



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

# Authentic Flavors, Timeless Celebrations!

Delicious food for every special moment

\*Deluxe Taco Experience

\*Traditional Mexican Fare

\*Bold Starters

\*Desserts

\*Late Night Bites



# Deluxe Taco Experience - \$14 Each Guest

## FEATURES

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



\*Fresh-Pressed 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

\*Herbed White Rice & Refried Beans

\*Drink Station choose two

\*Fresh Lemonade infused with mint & cucumbers

\*Iced green tea with honey

Traditional Aguas Frescas

\*Jamaica \*Horchata  
\*Strawberry \*Pineapple  
\*Watermelon \*Mango

# Traditional Mexican Fare

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



## 5 Ultimate Fiesta \$22

### CIELO, MAR Y TIERRA

#### \*Carne en su Jugo

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

#### \*Citrus-Grilled Shrimp Skewers

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

#### \*Chicken Fajitas

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

\*Complemented with herbed white rice, refried beans, guacamole, sour cream, pico, lime wedges, and Mexican tortillas chips.

\*Tortillas, Corn & Flour

### + DRINK STATION Choose Two



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 garlic 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 marinate. Served with Mexican rice, refried beans, fresh guacamole, sour cream, pico, lime wedges, Mexican tortilla chips, 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 roasted garlic mashed potatoes, a medley of fresh grilled vegetables and dinner rolls.

4  
\$18

### ENCHILADAS SUIZAS

Corn tortillas filled with shredded chicken, smothered in a creamy tomatillo sauce, and baked until bubbly and golden. Finished with Mexican crema, crumbled queso fresco, and a touch of fresh cilantro. Paired with refried beans and herbed white rice.

+  
\$18

### DRINK STATION Choose Two

\*Fresh Lemonade infused with mint & cucumbers

\*Iced green tea with honey

### TRADITIONAL AGUAS FRESCAS

\*Jamaica \*Horchata  
\*Strawberry \*Pineapple  
\*Watermelon \*Mango

## Bold Starters

**A curated grazing table designed to complement your celebration.**



**\$12 Each Guest**  
Choose up to 4



**Mini rolled tacos**  
Potato or 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 in a Cup**  
Corn brushed with melted butter and sprinkle with chili powder, cotija cheese, and lime. Garnished with freshly chopped cilantro leaves

**Mini-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

**Shrimp Bites**

**Caprese Skewers**

**Mini Tamales**

**Elevate your experience with passed appetizers**

## 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

+

\*Classic Lemon Bars  
Buttery shortbread crust and a smooth,  
tangy lemon custard filling

**\$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**

### Pudding Cup Quartet

A selection of individual dessert cups featuring  
four classic flavors: vanilla bean, rich chocolate,  
banana cream, and traditional tapioca.

**\$5 Each Guest**

**“Treat Yourself--to Sweetness”**

# Late Night Bites

## NIGHT DUO

### TJ Style Hot Dogs

Grilled bacon- wrapped beef hotdog in a warm bun.

\*Toppings:  
diced onions, tomatoes, jalapenos, ketchup, mustard, and mayonnaise

### 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”**