



2026 Menu

Galas, Weddings and Special Events





Taco Bar \$29.50

Our most popular package, the Taco Bar is a completely customizable experience that is sure to impress. Guests can choose from flour or corn tortillas, with a choice of grilled chicken thighs, tender pork carnitas, or roasted butternut squash. Top it all off with crisp lettuce, a three-cheese blend, sour cream, and pickled jalapeños. Add even more flavor with our house made salsa including classic pico de gallo, refreshing mango and pineapple salsa, spicy habanero salsa, smoky salsa roja, and fresh guacamole. Complement the meal with sides of rice, black beans, and crispy tortilla chips.

Additional Sides

Mexican Street Corn (Elotes)

\$4.25 per person

Mini corn cobs covered with a mixture of sour cream, mayonnaise and lime juice, then coated with cotija cheese and chili seasoning.

Southwest Salad

\$4.25 per person

Romaine lettuce, avocado, corn, tomato, and black beans. Served with creamy roasted poblano dressing and a three-cheese blend on the side.

Queso Dip

\$4.25 per serving

A white queso sauce made with a flavorful mix of real cheese, seasonings, and peppers.

Suggested Appetizers

6-Layer Dip and Tortilla Chips

\$74.95 (Small, serves 15-25)

\$96.25 (Large, serves 30-45)

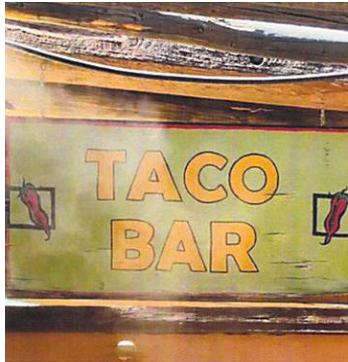
Ceviche and Tortilla Chips

\$5.50 per person

Suggested Signature Drinks

Classic Margarita Reposado tequila, triple sec, and lime juice (or make it a little sweeter with strawberry or mango puree)

El Diablo Reposado tequila, crème de cassis, lime juice and ginger beer



¡La vida es
una fiesta!



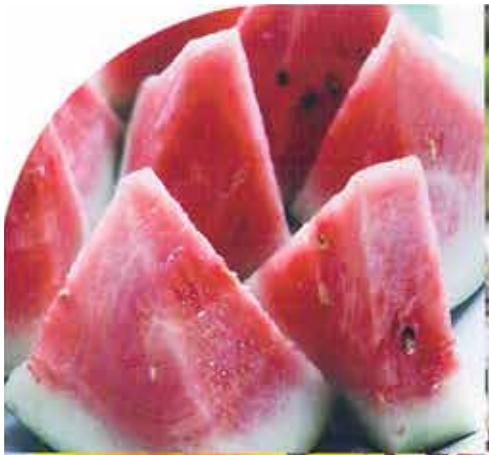
BBQ Buffet

\$29.50

Our BBQ buffet is “nothin’ fancy,” but a true crowd pleaser. Guests will enjoy building their own mini slider sandwiches on Macrina Bakery potato rolls, with their choice of flame-grilled chicken thighs, slow-roasted pulled pork, or fried tofu with sautéed peppers and onions, all tossed in our homemade barbecue sauce. Served with sides of a light and refreshing Southwest style slaw, home-style macaroni and cheese, thick-cut potato chips, and a fresh garden salad with sherry vinaigrette.

Additional Sides

Watermelon Wedges (Seasonal)	\$4.25 per person
Baked Beans	\$4.25 per person
Grilled Seasonal Vegetables	\$4.25 per serving
Potato Salad	\$4.25 per serving



Suggested Appetizers

Pretzel Bites with Beer Cheese	\$5.50 per person
Vegetable Crudité Platter with Choice of Dip (serves 25)	\$106.95 per platter
Seasonal Fruit platter (serves 25)	\$106.95 per platter

Suggested Signature Cocktail

Strawberry Vodka Lemonade
Vodka, pureed strawberries, and lemonade

Kentucky Mule
Kentucky whiskey, ginger beer, and a splash of lime juice





Mediterranean

\$43.25

Enjoy flavors inspired by the Mediterranean coast, starting with our traditional Greek Horiatiki Salad of fresh tomato, cucumber, red onion, mint, kalamata olives, and crumbled feta cheese, dressed with a tangy lemon oregano vinaigrette. Entrées include tender, slow-braised lamb with lemon Aleppo yogurt (we recommend adding freshly griddled pita bread to your dinner, you won't want to leave any sauce behind!) and Turkish-inspired grilled chicken with marinated artichokes, Castelvetrano olives, and sundried tomatoes over a bed of roasted potatoes. Sides of Saffron Rice — long grain rice cooked in a savory saffron broth with olive oil, onion, garlic and fresh herbs, and our Mediterranean Hash — seasonal vegetables roasted with zesty za'atar and warm shawarma spices round out the meal.



