

# Private Events Menu 2

*\$48 per person. All items shared family style.*

## **STARTERS**

*All three starters are included.*

### **CHIPS & SALSA**

housemade chips, salsa, and guacamole

### **CEVICHE**

today's catch, tomatoes, fresh lime, onions, avocado, cilantro, serrano chile

### **FLAUTAS**

braised Mary's chicken in yellow mole, Mexican coleslaw, cotija, pineapple mango salsa, crema

## **ENTRÉES**

*Choice of two entrées.*

### **CARNITAS**

citrus braised pork, escabeche, molcajete salsa

### **POLLO CON MOLE OAXACA**

Oaxacan mole-braised Mary's chicken thigh & leg

### **ENCHILADA SUIZA OR VEGETARIAN ENCHILADAS**

tomatillo braised Mary's chicken or  
braised swiss chard and caramelized onions,  
Jack cheese, queso fresco, and crema

## **DESSERT**

Cielito flan with caramel sauce