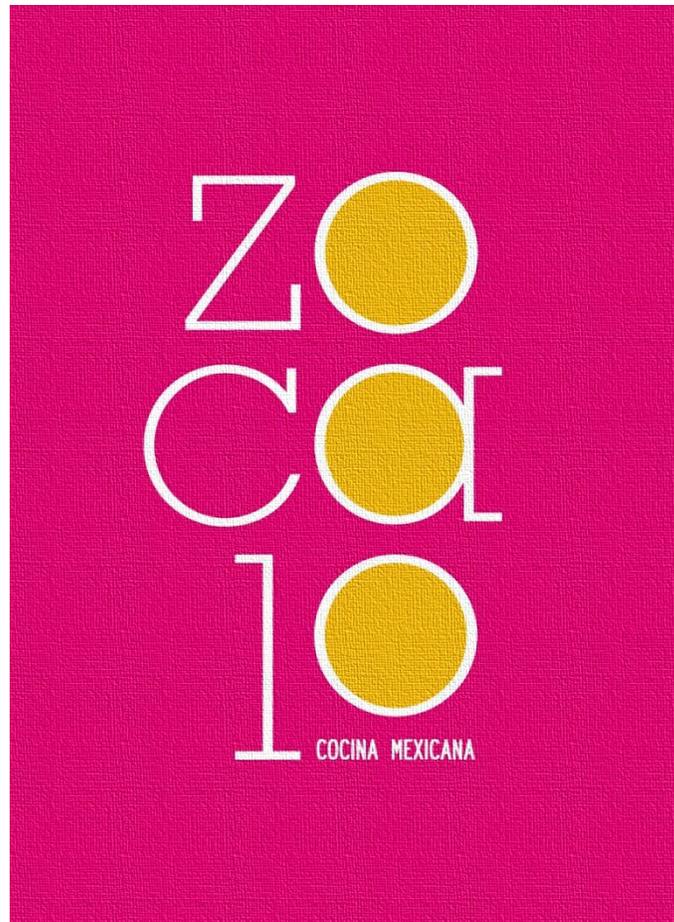


Boston's Choice Venue for Authentic Mexican Cuisine,
Exceptional Events & Catering



CORPORATE DINNERS | PRIVATE DINING | HOLIDAY PARTIES | COCKTAIL RECEPTIONS
FUNDRAISING EVENTS | SALES PRESENTATIONS | PRODUCT LAUNCHES | ANNIVERSARIES
BOARD MEETINGS | BIRTHDAYS | BABY SHOWERS | ENGAGEMENT PARTIES
BAR MITZVAHS | BRIDAL SHOWERS | TEAM BUILDING

HORS D'OEUVRES SELECTION

FRESHLY MADE GUACAMOLE & CRISPY TORTILLAS

Fresh Avocado, Lime Juice, Onions, Tomatoes, and Cilantro

QUESADILLAS

Flour Tortillas stuffed with Your Choice of Chicken, Steak, Pork, or Mashed potatoes with mushrooms and Served with Sour Cream, Guacamole, and Pico de Gallo

FRESHLY MADE SALSA & CRISPY TORTILLAS

VEGETABLE CRUDITÉ DISPLAY

Assorted Freshly Cut Vegetables and Dipping Sauces

CEVICHE WITH CRISPY TORTILLAS

Choice of Tuna or Shrimp with Lime Juice, Tomatoes, Mangoes, Onions, Cilantro, and Avocado

CRISPY AVOCADO STICKS

with Chipotle Mayo, Cotija Cheese and Fresh Squeezed Lime

ELOTE

Traditional Grilled Corn with Crema Mexicana, Lime Juice, Queso Fresco, and Chile Spice

FLAUTUS

Crispy rolled corn tortillas filled with chicken and rajas, fruity roasted chile de árbol-tomato sauce, cotija cheese

TOSADA DE POLLO PIBIL

Crispy corn tortillas topped with black beans, lettuce, pulled chicken, fresh avocado, and queso cotija

TOSADA DE CEVICHE

Crispy corn tortillas topped with Tuna with lime juice, tomato, mango, red onion cilantro and avocado

CHILAPITAS

Sweet Plantains Stuffed with Pulled Pork, Crème Fraîche, Avocado, and Pickled Onions, Topped with Chile Chipotle Sauce and Cotija Cheese

MINI TORTAS

Mexican sandwiches, selection of shredded pork, chicken or vegetarian, topped with pinto beans, queso fresco, lettuce, tomato, avocado, and salsa

CAMARONES A LA PARILLA

Grilled Jumbo Shrimp marinated in Chimichurri Sauce

SEARED SCALLOPS W/ SALSA VERDE

PLATED DINNER OPTIONS

APPETIZERS, SOUPS AND SALADS

CEVICHE. *Market Fish, fresh squeezed lime, tomatoes, mango, avocado, red onion, cilantro and evoo*

FLAUTUS DE POLLO. *Crispy rolled corn tortillas with chicken and poblano chiles, fruit roasted chile de árbol-tomato sauce, queso cotija and arugula*

