



HANDCRAFTED HORS D'OEUVRES (\$5pp)

Jalapeno Soup Shooters

Everything you love about jalapeno transformed into spicy roasted cream jalapeno soup served in a shooter with a grilled white cheese bite.

Mexican Bruschetta

Crispy crostini topped with diced tomatoes, roasted corn, light onions and cilantro, topped with a light spicy ranch and cotija cheese.

Baja Shrimp Tostada

Mini Crisp tostada with succulent Cajun seasoned shrimp, complemented by a creamy cilantro avocado mousse and finished with a delicate touch of Mexican crema.

Artisan Corn Tamal

House-made sweet corn tamal, topped with melted butter, fresh queso fresco, Mexican crema and fresh cilantro.

Fruit and Cheese Board

Seasonal fruit, fancy selected cheeses, and gourmet crackers.

Pacific Shrimp Ceviche

Shrimp marinated in fresh lime juice, mixed with ripe tomatoes, onions, and fresh cilantro. Served chilled in a shot glass for a refreshing bite.

Crisp Guacamole Cups

Crisp mini corn cups filled with our signature creamy guacamole mousse, finished with fresh, heat-free pico de gallo.

House BBQ Beef Meatballs

Tender beef meatballs seasoned with our signature BBQ rub and finished in a house-made BBQ sauce.

Italian Mozzarella Skewer

Buffalo mozzarella, fresh tomatoes and basil, topped with olive oil and our best balsamic glaze.

Colombian Bite (Empanada)

Empanada bites topped with traditional Colombian beef sofrito, served with ají.

Las Quesadillas

Bite-size flour tortilla quesadillas filled with tender shredded chicken, sautéed onions and peppers in a light tomato sauce, served with house salsa on the side. (Stationary only)

Korean Bacon Bites

Apple smoked bacon seasoned with our delicious spicy Korean rub and topped with real maple syrup.

Italian Parmesan Meatballs

Homemade marinara sauce over our handmade beef meatballs, topped with fresh parmesan cheese.

Rumakies

Bite-size pieces of chicken and pepper jack cheese wrapped in bacon, baked until crisp and served on a skewer. (\$1 extra pp)

Brisket Street Taco

Tender house-made brisket served on a warm mini corn tortilla, finished with creamy avocado sauce and queso fresco, with fresh jalapeño and lime on the side. (\$1pp extra)



ARTISAN CHARCUTERIES

Premium Charcuterie Board

An elegant assortment of premium cured meats, artisan cheeses, olives, nuts, and jellies, served with fresh bread, crisp crackers, seasonal vegetables, and fresh fruit.

(NO REPLENISHMENT)

For 100 Guests \$400 for 200 \$800.00

Mexican Inspired Charcuterie Board

A vibrant Mexican-inspired spread featuring assorted cold cuts, crispy chicharrones, fresh cucumber and jicama, creamy white queso and traditional yellow queso, select cheeses, crackers, and nuts, accompanied by guacamole, spacy ranch dip, fresh vegetables, and seasonal fruit.

(NO REPLENISHMENT)

For 100 Guests \$450 for 200 \$900.00

Lone Star BBQ Board

A flavorful assortment of smoked sausages served with chips and smoked jalapeño white queso, fine cheeses, crackers, and nuts, alongside a selection of BBQ sauces and dips, pickled jalapeños, classic pickles, jalapeño corn casserole, fresh vegetables, and seasonal fruit.

(NO REPLENISHMENT)

For 100 Guests \$450 for 200 \$900.00



TASTE STATIONS (\$9pp)

Smokehouse Mac and Cheese

Creamy smoked Gouda sauce tossed with penne pasta, served with your choice of toppings: Bacon, jalapeños, panko crumbs, Monterrey cheese, and sweet corn.

Las Quesadilla Bar

Grill-to-order flour tortillas filled with pulled chicken or slow-braised beef brisket, layered with melted cheese and accompanied by sour cream, guacamole, jalapeños, and house salsa.

Mexican Corn Cups

A Mexican street corn station offering sweet corn customized with mayonnaise, crema, fresh lime, Parmesan cheese, hot sauce, and a selection of crunchy toppings such as crushed Flamin' Hot Cheetos, Takis, or Cool Ranch Doritos.

The Street Tacos

Marinated al pastor pork and tender pulled chicken served on warm corn tortillas, finished with melted mixed cheese and accompanied by avocado sauce, house salsa, lime, cilantro, and pickled jalapeños.

Loaded Nacho Station

Crisp fried tortilla chips topped with house-made queso and offered with a variety of toppings, including seasoned ground beef chili, tender pulled chicken, guacamole, fresh pico de gallo, jalapeños, sour cream, and blended cheeses.

DESSERT CELEBRATION

Chocolate & Marshmallow Bar

A fun dessert setup featuring warm toasted marshmallows, rich chocolate pieces, and crunchy cookie wafers. Perfect for guests to enjoy a classic campfire-style treat, available for indoor or outdoor events.

Churros

Delicious churros served in shooter dusted with cinnamon sugar and your favorite sauce: chocolate syrup, sweet milk or cajeta caramel.

BBQ Siders

Pulled Brisket, smoked and cook to perfect tender, served on small slider bun with your guest choice of BBQ Sauce, Spicy BBQ. Pickles, jalapenos and chipotle mayo.

Classic Hot Chocolate Bar

Homemade hot chocolate made with whole milk, served warm with your choice of classic toppings like mini marshmallows, peppermint, cinnamon, white chocolate chips, and whipped cream.

Urban Coffee Bar

Fresh brewed coffee served with half & half and French vanilla and sugars. Disposable cups with lids are included.



SWEET TABLE \$2pp

Little Sweet Shooters

Individual dessert cups filled with smooth chocolate or strawberry mousse, perfectly portioned for an elegant sweet finish.

Shot glass filled with chocolate or strawberry mousse.

Cajeta Cream Bites

Creamy bite-size cheesecake finished with a drizzle of rich cajeta caramel.

Signature Cookie Selection

A fresh assortment of house-baked cookies, including chocolate chip, sugar, oatmeal, and peanut butter.

Fudge Brownie Cuts

Rich, chewy chocolate brownies finished with a drizzle of white chocolate sauce.

HOUSE DESSERTS \$6pp

Sweet Roasted Pineapple (Vegan)

Warm pineapple gently caramelized with a touch of spice, served alongside a fresh mix of seasonal berries.

Texan Cobbler

A warm, baked fruit dessert made with your choice of peach or apple, finished with a golden crust.

New York Cream Delight

Smooth, rich slice of cheesecake finished with our homemade strawberry sauce.

Honey Churro Cheesecake

Creamy cheesecake-style dessert finished with a light cinnamon sugar topping and drizzled with natural honey.