

a matter of taste

Welcome Packages

We offer a selection of delicious appetizer welcome packages with various gourmet small bite and beverage options. All packages serve 4 and include 1 hour of butler services.

* Substitutions can be made upon request for NA beverages and/or to accommodate allergies or dietary restrictions *

A Taste of Mexico - \$136.33 USD

- Bite-size Short Rib empanadas with a Salsa Verde
- Queso panela marinated with cracked chile atop a homemade tostada with grilled cactus
 - Plantain with grilled chicken in traditional fruit mole sauce
 - Tamales with cheese, roasted corn and chile poblano
 - 4 pineapple margaritas
 - 1-hour butler service

Mexican Fusion \$143.43 USD

- Quinoa breaded chicken kabobs with a tamarind-maple syrup
- Shrimp Gordita with a touch of local cheese and homemade ranch
- Seared tuna with Mexican spices, tomato, pear, cilantro, green onion
- Marinated octopus with sesame seeds, papaya, poblano chile atop a crispy homemade tostada
 - 4 dark Mexican beers
 - 1-hour butler service

Mar Y Tierra - \$163.31 USD

- Angus beef carpaccio with a maple-chipotle glaze, julienned jicama, arugula and red onion
 - Chilled roasted carrot-mint soup with grilled cilantro-lime shrimp
 - Fresh mango-mint ceviche
 - Crab cakes with a spicy orange-Sriracha sauce
 - White sangria with green apple and pear for 4
 - 1-hour butler service

La Feria - \$164.74 USD

- 4 chicken quesadillas or plain quesadillas
 - 4 beef tacos
 - 4 pork empanadas
- 8 assorted fruit popsicles
 - Guacamole
 - Mexican sauce
- 4 dark beers and 4 amber beer
 - 4 lemonades
- 1-hour butler service

La Vendimia - \$245.68 USD

- Brie with apple chutney and caramelized onion
- Local, organic, goat cheese with apricot jam and chipotle sauce
- Serrano ham with basil, parsley, caramelized walnuts and cracked honey mustard
 - Oven roasted tomato and blue cheese pate with pecans.
 - Mexican wines from Baja California
 - 1-hour butler service