TAMAL VERDE. *Steamed corn meal topped with tomatillo sauce and stuffed with mushrooms, manchego cheese and arugula salad*

TOSADO DE POLLO PIBIL. *Crispy corn tortillas with refried black beans, lettuce, pulled chicken, fresh avocado and queso cotija*

CHILAPITAS. *Sweet plantains stuffed with pulled chicken crème fraîche, avocado and pickled onions. Topped with chile chipotle sauce and cotija cheese. Vegetarian Option Available*

ENSALADA DE JICAMA. *Crunchy jicama, cucumbers, carrots, pineapple, oranges, lime juice and chile arbol.*

ENSALADA DE MEXICANA. *Artisan mixed greens, arugula, queso fresco, avocado slices, tomatoes, crispy tortilla strips tossed with citrus vinaigrette.*

QUESADILLA MEXICANA. *Mexico City style quesadillas (corn masa pockets) stuffed with creamy polano peppers on black bean puree, artisan mixed greens, honey vinaigrette and cotija cheese*

SOPA DE TORILLA OLÉ. *Poured Chicken and chile pasilla broth over cubed chicken, avocado, shredded jack cheese, crema and corn tortilla strips.*

QUESADILLA. *Flour tortilla with cheese and your choice of grilled chicken, steak, or mashed potatoes & mushrooms.*

CRISPY AVOCADO STICKS. *Lightly battered, fried avocado sticks topped with Chipotle mayo, cotija cheese and lime juice*

ELOTE CON CHILE. *Grilled corn, street vendor style with crema, cotija cheese, fresh squeezed lime, and chile powder*

ENTREES

CARNITAS. *Braised pork adobo, pineapple-cucumber guacamole and guajilo chipotle sauce. Served with Mexican rice and black beans.*

PESCADO. *Pan seared adobo marinated fish (daily catch), with mango-pineapple salsa. Served with white rice and black beans.*

CHILES RELLENOS. *Two roasted poblanos chiles; one stuffed with mixed mexican cheeses, spinach, raisins and toasted almonds; the other with braised pork. Served on a roasted tomato broth, plantains and mexican rice.*

POLLO CON MOLÉ VERD. *Grilled chicken breast with homemade classic green mole (toasted sesame seeds, pumpkin seeds, swiss chard, spinach & spices), topped with crema mexicana and onions. Served with rice and black beans*

ENCHILADAS DE POLLO. *Corn tortillas with shredded chicken or mixed vegetables, topped with cheese and racher sauce, Served with sour cream and pico de gallo*

CHILAQUILES VEGETARIANOS *Three layers of baked corn tortillas, spinach, fresh corn, poblano chiles, mushrooms, jack cheese. Served with black beans and white rice.*

BEEF PIRÁMIDE. *Grilled sliced skirt steak with tomatoes, rajas, onions, black bean puree. Served with guacamole on chile de árbol sauce.*

SALMON OLÉ. *Pan seared North Atlantic salmon with ancho-honey glaze. Served with baby arugula and white rice.*

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CAMARONES JUANITA. *Grilled shrimp marinated with adobo sauce on black beans. Served with white rice.*

DESSERTS

BREAD PUDDING. *Chocolate bread pudding served with house made chocolate and caramel sauce.*

FLAN TRADICIONAL. *Classic creamy custard with a rich caramel sauce*

TRES LECHES. *Moist white cake soaked in a mixture of three milks and topped raspberry coulis*

SORBET. *3 scoops fruit sorbet
Ask for additional options available*

The dessert course may be substituted with a whole cake for a supplemental charge of \$3/pp, minimum guarantee of 12p Outside cakes/desserts are not permitted without advanced

PLATED LUNCH OPTIONS

APPETIZERS, SOUPS AND SALADS

FLAUTUS DE POLLO. *Crispy rolled corn tortillas with chicken and poblano chiles, fruit roasted chile de árbol-tomato sauce, queso cotija and arugula*

SOPA DE TORILLA OLÉ. *Poured Chicken and chile pasilla broth over cubed chicken, avocado, shredded jack cheese, crema and corn tortilla strips.*

ENSALADA DE JICAMA. *Crunchy jicama, cucumbers, carrots, pineapple, oranges, lime juice and chile arbol.*

BLANCA'S POZOLE *Mexico's classic chicken-hominy soup/stew infused with chile ancho and guajilo. Topped with cabbage, radish, cilantro and tortilla strips.*

ENSALADA DE MEXICANA. *Artisan mixed greens, arugula, queso fresco, avocado slices, tomatoes, crispy tortilla strips tossed with citrus vinaigrette.*

CRISPY AVOCADO STICKS. *Lightly battered, fried avocado sticks topped with Chipotle mayo, cotija cheese and lime juice*

QUESADILLA MEXICANA. *Mexico City style quesadillas (corn masa pockets) stuffed with creamy poblano peppers on black bean puree, artisan mixed greens, honey vinaigrette and cotija cheese*

ELOTE CON CHILE. *Grilled corn, street vendor style with crema, cotija cheese, fresh squeezed lime, and chile powder*

