



Party Menus

## Sample Dinner Menu #2

### **Entremeses**

#### Ceviche Verde

red snapper with cilantro, serrano chiles, tomatillos, onions, poblanos, nopales and lime

#### Lechón

achiote rubbed tender suckling pig with crisp skin and tortillas for rolling

### **Platos Fuertes**

#### Chiles Rellenos

two poblano peppers stuffed with roasted chicken and asadero cheese, served with arroz negro and pipián verde

#### Huachinango a la Veracruzana

roasted red snapper filet with tomatoes, Manzanilla olives, capers and arroz blanco

#### Cabruto

roasted goat meat pulled from the bone, served with nopales asados, guacamole and salsa de habanero

### **Postres**

#### Pastel de Chocolate al Chipotle

dark chocolate cake infused with chipotle pepper and served with coffee-cinnamon ice cream

#### Flan de Queso

cream cheese vanilla flan with Passion fruit sauce and strawberries, topped with chantilly cream and peanut brittle

**\$40 per person**