



Cocktail Reception:

Tequila Tasting & Passed Antojitos

Mini Corn Bread Bites with House Made Jalapeno Jelly

Seasonal Ceviche Spoons

Octopus Tostaditas

Choice of:

Braised Shortrib w/Huitlacoche Polenta

Polenta with Fermented Corn Truffle

Chili Relleno

Deconstructed Stuffed Pepper with Layers of Peppers, Panela Cheese and Rice in a Mild Chili Broth

Pescado Veracruzana

Mediterranean Style Perch in a Chili Broth with Oven Toasted Tomatoes topped with Olives and Capers

Sweet:

Cinnamon & Sugar Dusted Churros, Dulce de Leche

Coffee/Tea