinkle with chili powder, cotija cheese, and lime. Garnished with freshly chopped cilantro leaves

Quesadillas

Made with flour tortillas and Monterey Jack cheese

Garden-Fresh Veggie Cups

Season Fruit Medley

Artisan Cheese & Cracker Board

Bold & Saucy Wings

Crispy, juicy wings tossed in your choice of flavor-packed sauces



Desserts



Sweet Temptations

*Mini Cream Puffs
Light, airy pastry filled with vanilla
cream and dusted with powder sugar

+

*Mini Cheesecakes
Bite-sized, creamy, and rich

+

*Churro Delights

\$12 Each Guest



Macaron Tower

Up to a ten-tier tower display of
delicate, handcrafted macarons
in a variety of exquisite flavors

Fixed price
based on portions



Churro Delights

Crispy, golden-brown churros dusted
with cinnamon sugar, served with a
rich and velvety caramel dip

\$7 Each Guest

“Treat Yourself--to Sweetness”

Late Night Bites

NIGHT DUO

TY Style Hot Dogs

Grilled bacon- wrapped beef hotdog in a warm toasted bun.

*Toppings:

diced onions, tomatoes, jalapenos, ketchup, mustard, mayonnaise and cotija cheese

Corn on the Cob

Petite cut corn, brushed with melted butter and sprinkle with chili powder, cotija cheese and lime. Garnished with freshly chopped cilantro leaves



\$12 Each Guest



Rolled Tacos in a Cup

Taquitos neatly stacked in a cup. Topped with crisp lettuce, freshly made pico de gallo, creamy guacamole, shredded cheese and a tangy sour cream, all finished with a drizzle of warm, flavorful tomato sauce.

\$12 Each Guest



100% Angus Beef Burger Sliders

Texas Burger

Swiss cheese, coleslaw, BBQ sauce & smoked bacon

Classic Burger

American cheese, crisp lettuce, tomato, pickles, onions, ketchup & mayo

Cheese Burger

American and Swiss cheese, ketchup, mustard, and mayo

fries

*Salt & Pepper

*Garlic Parmesan

*Cajun Style

\$15 Each Guest



Ultimate Loaded Fries or Nachos

Crispy fries or Mexican tortilla chips. Layer with nacho cheese, choice of seasoned meat, and topped with fresh pico de gallo, creamy guacamole, sour cream, special chipotle sauce and jalapenos.

\$13 Each Guest

“Delight your guests to an unforgettable day from start to finish”

Prices may change and do not include set-up labor, gratuity or taxes.