



# Session 73

## CATERING PACKAGES

### FAJITA

**SKIRT ★ STEAK +3**  
MOJO MARINATED SKIRT STEAK

**SOUTHWEST CHILI**  
DICED SMOKED BRISKET, MEXICAN FIVE SPICE,  
SLOW BRAISED FOR 6 HOURS

**GRILLED ♪ SHRIMP +4**  
GARLIC LIME MARINATED TIGER SHRIMP

**ROASTED SALMON**  
COOKED IN ORANGE JUICE & ADOBO

**TEQUILA LIME CHICKEN**

### SIDES & SALADS

**CHIPS & GUAC**  
HOMEMADE  
HAVE IT MILD OR SPICY

**TORTILLAS**  
CORN / FLOUR

**SAFFRON SPICED RICE  
WITH VEGETABLES**

**ROASTED  
SWEET PLANTAINS**  
CREMA, COTIJA CHEESE, LIME

**SWEET ★ CORN**  
LIME CREMA, COTIJA CHEESE, CHILI SALT

**REFRIED BLACK BEANS**  
MEXICAN FIVE SPICE, QUESO FRESCO

**AVOCADO SALAD**  
CHOPPED ROMAINE, SLICED TOMATO,  
MARINATED ONION, HARD-BOILED EGG,  
RED WINE VINAIGRETTE

**FIXINS (COMPLIMENTARY)**  
SOUR CREAM, SHREDDED CHEESE,  
LETTUCE, PICO DE GALLO