

THE MENU

PASSED APPETIZERS

Bacon Wrapped Quail Bite: Tequila Agave Glaze

Pork Porchetta Mini Taco: Tomatillo Creme Fraiche

Shrimp and Lobster Quesadilla: Lime Cilantro Creme Fraiche

FIRST COURSE

White Fish Ceviche Served in Bolero Glass: Tortilla Strips

PLATED SALAD

Mexican Chopped Salad: Queso Fresco Cilantro Lime Vinaigrette

DINNER COURSE

Pecan Crusted Chicken Chile Relleno: Creamy Avocado Sauce,
Cilantro Lime Creme Sauce

Grilled Beef Tenderloin: Chimichurri Butter

Achiote Rubbed Baby Vegetables

SPECIALTY COCKTAIL

Jalapeno Margarita