ENTREES

BAJA TACOS. *Beer battered shrimp or mahi-mahi tacos with pickled cabbage, cilantro pesto, chipotle aioli, toasted black sesame seeds on hand made corn tortillas. Served with frijoles churros and fresh guacamole.*

TACOS AL CARBÓN. *Grilled beef, chicken, pork or mushrooms topped with pickled poblano chiles and Spanish onions on handmade corn tortillas. Served with two salsas, frijoles churros and fresh guacamole.*

ROBERTO'S TACOS. *Two tacos with grilled chicken, guacamole, cotija cheese and pico de gallo. Served with arugula salad.*

PAPA AND CHORIZO TACOS. *Two tacos with mashed potatoes and housemade chorizo topped with tomatillo sauce, cream, pico de gallo, and tortilla striped. Served with guacamole and frijoles churros.*

ENCHILADAS DE POLLO. *Corn tortillas with shredded chicken, topped with cheese and ranchera sauce, Served with sour cream, pico de gallo, black beans and Mexican rice*

GARDEN ENCHILADAS. *Corn tortillas with mashed potatoes, rajas, sweet corn and zucchinis, topped with tomatillo sauce, cilantro, queso fresco and crema. Served with black beans and Mexican rice*

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QUESDILLA NORTE. *Flour tortilla with cheese and your choice of grilled chicken, steak, or mashed potatoes & mushrooms. Served with black beans and arugula salad*

TACOS ALAMBRE. *Soft flour tortillas with marinated chicken or steak, poblano peppers, onions, portabello mushrooms and bacon. Topped with jack cheese, cilantro, salsa verde and chipotle sauce*

CUBANO TORTA. *Slow cooked carnitas, black beans, applewood smoked bacon, jalapeno jack cheese, chipotle mustard*

CHICKEN TINGA TORTA. *Chipotle-roasted tomato braised chicken, pickled red onions, black beans, cotija cheese, arugula*

BURRITO. *Flour tortilla stuffed with rice, beans, pico de gallo, sour cream and guacamole with ranchera sauce and cotija cheese. Choice of chicken, steak, vegetables, or pork.*

RECEPTION AND BUFFET STATIONS

HOT ENTRÉE STATIONS

BAJA TACOS. *Beer battered shrimp or mahi-mahi tacos with pickled cabbage, cilantro pesto, chipotle aioli, toasted black sesame seeds on hand made corn tortillas.*

PESCADO. *Pan seared adobo marinated fish (daily catch), with mango-pineapple salsa. Served with white rice and black beans.*

CARNITAS. *Braised pork adobo, pineapple-cucumber guacamole and guajilo chipotle sauce. Served with Mexican rice and black beans.*

CHILAQUILES VEGETARIANOS *Three layers of baked corn tortillas, spinach, fresh corn, poblano chiles, mushrooms, jack cheese.*

GARDEN ENCHILADAS. *Corn tortillas with mashed potatoes, rajas, sweet corn and zucchinis, topped with tomatillo sauce, cilantro, queso fresco and crema.*

ENCHILADAS DE POLLO. *Corn tortillas with shredded chicken, topped with cheese and ranchera sauce and pico de gallo*

SALMON OLÉ. *Pan seared North Atlantic salmon with ancho-honey glaze.*

SALAD & APPETIZER STATIONS

ENSALADA DE JICAMA *Crunchy jicama, cucumbers, carrots, pineapple, oranges, lime juice and chile arbol.*

ENSALADA DE MEXICANA *Artisan mixed greens, arugula, queso fresco, avocado slices, tomatoes, crispy tortilla strips tossed with citrus vinaigrette.*

CEVICHE *Market Fish, fresh squeezed lime, tomatoes, mango, avocado, red onion, cilantro and evoo*

FRESHLY MADE GUACAMOLE & CRISPY TORTILLAS *Fresh Avocado, Lime Juice, Onions, Tomatoes, and Cilantro*

ELOTE CON CHILE *Grilled corn, street vendor style with crema, cotija cheese, fresh squeezed lime, and chile powder*

SOPA DE TORILLA OLÉ *Poured Chicken and chile pasilla broth over cubed chicken, avocado, shredded jack cheese, crema and corn tortilla strips.*

HOT SIDE STATIONS

ADDITIONAL STATIONARY OPTIONS

PORTABELLO AND TRUFFLE MASHED POTATOS

BLACK BEANS

REFRIED BEANS

SWEET PLANTAINS

MEXICAN RICE

WHITE RICE

FRIJOLES CHARROS

TACO BAR

Choice of Two Toppings of Chicken, Steak, Pork, or Vegetable. Includes Mixed Cheese, Pico de Gallo, Lettuce, Sour Cream, Flour or Corn Tortillas, Chips, and Salsa

BURRITO BAR

Choice of Two Toppings of Chicken, Steak, Pork, or Grilled Vegetable. Includes Mixed Cheese, Pico de Gallo, Lettuce, Sour Cream, Flour Tortillas, Rice, Beans, Chips, and Salsa