

Mexican Reception Menu

Cold & Room Temperature Hors D'oeuvres

Crab & Corn Salsa with fresh corn tortilla chips

Tostada de Aguacate, Avocado, Smoked ham & a Garlic Aioli served on a Crostini

Empanadas, tasty Spanish tarts with tuna, onion, garlic, peppers & tomato

Spicy Pork Empanadas with Chunky Avocado Relish

Assorted Tortilla Wraps, with chillied bean dip and peppers,

Smoked Salmon & cream cheese and Tortillas with mango relish & Arugula.

Cajun Breast of Chicken is rolled with mango in a flour Tortilla

Chillied Red Bean Dip, Our favourite Bean dip is served with colourful Tortilla chips,

Salsa & guacamole

Baja Pork, with pepper skewers and a pineapple Chipolte salsa

Presented Hot in a Chafing Dish

Mini Tacos, served with Salsa & Sour Cream

Jalapeno Cheese Poppers

Feature Station Ideas:

Quesadillas

A variety of Chicken with banana peppers, Smoked salmon with red onion and a seasoned black bean.

Quesadillas are served with sour cream and our roasted corn & pepper salsa sauce.

Fajitas

Marinated Beef & Chicken with peppers and onions are cooked fresh on a griddle. Served with warm tortilla shells and presented with condiments of grated cheddar cheese, jalapeno peppers, banana peppers, salsa, sour cream and shredded lettuce.

PRICING

GUESTS	Under 50	50-100	100-150	Over 150
With One Feature Station	\$29.50	\$27.50	\$24.50	\$22.50
With Two Feature Stations	\$33.50	\$31.50	\$28.50	\$26.50

Plus service charge and gst