



**TE QUIERO
MUCHO**

EVENT MENUS

CHEFS SHARING MENU



\$388 PER GUEST

CHIPS & DIPS

SALSAS

Salsa Verde / Morita Mayo / Martajada / Habanero

GUACAMOLE

TORTILLA CHIPS

ANTOJITOS

QUESO

Melted Cheese

TLAYUDA

Mexican Pizza, topped with fried beans, avocado, chorizo and pickles

FISH CEVICHE

Catch of the Day

TACOS

Choose three..

AL PASTOR

Spit-grilled pork, served with roasted pineapple

PESCADO

Baja-Style fish, topped with pico de gallo and chipotle mayo

CARNITAS

Pulled pork taco with pickled onions and pico de gallo

SPICY 'SHROOM

Assorted Mushrooms, guajillo chilli garlic, black beans and rancho cheese

THE TRUMP

Beef tongue, crispy chicharron and salsa verde

SHRIMP QUESADILLA

Pan seared shrimps and Mozzarella

CAULIFLOWER QUESADILLA

Grilled Cauliflower and queso rancho

PLATOS

PORK BELLY AL MOLE POBLANO

CAULIFLOWER EN MOLE VERDE

Roasted cauliflower with green mole

CARNE GRILLADA

Wagyu skirt steak, chorizo, queso fresco, salsa verde, chilies toreados

DULCES

CHURROS CON CHOCOLATE

Home made churros with chocolate dip

CLASSICOS FREE FLOW



\$328 NET PER GUEST

CHIPS & DIPS

SALSAS

Salsa Verde / Morita Mayo / Martajada / Habanero

GUACAMOLE

TORTILLA CHIPS

ANTOJITOS

CHEESE NACHOS

Topped with beans, crema, cheese, gauc and jalapeno peppers

DULCES

CHURROS CON CHOCOLATE

Home made churros with chocolate dip

CHOOSE SIX FROM THE FOLLOWING TO ENJOY FOR A 2 HOUR FREE FLOW

TOASTADAS

TUNA

Yellow fin tuna, ponzu dressing

CRAB

Jicama, Avocado and chilli

VEGETABLES

Grilled seasonal vegetables, green moles

TACOS

EL GRINGO

Pastor Marinated Pork with gooey cheese

PESCADO

Baja-Style fish, topped with pico de gallo and chipotle mayo

CARNITAS

Pulled pork taco with pickled onions and pico de gallo

SPICY 'SHROOM

Assorted Mushrooms, guajillo chilli garlic, black beans and ranchoero cheese

THE TRUMP

Beef tongue, crispy chicharron and salsa verde

QUESADILLAS

SHRIMP QUESADILLA

Pan seared shrimps and Mozzarella

CAULIFLOWER QUESADILLA

Grilled Cauliflower and queso ranchoero

FRIJOLADA QUESADILLA

Frijoles and gooey queso ranchoero

DEL REY FREE FLOW



\$428 NET PER GUEST

CHIPS & DIPS

SALSAS

Salsa Verde / Morita Mayo / Martajada / Habanero

GUACAMOLE

TORTILLA CHIPS

ANTOJITOS

CHEESE NACHOS

Topped with beans, crema, cheese, gauc and jalapeno peppers

TLAYUDA

Mexican Pizza, topped with fried beans, avocado, chorizo and pickles

DULCES

CHURROS CON CHOCOLATE

Home made churros with chocolate dip

CHOOSE EIGHT FROM THE FOLLOWING TO ENJOY FOR A 2 HOUR FREE FLOW

TACOS

AL PASTOR

Spit-grilled pork, served with roasted pineapple

EL GRINGO

Pastor Marinated Pork with gooey cheese

CARNE ASADA

Grilled Wagyu Steak, guacamole and martajada

PESCADO

Baja-Style fish, topped with pico de gallo and chipotle mayo

CARNITAS

Pulled pork taco with pickled onions and pico de gallo

SPICY 'SHROOM

Assorted Mushrooms, guajillo chilli garlic, black beans and rancho cheese

THE TRUMP

Beef tongue, crispy chicharron and salsa verde

QUESADILLAS

SHRIMP QUESADILLA

Pan seared shrimps and Mozzarella

CAULIFLOWER QUESADILLA

Grilled Cauliflower and queso rancho

FRIJOLADA QUESADILLA

Frijoles and gooey queso rancho

TOASTADAS

TUNA

Yellow fin tuna, ponzu dressing

CRAB

Jicama, Avocado and chilli

VEGETABLES

Grilled seasonal vegetables, green moles

EVENT DRINK PACKAGES



CLASSICOS FREE FLOW

\$258 net per guest (2 hours free flow)
\$358 net per guest (3 hours free flow)

MARGARITA

Frozen or Straight up

PALOMA

Tequila, Grapefruit soda, lime juice

HOUSE WINES RED & WHITE

SELECTED BEER

SOFT DRINKS

DEL REY FREE FLOW

\$388 net per guest (2 hours free flow)
\$488 net per guest (3 hours free flow)

MARGARITA

Frozen or Straight up

PALOMA

Tequila, Grapefruit soda, lime juice

CHARRO NEGRO

Tequila, lime, coke, sal de gusano

HOUSE SPIRITS

Vodka, Rum, Gin

SPARKLING WINE

HOUSE WINES RED & WHITE

SELECTED BEER

SOFT DRINKS