

PLAYA



EVENTS

MENU#1

First

plated for the table to share

GUACAMOLE

mashed avocado, serrano chili, onion, lime, cilantro

SALSA ROJA

roasted tomato, charred onion, guajillo, cilantro, mescal

served with corn tortilla chips

Main

choice of:

CHOPPED SALAD

romaine lettuce, black beans, queso fresco, jicama, pickled red onion, tortilla strips, avocado vinaigrette

WATERMELON & TOMATO SALAD

fresno chili, pasilla vinaigrette, cotija, mint, cilantro, basil

DOUBLE STACK CHEESEBURGER

angus beef patties, butter lettuce, cooper sharp american cheese, pickles, house 1000 island

GRILLED LOCAL FISH TACOS

avocado, pickled red cabbage, ají amarillo aioli

Dessert

plated for the table to share

Rum Raisin Rice Pudding

Toasted Caramel Flan

39/guest

MENU#2

FIRST

plated for the table to share

GUACAMOLE

mashed avocado, serrano chili, onion, lime, cilantro

SALSA ROJA

roasted tomato, charred onion, guajillo, cilantro, mescal

served with corn tortilla chips

CHICKEN WINGS

ancho chili dry rub, cotija cheese

KALE CAESAR

romaine lettuce, black kale, pomegranate seeds, cotija-anchovy dressing

Main

choice of:

CHOPPED SALAD

romaine lettuce, black beans, queso fresco, jicama, pickled red onion, tortilla strips, avocado vinaigrette

WATERMELON & TOMATO SALAD

fresno chili, pasilla vinaigrette, cotija, mint, cilantro, basil

DOUBLE STACK CHEESEBURGER

angus beef patties, butter lettuce, cooper sharp american cheese, pickles, house 1000 island

GRILLED LOCAL FISH TACOS

avocado, pickled red cabbage, ají amarillo aioli

DRUNKEN CHICKEN TACOS

avocado, lettuce, crema, queso fresco

Dessert

plated for the table to share

Rum Raisin Rice Pudding

Toasted Caramel Flan

49/guest

PLAYA



EVENTS

SUNSET RECEPTION

prices based on a two-hour reception

Snack Table

served with tortilla chips

GUACAMOLE

mashed avocado, serrano chili, onion, lime, cilantro

TROPICAL GUACAMOLE

mashed avocado, mango, chipotle, toasted almonds

SALSA ROJA

roasted tomato, charred onion, guajillo, cilantro, mescal

WATERMELON & TOMATO SALAD

fresno chili, pasilla vinaigrette, cotija, mint, cilantro, basil

Passed Bites

CHICKEN WINGS

ancho chili dry rub, cotija cheese

MINI PLAYA CHEESEBURGERS

angus beef patties, butter lettuce, cooper sharp american cheese, pickles, house 1000 island

MINI PRESSED CUBAN SANDWICHES

roasted pork shoulder, smoked ham, mustard, pickles, swiss cheese and cuban bread

GRILLED LOCAL FISH TACOS

avocado, pickled red cabbage, ají amarillo aioli

DRUNKEN CHICKEN TACOS

avocado, lettuce, crema, queso fresco

78/guest

menu prices are per guest
exclusive of 6% sales tax and 21% gratuity.