



MEXICAN BUFFET MENU

\$42.95 PER PERSON

23% Service Charge & Sales Tax

STARTER SELECTION

Choose Two

Guacamole Bar

Freshly mashed avocados, lime, tomatoes, onions, cilantro, jalapeños. Served with tortilla chips and fresh-cut veggies

Ceviche de Tuna

Tuna marinated in lime juice with tomato, onion, cilantro, and cucumber

Elote en Vaso (Mexican Street Corn Cups)

Roasted corn off the cob with crema, cotija cheese, lime, and chili powder. Served with tortillas chips

Mini Quesadillas

Grilled flour tortillas filled with melted cheese and onions

DESSERT & SWEETS TABLE

Choose Two

Churros with Chocolate and Fresas con Crema

Crispy cinnamon-sugar churros served warm

Flan Napolitano

Creamy vanilla custard with caramel topping

Mexican Hot Chocolate Station

Rich chocolate spiced with cinnamon and a touch of chili. Served with whipped cream and cinnamon sticks

Fresh Fruit Platter

Mango, papaya, pineapple, and watermelon with chili-lime seasoning on the side

MAIN COURSE BUFFET

Choose Two

Taco Station

Proteins

Carne Asada, Al Pastor, and Shredded Chicken

Tortillas

Corn and flour

Toppings

Onion, cilantro, salsa roja, lime, pickled onions, queso fresco

Enchiladas de Mole

Chicken topped with rich mole poblano sauce

Arroz Rojo y Frijoles Refritos

Mexican red rice and refried beans

Chiles Rellenos

Chile peppers stuffed with cheese. Served in Green Chili

Tamales

Steamed tamales wrapped in corn husk, filled with cheese and green chilies