

SALSA A LA SALSA

CORPORATE LUNCHES

10 person minimum.
Served buffet style.

Choice One

ROSEMARY CHICKEN

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Grilled, boneless, skinless chicken breast marinated in lemon juice, garlic and rosemary

GARLIC GRILLED GREEN BEANS

PARSLEY ROASTED NEW POTATOES

BREAD AND BUTTER

CHOICE OF SALAD*

DESSERT

Cookies and chocolate covered strawberries

\$17 PER PERSON

Choice Two

GRILLED CITRUS CHICKEN

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Boneless, skinless chicken breast marinated in lime and orange juice, garlic and achiote

GARLIC GRILLED GREEN BEANS

BLACK BEAN SALAD

With confetti of peppers

CHOICE OF SALAD*

CHIPS AND PICO DE GALLO

DESSERT

Cookies and chocolate covered strawberries

\$17 PER PERSON

Choice Three

CHICKEN VALENTINE

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Boneless, skinless chicken breast stuffed with spinach, and Swiss cheese. Cut into medallions

PARSLEY ROASTED NEW POTATOES

BREAD AND BUTTER

CHOICE OF SALAD*

CHIPS AND PICO DE GALLO

DESSERT

Cookies and chocolate covered strawberries

\$18 PER PERSON

*SALAD OPTIONS

ORANGE JICAMA SALAD

Romaine lettuce, julienne of jicama and orange slices, and sweet orange vinaigrette.

GARDEN SALAD

Romaine lettuce, with cucumbers, carrots, and tomatoes in a vinaigrette dressing.

CAESAR SALAD

Romaine lettuce, Parmesan cheese with egg-less Caesar dressing sprinkled with roasted sesame seeds and fried tortilla strips.

ADDITIONAL PACKAGE OPTIONS

GRILLED VEGETABLES PLATTER

Garlic green beans, yellow and red peppers, carrots, zucchini, and red onions.

**\$35 FOR 10 PEOPLE
\$60 FOR 20 PEOPLE**

PAN OF ENCHILADAS

Choice of chicken, beef, or vegetarian.
Served with green, ranchera, or mole sauce.

\$75 FOR 20 ENCHILADAS

TAMALES

Choice of chicken, pork, or vegan (roasted peppers and corn)

\$40 FOR 12 TAMALES

FLAUTAS

Choice of potatoes, chicken, or potatoes and chorizo.

\$35 FOR 12 FLAUTAS

FRESH FRUIT PLATTER

Changes by season, ask about what we have upon placing order.

\$70 FOR 30 PEOPLE

MEXICAN CORPORATE LUNCHES

10 person minimum.
Served buffet style.

TACO BAR **\$14 PER PERSON**

2 tacos per person

Hard and soft shell tacos. Choice of ground beef, pork, chicken, or vegan jack fruit tinga. Served with rice and beans, lettuce, pico de gallo, sour cream, cheese and chips.

ENCHILADAS **\$15 PER PERSON**

2 per person

Corn tortillas filled with cheese and chicken or beef. Topped with ranchera, green, or mole sauce and melted cheese. Served with rice, beans, pico de gallo, and chips.

TAMALES PLATTER **\$14 PER PERSON**

2 per person

Choice of chicken, pork, black bean, or corn and roasted peppers. Served with rice, beans, chips, pico de gallo, and sauce on the side.

SOUTHWEST/MEXICAN **\$17 PER PERSON**

Grilled chicken, boneless, skinless, marinated in achiote. Served with papaya chutney, rice, beans, grilled vegetables, orange and jicama salad, tortillas, pico de gallo, and chips.

SUB SALMON FOR **\$22 PER PERSON**

FAJITAS **\$15 PER PERSON**

Choice of chicken, steak, or shrimp sautéed with onions, peppers, garlic, lime juice, and chipotle. Served with rice, beans, tortillas, cheese, sour cream, guacamole, and pico de gallo.

