



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 skewered 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

++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