

# Baja Coastline: Mexican Fiesta Menu

A vibrant, high-end, interactive menu focusing on fresh, citrus-forward flavors and premium fillings. \$80/guest\*

# **Appetizer**

#### **Chip & Fresh Made Salsa Platter**

an upscale platter featuring house-fried tortilla chips, fresh pico de gallo, pineapple mango habanero salsa, fire roasted salsa, guacamole, and salsa verde

## Salad

#### Winter Citrus & Avocado Salad

vibrant ruby grapefruit, heirloom and blood orange segments, creamy avocado, baby wild arugula, toasted pepitas, and a bright citrus vinaigrette

#### Interactive Entrée

## **The Grand Taco Bar**

guests enjoy crafting their own experience with fresh corn and flour tortillas and an array of sophisticated toppings (queso fresco, fresh cilantro, green onion, fresh jalapeño, shredded cabbage, shredded cheeses)

# **Premium Taco Bar Fillings**

\*\*Your menu includes a choice of two fillings. You may select additional fillings for a supplemental upgrade.

## **Slow-Braised Barbacoa Short Rib**

tender niman ranch boneless short rib braised with melted onions, authentic chilies, and herbs until falling apart

#### **Shredded Organic Chipotle Chicken Breast**

tender shredded organic chicken breast simmered with smoky chipotle peppers and roasted poblano chilies

#### **Confit Citrus Carnitas**

tender pork slow-cooked in citrus and herbs, finished with lime zest and crumbled cotija

# **Traditional Sides**

## **Cilantro-Lime Infused Basmati Rice**

fluffy premium basmati rice cooked in house chicken stock, tossed with fresh cilantro and tangy lime juice

#### **Simmered Ranchero Black Beans**

black beans simmered low and slow in house stock with aromatic vegetables, chilies and authentic spices.

# Dessert

# **Cinnamon-Sugar Churritos**

rich custard base crispy mini churros served with mexcian chili chocolate and dulce de leche dipping sauces

#### **Cumin-Glazed Grilled Mahi Mahi**

grilled mahi mahi fillet with a toasted cumin-coriander glaze

#### **Smoky Poblano & Wild Mushroom Rajas**

fire-roasted poblano and colorful bell pepper medley with sautéed wild mushrooms tossed in smoked chili seasoning, finished with caramelized onion

## **Mexican Street Corn (Elotes)**

Crunchy fresh corn baked with chili aioli, egg, and Cotija cheese, finished with fresh lime.

<sup>\*</sup>Pricing is for delivery or pick up only. Does not include equipment/service fee, delivery fee, gratuity, or taxes. Pricing tiers available for groups of 15 or more.