Available Side Substitution

Broken Potatoes: Roasted, smashed and fried potatoes, tossed with olive oil, oregano, garlic and grated parmesan cheese.

Suggested Appetizers

Vegetable Crudité with hummus dip \$106.95 per platter
(serves 25)

Mediterranean Shrimp Skewers \$149.95 per platter
(serves 25)

Suggested Signature Cocktail

Paper Plane: Bourbon, Amaro Nonino, Aperol, and lemon juice

Aperol Spritz: Aperol, prosecco, and a splash of soda water



Pasta Bar \$29.50

Our Pasta Bar allows your guests to create their own plate of pasta starting with a bed of penne and choice of herb-marinated and grilled chicken, Italian sausage, roasted seasonal vegetables, marinara, and alfredo sauces. Accompanied with Macrina Bakery herb rolls and our Italian chopped salad — fresh romaine lettuce, marinated artichoke hearts, fire-roasted peppers, and spiced chickpeas served with creamy and balsamic vinaigrette and parmesan cheese on the side. It's a comforting and delicious choice for your big day!



Additional Protein

Sautéed Shrimp

\$10 per serving

Suggested Appetizers

Caprese Skewers

(serves 25)

\$96.25 per platter

Antipasti Skewers

(serves 25)

\$106.95 per serving

Suggested Signaturer Cocktail

Sangria: Red wine and fresh fruit fortified with spirits

Hugo: Prosecco, Str. Germain, mint, and a splash of soda water



Latin Menu

\$43.25

Treat your guests to a symphony of bold and delightful flavors with our Latin Menu! Starting with our Mexican Chopped Salad — fresh romaine lettuce red onion, cucumber, tomato, and crispy tortilla strips, served with a zesty and sweet cilantro lime vinaigrette. For main entrées, enjoy Pollo Asado — chicken marinated in a delicious blend of achiote spices and citrus that is then grilled and roasted to perfection, topped with a grilled pineapple salsa, and Pork Chile Verde — tender pieces of pork shoulder, slowly braised in a fresh tomatillo sauce (we highly recommend adding on corn or flour tortillas to your meal; thank us later!). Paired with our Patatas Bravas — potatoes tossed in our house made sweet and spicy seasoning blend and roasted, topped with crema, cotija cheese, cilantro and lime, and Mexican Rice — toasted long grain rice cooked with a spiced tomato, onion, and garlic base. Our Latin-inspired feast will be remembered for years to come!

Additional Sides Substitution

Cilantro Lime Rice: Long grain rice seasoned with fresh lime juice and cilantro
Black Beans: Stewed black beans with onion, garlic cilantro, bell peppers, and spices

Available Salad Substitution

Caesar Salad: Originating in Northwest Mexico in the early 1920s, we are honoring a classic by keeping it traditional with romaine lettuce, garlic and parmesan croutons, and a creamy lemon-anchovy dressing

Suggested Appetizers

Chips and Salsas \$5.50 per person

Seasonal Fruit \$106.95 per platter
with Chamoy, Tajin and Lime (serves 25)

Suggested Signature Cocktails

Spicy Margarita: Reposado tequila, triple sec, lime juice, and jalapeños

Paloma: Reposado tequila, Aperol, and lime juice topped with grapefruit soda



Appetizer Menu

6-Layer Dip and Tortilla Chips

\$74.95 / \$96.25

\$74.95 per platter (Small, serves 15-25) / \$96.25 per platter
(Large, serves 30-40)

Layers of refried black beans, sour cream, guacamole, three cheese blend, pico de gallo, and pickled jalapeños

Ceviche and Tortilla Chips

\$5.50 per person

Fresh house made ceviche with rockfish and prawns

Chips and Salsa

\$5.50 per person

Classic mango pico de gallo, spicy habanero salsa, smoky salsa roja, and mild salsa verde