STEAK OR SHRIMP **\$16 PER PERSON**

MEXICAN APPETIZERS

SHRIMP CEVICHE **\$15 PER PINT**

Served with chips

PUPUSAS **\$2 EACH**

Masa cakes filled with cheese and grilled. Served with curtido- tangy cole slaw.

CILANTRO PESTO TORTE **\$45 FOR 30-40 PEOPLE**

Pesto made with pumpkin seeds, garlic and cilantro layered with cream cheese. Served with crustads.

DEVIL MARY SHRIMP OR SCAMPI **\$2 EACH**

Large shrimp sautéed in spicy sauce or garlic butter sauce (can be served on a skewer)

CITRUS CHICKEN ON A SKEWER **\$2 EACH**

Served with tomatillo sauce

EMPANADITAS **\$2 EACH**

Chicken, beef or mushroom

JALAPENO CORN PUFFS **\$1.25 EACH**

Baked puff pastry cups filled with fresh corn, jalapeno and cheese mixture

FLAUTAS **\$2.50 EACH**

Fried rolled corn tortillas filled with potatoes, chorizo or chicken

HOMEMADE CHIPS **\$35 FOR 30-40 PEOPLE**

GUACAMOLE **\$25 PER QUART**

PICO DE GALLO **\$15 PER QUART**

SALSA DIABLA **\$10 PER PINT**

SALSA VERDE **\$8 PER PINT**

BOXED LUNCHES

GRILLED CHICKEN CACTUS SALAD **\$14 PER PERSON**

Sautéed cactus strips topped with grilled chicken breast, avocado, queso fresco, tomatoes, cilantro, and onions.

ENCHILADAS SUIZAS **\$14 PER PERSON**

Two chicken and cheese enchiladas topped with green sauce and melted cheese. Served with rice and black beans.

TACO SALAD BOWL **\$14 PER PERSON**

Choice of chicken, beef, jackfruit tinga, or soy chorizo, with beans, lettuce, cheese, sour cream, guacamole, and chips.

AVOCADO WRAP **\$14 PER PERSON**

Choice of chicken or vegetarian, with avocado, beans, lettuce, cheese, tomatoes, chipotle mayonnaise, and jalapeños in a wrap. Served with orange jicama salad.

BURRITO **\$14 PER PERSON**

Choice of chicken, beef, jackfruit tinga, or soy chorizo, with rice, beans, and green sauce in a flour tortilla. Served with lettuce,

DESSERTS

COOKIES AND BROWNIES **\$3.50 PER PERSON**

CHOCOLATE COVERED STRAWBERRIES **\$3 PER PERSON**

FLAN **\$4 PER PERSON**

CAPIROTADA **\$4 PER PERSON**

Bread pudding

APPLE CRISP **\$65**

Serves 15

BERRY OR PEACH COBBLER **\$65**

Serves 15

TRES LECHES CAKE **\$70**

Serves 15 to 20

TACOS, BURRITOS, & ENCHILADAS

THREE AMIGOS ENCHILADAS \$18

Three enchiladas, filled with cheese and meat, topped with green, ranchera, and mole sauces, cream, queso fresco, and onions. Served choice of two: rice, beans, or vegetables.

ENCHILADAS \$14.50

Two enchiladas filled with cheese and meat, topped with green, ranchera, or mole sauce, cream, queso fresco, and onions. Served with choice of two: rice, beans, or vegetables.

HOUSE BURRITO \$14

Large flour tortilla filled with meat, rice, beans and green sauce.

SALSA A LA SALSA BURRITO \$15

Our house burrito topped with Devil Mary hot sauce.

POPULAR BURRITO \$15

Large flour tortilla filled with meat, rice, beans, green sauce, guacamole, lettuce, sour cream, pico de gallo, and cheese.

FISH BURRITO \$15

Large four tortilla filled with fish, rice, beans, green sauce, guacamole, and pico de gallo.

