

Mexican Ole Buffet with Hors D'oeuvres

~ HORS D'OEUVRES TO BE PASSED ~

Shrimp & Lime Ceviche

served in a toasted corn cup

Mexican Twist with Salsa Fresca & Sour Cream

Chicken & Apple Empanaditas

~ BUFFET SERVED ~

Yucatan Chicken Breast

chicken breast marinated in lemon, lime, & orange juices, paprika, & olive oil, grilled to perfection and presented with our papaya-tomatillo salsa

Seafood Enchiladas with Salsa Verde

Layered Spanish Rice Casserole with Tomatoes & Creame Fraiche

Smokey Black Beans

Caesar Salad with Chimayo Chili Croutons

Fresh Fruit Display

Warm Corn & Flour Tortillas

~ DESSERT & COFFEE ~

Flan Bar

It's made without the customary caramel toppings, all by itself it is one of the most delicate desserts imaginable.

Design your own with the following toppings:

Strawberry – Raspberry Mint Salsa

Dark Chocolate Sauce

Mango Habanera Whipped Cream

Coffee, Decaffeinated Coffee, Assorted Teas

Mexican Soft Taco Bar

~ STATIONARY HORS D'OEUVRES TABLE ~

Vegetable Crudite

fresh, marinated, & blanched vegetables, with our watercress & spinach dip

Home Made Tortilla Chips & Salsa Fresca

~ BUFFET SERVED ~

Shredded Chicken with Fresh Herbs & Tomatillos

Warm Corn & Flour Tortillas

Shredded Cheeses, Lettuce, Onion, Salsa Fresca, and California crushed Avocados

Socorro's Cheese & Green Chili Enchiladas

Refried Pinto Beans & Mexican Rice

Teacapan Tangerine Salad with Mixed Greens & Spicy Vinaigrette

~ DESSERT AND COFFEE ~

Mexican Chocolate Cake, Cinnamon Churros, & Cookies

Coffee, Decaffeinated Coffee, Assorted Teas