



Chef Loly Mar Noghreh

Oaxaca Inspired & Latin Cuisine -

The Welcome Board served with Mexican Sangria

An assortment of Spanish cheese, ham, dips, and crudités.

Sunset Hour - Your Choice

Empanadas Trio

Explore different regions of Latin America with world-famous Empanadas:

- Oaxaca Empanada - Red Mole and Chicken
- Venezuelan Empanada - Black Beans
- Argentine Empanada - Ground Beef
- Served with Cilantro Sauce.

Second Option

Chicken Tamales

Cornmeal tamales bite wrapped in banana leaves.

Third Option

Taquitos

Corn tortillas rolled and stuffed with chicken picadillo, served with shredded cabbage, crema, cotija cheese, and avocado sauce.

Final Option

Tlayulas-Mexican street food

Bite sized corn tostada with black beans

Primero - Your Choice

Cream of Auyama

Creamy Mexican Squash soup served with pepitas.

Sopa de Camarones

Mexican-style soup with shrimp, tomatoes, cilantro, and lime.

Fuerte - Your Choice

Family Style

Oaxacan Taco Bar

Beef Carnitas, Chicken Picadillo, enfrijoladas, Black mole, Pico de Gallo, served with fresh white and blue corn tortillas.

Roasted Chicken

Served with black Mole, Rice, Black Beans, and fresh Pico De Gallo.

Enchiladas

Red and Black Enchiladas stuffed with beef and chicken, served with rice and Fresh Pico de Gallo.

Side Dish

Street Corn Salad

Served with avocado crema and arugula.

Dulce

- Chocoflan
- Tres Leches
- Abuela's Coffee