CHIMICHANGA \$16

Deep fried burrito filled with meat, rice, beans, and green sauce. Topped with ranchera or green sauce and melted cheese.

FLAUTAS DE POLLO \$13.50

Three corn tortillas filled with spicy chicken, rolled and deep fried. Topped with beans, cream, and queso fresco.

TACOS DE PESCADO \$14

Two fish tacos on a corn tortilla filled with fish, tangy cole slaw, and avocado. Served with choice of two: rice, beans, or vegetables.

TACOS DE CAMARON \$16

Two shrimp tacos topped with avocado slices and tangy cole slaw. Served with your choice of two: rice, beans, or grilled vegetables.

TACOS MEAL \$14

Two tacos filled with your choice of meat, and your choice of lettuce, cheese, and pico de gallo, or cilantro, onions, and green sauce. Served with your choice of two: rice, beans, or vegetables.

SIDES

GUACAMOLE	\$7	CHIPS	\$1.50
SOUR CREAM	\$2.50	SALSA VERDE	\$1.50
SPANISH RICE	\$4	PICO DE GALLO	\$1.50
WHITE RICE V	\$4	SALSA DIABLA	\$2
BEANS	\$4		

MEAT

ASADA Grilled steak	TINGA Spicy shredded chicken
POLLO Grilled chicken	CHORIZO Mexican sausage
CARNITAS Shredded pork roast	SOY CHORIZO Vegetarian
PICADILLO Spicy ground beef	JACKFRUIT TINGA Vegetarian

A LA CARTE

TACO (1) OPTION ONE \$4.50

One taco filled with meat and topped with Option One with cilantro, onions, and green sauce or Option Two with lettuce, cheese, pico de gallo, and green sauce.

OPTION TWO \$5

TAMAL (1) \$5

Cornmeal masa wrapped in a corn husk and filled with choice of pork in red sauce, chicken in green sauce, vegetables, or black beans.

ENCHILADA (1) \$5

One enchilada filled with cheese and meat, topped with queso fresco, cream, onions, and your choice of green, ranchera, or mole sauce.

TOSTADA (1) \$5

One fried tortilla shell topped with beans, meat, lettuce, tomatoes, queso fresco, cream, onions, and green sauce.

CHILAQUILES (1) \$7

Tortilla casserole topped with queso fresco, cream, and onions.

FRIED PLANTAINS \$7

Deliciously sweet plantains fried to a golden brown and served warm.

VEGETARIAN

ENCHILADAS VEGETARIANAS \$15

Two enchiladas filled with cheese, mushrooms, and spinach, topped with green sauce, cream, queso fresco, and onions. Served with beans and grilled vegetables.

TACOS DE SOY CHORIZO Y NOPALITOS \$15

Two tacos filled with cactus strips, soy chorizo, and green sauce. Served with black beans and fried plantains.

BURRITO VEGETARIANO \$15

Large flour tortilla filled with soy chorizo, black beans, lettuce, guacamole, and pico de gallo. Served with lettuce, guacamole, and sour cream.

TACOS VEGANOS \$15

Two jack fruit tinga tacos filled topped with lettuce and guacamole. Served with beans and vegetables.

FLAUTAS DE PAPA \$13.50

Three fried corn tortillas filled with spicy potatoes, and topped with beans, cream, and queso fresco.

DESSERTS

PINEAPPLE TAMALES \$6

A warm pineapple tamale with vanilla ice cream and cranberry chutney.

ICE CREAM & BUÑUELOS \$6

Vanilla ice cream on a crispy, cinnamon and sugar buñuelo topped with chocolate sauce.

FRIED ICE CREAM \$6

CHIMI CHEESE \$6

Filled with cheesecake and topped with raspberry sauce

ORANGE CARAMEL FLAN \$6

CACTUS BERRY SORBET \$6

Cactus and raspberry sorbet served in a chocolate cup