



Banquet Menu

1st Course

Agaves Salad

Mixed Greens / Queso Fresco / Heirloom Tomatoes / Pistachio / Green Apples
Tequila Agave Honey Vinaigrette

Main Course

Grilled Tablita Sampler

Grilled Natural Chicken / Talla Skirt Steak / Slowly Cooked Carnitas / Mexican Rice
Vegetarian Frijoles / Escabeche

Talla Salmon

Achiote Marinated Salmon / Epazote / Corn Esquite / Red Bell Peper Coulis / Tomato-Zucchini
Relish

Chicken Mole Poblano

Grilled Chicken Breast/ Mole Poblano/ Sesame seeds/ Mexican Rice/ Vegetarian Beans /
Plantain Chips

3rd Course

Capirotada

Mexican Bread Pudding w/ Piloncillo, Cinammon, Raisins, Cream, Berries Sauce and Horchata
Ice Cream

** Served with Chips and Salsa*

\$28.00 per person
Plus tax and 20% service