



## ACENAR BUFFET MENUS

**\*\*Minimum of 40 guests for Buffets\*\***

### **FIESTA MENU # 1**

#### **Appetizer Station**

##### **Chipotle spiced Albondigas (Meatballs)**

Pork and beef meat balls in a spicy tomato sauce

##### **Quesadillas**

Assorted flour and corn mini filled grilled tacos to include:  
chorizo & potato, poblano & cream rajitas, chicken & jalapeno queso fresco

##### **Queso Dip / Cheese Dip**

Warm cheese dip, Monterrey jack and mild jalapeno, cheddar, sweet peppers, and spicy sausage. House made tostadas for dipping and a variety of house salsas

#### **Arrachera / Grill Station (Active fee x1)**

Grilled marinated beef arrachera, marinated chicken chipotle, spicy Mexican sausage, tender pork carnitas, chiles and cebollas asadas

Mexican rice, charro beans, pico de gallo, guacamole and house made corn and flour tortillas

#### **Enchilada Station (Active fee x1)**

Hand rolled cheese enchiladas topped with chile con carne sauce,  
Enchiladas verdes filled with chicken, topped with green tomatillo sauce,  
Monterrey Jack cheese, corn and crema fresca

#### **Postres / Desserts**

##### **Pastel de tres leches / Three Milks Cake**

Moist vanilla cake layered with sweet milks & served with cajeta and melon pico

**++indicates a 22% service charge and an 8.25% sales tax will be added to all food & beverage  
Includes Coffee/ tea service and chips and salsa  
2 Active fees of \$75 each**



## **FIESTA MENU # 2**

### **PASSED DURING RECEPTION:**

Chile rubbed crunchy large gulf shrimp skewed x 1  
Marinated beef skewers drizzled with chimichurri salsas on a bed of cilantro slaw x1  
Chicken fried oysters w/ charred pineapple and a jalapeno honey mayonnaise x1

### **FOOD STATIONS:**

#### **Tamale Station: (Active x 1)**

Homemade tamales, fillings to include tomatillo chicken, chorizo and bean, roasted poblano queso fresco and corn

#### **Cold Station:**

Ceviche - Gulf of Mexico ceviche, fish, lime, onions, jicama, olives, serrano peppers and tomatoes, served with house made tortilla chips  
Acenar house salsa with house made tortilla chips  
Guacamole Salad with house made tortilla chips  
Assorted Escabeches/pickled vegetables: chipotle mushroom, tarragon habanero carrots, sweet peppers and pickled beets

#### **Meat / Fish Station: (Active x 1)**

Carved cascabel pork loin  
Carved whole red fish a la talla with spicy slaw

#### **Grill Station: (Active X 1)**

Active grill station of savory marinated fajitas of Beef, Chicken and Pork.  
Accompanied by Mexican rice and charro beans, pico de gallo and house made flour & corn tortillas

++indicates a 22% service charge and an 8.25% sales tax will be added to all food & beverage  
Includes Coffee/ tea service and chips and salsa  
3 x Active Fees of \$75.00 each



## **FIESTA MENU # 3**

### **Passed Appetizers:**

Chile rubbed crunchy large gulf shrimp skewered x 1  
Sopes with Chihuahua cheese, pulled chicken & pico de gallo x 1  
Marinated beef skewers drizzled with chimichurri salsas on a bed of cilantro slaw

### **Appetizer Station**

#### **Chipotle spiced Albondigas / Meatballs**

Pork and Beef meat balls in a spicy tomato sauce

#### **Quesadillas**

Assorted flour and corn mini filled grilled tacos to include:  
Chorizo & potato, poblano & cream rajitas, chicken & jalapeno queso fresco

#### **Queso Dip / Cheese Dip**

Warm cheese dip, Monterrey jack and mild jalapeno, cheddar, sweet peppers, and spicy sausage. House made tostadas for dipping and a variety of house salsas

### **Tamale Station (Active x 1)**

Homemade tamales, fillings to include chorizo and bean & roasted poblano queso fresco and corn

### **Cold Station:**

Ceviche- Gulf of Mexico ceviche, fish, lime, onions, jicama, olives, serrano peppers and tomatoes, served with house made tortilla chips

Acenar house salsa with house made tortilla chips

Guacamole Salad with house made tortilla chips

**\$55.00++ per person**

++indicates a 22% service charge and an 8.25% sales tax will be added to all food & beverages

**Includes Coffee/ tea service and chips and salsa x Active Fee of \$75.00 each**