



COCINA MEXICANA & MARGARITA LOUNGE

*and*  
**Four Lounge**

**Hors d'oeuvres Packages**

*(Minimum of 15 guests)*

**Package Uno**

***Trio of Salsas***

*Maximo Salsa Roja, Jalapeño Salsa Verde and Escabeche Salsa de Pina  
House made Tortilla Chips*

***Flautas de Pollo***

*Served with Avocado Sauce*

***Empanaditas***

*Filled with Spinach, Chorizo Sausage, Olives and Jack Cheese served with  
Tomatillo Sauce and Watermelon Pico De Gallo*

***Smoked Salmon Nachos***

*Crispy Corn Chips with Guacamole and Black Bean Puree Topped with Smoked  
Salmon and Crumbled Queso Fresco*

*(Serving 2 Pieces Each per Guest) \$14.00 per Guest*

**Package Dos**

***Queso Fundido***

*Chorizo, Mushrooms, Poblano Pepper and Cheese Served with Warm Tortillas*

***Snapper Ceviche Tostaditas***

*Snapper Marinated in Citrus, Spices and Dried Chilies, Pickled Garlic,  
Cilantro, Onions, and Tomatoes served on a Tostada*

***Beef Satay with Chili Aioli***

***Quesadillas de Pollo***

*Chicken, Spinach, Pepper Rajas, Sun Dried Tomatoes, Jalapeño Jack Cheese  
Served with Tomatillo Avocado Salsa*

***Caesar Salad "Alambrillo"***

*Romaine Lettuce, Tomato and Queso Blanco with Maximo Caesar Dressing*

*(Serving 2 Pieces Each per Guest) \$19.00 per Guest*



COCINA MEXICANA & MARGARITA LOUNGE

*Package Tres*

*Ancho BBQ Pork Ribs*

*Shrimp Banderilla*

*Grilled Shrimp with Sweet Pepper, Pineapple and Jicama*

*Beef Satay with Chili Aioli*

*Lobster Nachos*

*Lobster Black Bean Puree, Avocado And Jack Cheese*

*Flautas De Pollo*

*Served with Avocado Sauce*

*(Serving 2 Pieces Each per Guest)*

*\$24.00 per Guest*

*Desserts*

*Mini Tres Leche Cake @ \$1.50/pc*

*Coconut & Pecan Cookies @ \$1.25/pc*

*Chocolate Dipped Strawberries @ \$2.50/pc*

*Maximo Flan @ 1.50/pc*

*Fresh Fruit Tart @ \$2.50/pc*

*Signature Appetizers*

*(1 Order Serves 2-4 People)*

*Chef Mora's Fresh Guacamole \$9.00*

*Fresh Cilantro, Roasted Onions, Garlic, Tomatoes, Lime Juice, Serrano or  
Habanero Peppers*

*Snapper or Shrimp Ceviche Entequilado \$11.00*

*Marinated In Citrus, Spices and Dried Chilies, Pickled Garlic, Cilantro, Onions,  
Tomatoes and Lime Slices and Spiked With Tequila Blanco*

## **Buffet Menu “Los Continentes”**

*(Minimum 15 Guests)*

### **Soup or Salad (Please Select 1- 3 Options)**

#### ***Sopa De Tortilla***

*Chicken, avocado, tomato, chile served in a tortilla broth with jack cheese*

#### ***Gazpacho “Tapatio”***

*Chilled soup of: heirloom tomato essence, cucumbers, sweet peppers, grilled corn, pickled garlic and fresh herbs*

***Ensalada De Casa-*** *Wild Greens, Bacon, Strawberries, Almonds, Chile-Balsamic Vinaigrette and Queso Fresco*

***Caesar Mexicana-*** *Hearts of Romaine, Queso Blanco, Cornmeal Cheese Croutons*

### **Entrees (Please Select 1- 3 Options)**

***Comalada “Mexican Stir Fry”*** *Beef, Chicken, and Shrimp in a Chipotle Soy Sauce Served over Sweet Corn Rice and Crushed Pepitas*

***Pollo Al Mole-*** *Chicken in Mole Sauce served with Cilantro Rice*

***Lasagna Mexicana-*** *Layered Corn Tortillas, Chicken, Chorizo, Mangos, and Queso Fresco*

***Alberta’s Enchiladas-*** *Chicken, Spinach, Cheese, Onions, Queso Fresco*

***Parillada De Fajitas-*** *Beef Fajitas, Avocado Slices, Sour Cream, Black Beans*

***Chili Relleno-*** *Choice of Cheese, Chicken or Shrimp, Jack Cheese, Rice, Peanuts, and Zetas*

***\*Vegetarian Option Available\****

### **Dessert Tray (Please Select 2 Options)**

*Mini Tres Leche Cake  
Coconut & Pecan Cookies  
Chocolate Dipped Strawberries  
Maximo Flan  
Fresh Fruit Tart*

***\*Request pricing upon selections\****

***Executive Chef/Partner Amador Mora***



COCINA MEXICANA & MARGARITA LOUNGE

*and*  
*Four Lounge*

*Holiday Buffet Menu*

*Create your own Stations*

*Cold Station*

*Choice of:*

*Gazpacho "Tapatio"*

*Ensalada De Casa*

*Wild Greens, Bacon, Strawberries, Almonds, Chile-Balsamic Vinaigrette and Queso Fresco*

*Caesar Mexicana*

*Hearts of Romaine, Queso Blanco, Cornmeal Cheese Croutons*

*Shellfish Bar*

*Oysters, Shrimp, Alaskan Crab Claws, Clams, Smoked Salmon*

*Snapper or Shrimp Ceviche Entequilado*

*Marinated in citrus, spices and dried chiles, cilantro, onions, Tomatoes lime and spiked with tequila blanco*

*Carving Station*

*Choice of:*

*Beef Tenderloin, Smoked Turkey, Roasted Pork*

*Served with Jalapeño Rolls and traditional condiments*

*Hot Station*

*Choice of:*

*Alberta's Chicken and Spinach Enchiladas, Mexican Stir-Fry,*

*Lasagna Mexicana, Salmon California, Pollo con Mole and Parillada de Fajitas*

*Dessert Station*

*Choice of:*

*Chocolate Dipped Strawberries, Maximo Flan, Chocolate Mousse, Coconut & Pecan Cookies, Churros with "white chocolate soup"*

*\*Request pricing upon selections\**