

\$50 PER PERSON EXCLUDING TAX, GRATUITY & BEVERAGES / PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

PASSED APPETIZERS

CHOOSE 6 OF THE FOLLOWING (INCLUDING SWEETS)

SAVORY

CULTURED TRUFFLE CROSTINI

cultured cashew truffle cheese, arugula, roasted peppers, parsley

BLACK BEAN BURGER SLIDERS

micro greens, tomato jam, chipotle aioli

CARNITAS TOSTADAS

barbecue jackfruit carnitas, crispy onion, guajillo, coriander

CUCUMBER ROUNDS

cucumber rounds - mayan pumpkin seed dip

EMPANADA

seasonal roasted vegetables

FLAUTA DE CAMOTE

sweet potato - caramelized onion, guacamole - cashew nacho cheese

CRAB CAKE QUICHE

hearts of palm - fresh corn - peppers - bay laurel

GORDITAS

potato-masa cakes - warm salsa verde - avocado - cashew crema

SOPES CON MANGO

potato-masa cakes - guacamole - mango habanero salsa
cashew crema - cilantro

*add stationary homemade tortilla chips and guacamole for \$5 per person extra

SWEET

FUDGE BROWNIE

coconut cashew whipped cream

STREET FRUIT SKEWERS

seasonal fruit and veggies with chili lime salt

MEXICAN WEDDING COOKIES

\$50 PER PERSON EXCLUDING TAX, GRATUITY & BEVERAGES / PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

BUFFET MENU

SMALL BITES

GUACAMOLE

mashed avocado, cilantro, onion, chile, lime, housemade chips or handmade tortillas

STARTERS

CHOOSE 2 OF THE FOLLOWING

MADRE'S CHOPPED SALAD / chickpeas, romaine, zucchini, cherry tomato, avocado, cumin sesame dressing

ENSALADA DE CESAR / romaine, cashew caesar dressing, toasted pepitas, avocado

QUESADILLAS DE CALABAZA / butternut squash, caramelized onions, cashew nacho cheese, pumpkin seed salsa

ENSALADA DEL MAR / sea vegetables, kale, tahini, hearts of palm, fresh herbs, coconut, avocado

COLIFLÓR FRITO / cauliflower, cashew nacho cheese, lemon

ENTRÉES

CHOOSE 2 OF THE FOLLOWING

ENCHILADAS VERDES / tomatillo, zucchini, avocado, potato, cashew crema, black beans

SOPES CON MANGO / potato-masa cakes, guacamole, black beans, cashew crema, escabeche

TAMAL / sautéed squash, poblano peppers, onion, black beans, escabeche

FLAUTAS DE CAMOTE / sweet potato, onion, guacamole, cashew nacho cheese, black beans

TACOS / barbecue jackfruit carnitas, cashew crema, pickled cabbage, crispy onion, black beans

BRUNCH

CHOOSE 2 ITEMS ABOVE AND 2 OF THE FOLLOWING

WARM LEMON SCONE / coconut cashew cream, berry jam

TOWER OF SPUDS / potato, chorizo, cashew nacho cheese, pico de gallo, guacamole

FRESH FRUIT SALAD / avocado, coconut bacon, chile, lime, salt

TOFU RANCHERO SCRAMBLE / market vegetables, pesto cashew crème, avocado, beans, tortillas

CHIMICHANGA / red pepper, potato, chorizo, black beans, guacamole, chipotle cashew aioli

AVAILABLE SATURDAY & SUNDAY FROM 10AM - 3PM

\$60 PER PERSON EXCLUDING TAX, GRATUITY & BEVERAGES / PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

FAMILY-STYLE

SMALL BITES

GUACAMOLE Y ESCABECHE

housemade chips, spicy pickled vegetables

STARTERS

CHOOSE 2 OF THE FOLLOWING

CRAB CAKES

hearts of palm, chipotle aioli, bread crumbs

GRILLED STREET CORN

chipotle aioli, pumpkin parmesan, lime

COLIFLÓR FRITO

cauliflower, cashew nacho cheese, lemon

CUCUMBER TOMATO SALAD

arugula, avocado, grilled corn, spicy pepitas

MADRE'S CHOPPED SALAD

romaine, tomato, avocado, chickpeas, cumin sesame dressing

ENTRÉES

CHOOSE 2 OF THE FOLLOWING

CRISPY POTATO TACOS

soy chorizo, salsa roja, cashew crema

JACKFRUIT TACOS

barbeque jackfruit carnitas, pickled cabbage, crispy onion

FLAUTA DE CAMOTE

sweet potato, caramelized onion, guacamole, cashew nacho cheese

ENCHILADAS VERDE

tomatillo, zucchini, avocado, potato, cashew crema, black beans

QUESADILLA DE CALABAZA

butternut squash, onion, cashew nacho cheese

DESSERT

MEXICAN WEDDING COOKIES

pecans, powdered sugar

FUDGE BROWNIE

coconut whipped cream, caramel sauce
