



## FIVE COURSE PROVISIONS

### *Menu*

*Cinco Salsas, Roasted Tomatillo Salsa Verde, Charred Habanero Salsa, Salsa de Cacahuate, Salsa Cruda, Salsa Roja Tatemada, Served with House Made Spiced Tortilla Chips*

*Plato de Fruta, Seasonal Fruit Platter, House-Made Chamoy, Tajin, Limon*

### *Sides | Pick 2*

*Guajillo Rice, Chile Negro, Garlic, New Potatoe, Red Pepper*

*Frijoles Charros Caramelized Onion, Garlic, Chili de Arbol*

*Frijoles Negros, Chipotle, Epzote, Queso Fresco*

*Calabacitas, Grilled Squash, Grape Tomato, Cauliflower, Rosemary, Garlic*

*Patatas Bravas, Chimichurri, Mojo de Ajo V*

*Arroz Verde, Pasilla, Cilantro, Chicharos, Epazote*

*Puree de Papa, Crema, Pasilla, Ajo Rostizado*

*Camote Rostizado, Butter Glaze, Pumpkin Seed, Black Sesame*

### *Pasta | Pick One*

*\$4.00 Per Person Supplement*

*Ravioli filled with Queso Ricotta, Basil Pesto Crema, Lemon*

*Gemelli Pasta, Chipotle Marinara, Grass Fed Beef, Basil, Parmesan*

*Fusilli Alfredo, Bacon, Broccoli, Parmesan Cream Sauce*

## ***Buffet Menu***

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***Herbed Focaccia, Sweet Baldon, Rosemary, Sea Salt***

***Yellow Corn Tortillas Oaxacan Ground Corn***

### ***Salad | Pick One***

***Ensalada De Cesar, Little Gem Lettuce, Parmesan, Bolio Crouton, Cherry Tomato***

***Arugula Salad, Chile Ancho Vinaigrette, Citrus, Salsa Seca, Queso de Campo***

***Baja Salad, Seasonal Lettuce, Grilled Corn, Heirloom Tomato, Pinata Pink Onion, Jicama, Poblano Rajas, Queso Anejo, Tortilla Strips***

### ***Mains | Pick One (\$5.50 Second Entree Per Guest )***

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***Barbacoa de Res, Guajillo Glaze, Hoja de Aguacate, Cebolla, Cilantro & Rabanitos***

***Birria de Res, Consomé, Hoja de Plátano, Cebolla, Cilantro & Rabanitos***

***Pork Carnitas, Slow Cooked in Manteca, Citrus, Coca Cola, Pina, Cueritos***

***Pernil, Puerto Rican Pork Roast, Oregano, Sazon, Sour Orange, Ajo***

***Chile Verde, Tomatillo tatemado, Cilantro, Serrano, Cebolla Asada***

*(Your choice of Pork or Chicken)*

***Chilorio, Sinaloa Pork Roast, Guajillo, Ancho, Ajo, Oregano , Cebolla, Cilantro & Rabanitos***

***Tinga de Pollo, Chipotle Braised Chicken Thighs, Tomate Ahumado, Caramelized Onion***

*Con: Tostadas, Cabbage, Crema*

***Mole Negro Con Pollo, Oaxcan Chile Pasilla Negro, Pepitas, Anjojoli, Cebolla En Vinagre***

***Tofu Chorizo, Guajillo y Ancho Glaze, Roasted Garlic, Chorizo Sazon + \$1.00***

***Impossible Meat Picadillo, Papas, Peas, Carrots, Chile Morita, Spices + \$1.00***

***Impossible Meat Albondigas, Crema de Tomate, Epazote, Calabaza, Pan Molido, Queso Parmesano***

*+ \$1.00*

*Hongos & Nopales a La Plancha, Cebolla, Chile De Arbol Salsa*

*Poblano Rajas Con Crema, Elote, Caramelized Onion, Oaxacan Cheese,*

**Mariscos | \$8.00 Per Entrée**

*Salmon Veracruzana, Olives, Capers, Caramelized Onion, Tomato - Arbol Sauce*

*Pescado Zarandeado, White Fish, Red Chile Adobo, Mayo, Cilantro, Soy*

*Camarones A La Diabla, Guajillo, Arbol, Katsu, Mantequilla,*

*Camarón Mojo De Ajo Grilled Shrimp, Mojo De Ajo, Tequila Butter Glaze, Lemon, Parsley*

*Fajitas de Camarones, Red Peppers, Onion, Tomato, Cinco Spice's (cumin, oregano, chile ancho, coriander, pepper)*

**Dessert Duet | \$9.99 Per Guest**

**Dessert | Choose Two**

*Chocolate Pot De Creme, Whipped Chantilly, Oat Streusel, Caramel, Raspberry*

*Tres Leches Brownie, Dulce de Leche, Macadamia*

*Horchata Panna Cotta, Rice Milk, Blue Corn Masa Strusel, Pomegranate*

*Ricotta Beignet, Spiced Maple, Cardamom Pear Compote*

*Brown Butter Carrot Cake, Whipped Mascarpone, White Chocolate, Mint*

*Key Lime Tart, Meringue, Lime Zest*

*Coffee Cake, Dulce De Leche, Cognac Chantilly*

*Olive Oil Cake, Mezcal Spiced Strawberries, Mascarpone*

*Rice Pudding, Cinnamon, Raisin, Almond*