Pretzel Bites with Beer Cheese

\$5.50 per person

Warm bite-size salted pretzels with homemade beer cheese sauce

Seasonal Fruit Platter

\$106.95 platter (serves 25)

Seasonal fruit arranged on a platter

Latin Style Fruit Platter

\$106.95 platter (serves 25)

Seasonal fruit arranged on a platter and drizzled with sweet and spicy chamoy, Tajin, and lime

Vegetable Crudité Platter with Choice of Dip

\$106.95 platter (serves 25)

Fresh hand-cut vegetables with your choice of classic hummus, buttermilk herb ranch or tzatziki. Additional dips may be added for \$10 per dip



Appetizer Menu

Charcuterie and Artisanal Cheese Platter	\$279.95 per platter (serves 25)
Chef's choice of cured meats and cheeses beautifully arranged on a platter, served with seasonal accompaniments including fresh fruits, honey, jam, bread and crackers	
Antipasti Skewers	\$106.95 (serves 25)
Salami, mozzarella, arugula, Castelano olives, cherry tomato with pesto balsamic dipping sauce.	
Caprese Skewers	\$96.25 (serves 25)
Mozzarella, arugula, and cherry tomato with a pesto and balsamic dipping sauce	
Grilled Vegetable Skewers	\$96.25 (serves 25)
Herb-marinated and grilled skewers of zucchini, mushroom, yellow squash, bell pepper, and onion, served with a fire-roasted red pepper dipping sauce	
Mediterranean Grilled Prawn and Olive Skewers	\$149.95 (serves 25)
Spiced prawns skewered and grilled with Castelvetrano olives, garnished with dill yogurt sauce	



Non-Alcoholic Beverage Menu

Served in Beverage Dispensers

Iced Tea — half gallon (serves 8-10)	\$26.95
Lemonade or Limeade — half gallon (serves 8-10)	\$26.95
Strawberry Lemonade or Limeade — half gallon (serves 8-10)	\$26.95
Lemon/Lime Water — gallon (serves 15-20)	\$25.00
Cucumber Mint Water — gallon (serves 15-20)	\$25.00

Served Individually

Assorted canned sodas (regular and diet), flavored soda water, and bottled water	\$2.95 ea.
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Alcoholic Beverage Menu

Prices are subject to change as market price changes. Special request brands/cocktails accepted; price may vary from estimates.

Assorted Domestic Beer Cans/Bottles	\$7.00 each
Assorted Craft Beer Cans/Bottles	\$8.00 each
Assorted Hard Seltzer Cans	\$8.00 each
Assorted Hard Cider Cans	\$8.00 each
House Red Wine (typically cabernet sauvignon and a red blend)	\$9.00 glass
House White Wine (typically chardonnay and pinto grigio)	\$9.00 glass
Prosecco	\$10.00 glass
Sangria	
Red wine and fresh fruit fortified with spirits	\$11.00 serving
Classic Margarita	
Reposado tequila, triple sec, and fresh lime juice	\$8.00 serving
Flavored Margarita (Spicy/Strawberry/Mango)	
Reposado tequila, triple sec, lime juice, and pepper/fruit puree	\$9.00 serving
Kentucky Mule	
Kentucky whiskey, ginger beer, and a splash of lime juice	\$8.00 serving
Strawberry Vodka Lemonade	
Vodka, pureed strawberries, and lemonade	\$9.00 serving
Paloma	
Reposado tequila, Aperol, and lime juice topped with grapefruit soda	\$10.00 serving
El Diablo	
Reposado tequila, crème de cassis, lime juice, and ginger beer	\$10.00 serving
Hugo	
Prosecco, St. Germain, and a splash of soda water	\$13.00 serving
Aperol Spritz	
Aperol, prosecco, and a splash of soda water	\$15.00 serving
Paper Plane	
Bourbon, Amaro Nonino, Aperol, and lemon juice	\$17.00 serving



Special Events

- Themed Events
- Family Style Meals
- School Fundraisers and Auctions
 - VIP Parties
 - Galas
 - Awards Dinners
- Weddings, Rehearsal Dinners, Engagement Parties, and Anniversaries
 - Happy Hour Receptions
 - Retirement Parties
 - Bar/Bat Mitzvahs and Quinceaneras
 - Brunch



CONTACT US!

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