



# VEGETARIAN MEXICAN BUFFET

## STARTERS

(choice of 3)

### Cabo Cobb Salad:

Mini tortilla baskets filled with assorted greens, beans, sliced avocado, shredded Jack cheese in a mango vinaigrette

### Eggless Caesar Salad:

with cumin croutons and Manchango cheese

## EMPLANADAS

Plant based Empanada (beef flavor, chicken flavor, pork flavor, chorizo flavor)

### Tableside Guacamole

with warm tortillas, corn tortilla chips, plantain chips

### Assorted green and red salsa with chips

### Pinto, Black, and Cranberry Bean Salad:

with dried fruit and nuts in a sweet chili pepper vinaigrette

## PLANT BASED QUESADILLAS

Beef flavor, chicken flavor, pork flavor, chorizo flavor

A selection of assorted breads and tortillas

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# Entrée

(choice of 3)

Quinoa with Roasted corn and queso

Grilled marinated vegetables: sweet peppers, eggplant, squash, tomato, onion, and mushroom

Plant based pork tamales

Plant based chicken enchiladas

Chili Releno with cremini mushrooms and goat cheese

Baked sweet potato wedge with black bean and corn salsa

Baked eggplant parmesan or with a nutmeg and cumin cream

BBQ jack fruit beef style tacos

Plant based beef Chile

Black bean veggie enchiladas baked en casserole with Jack cheese

Black bean and jicama tacos served in a soft tortilla with chipotle dressing

Penne pasta with fresh vegetables, reg quinoa & frijoles

# FINALE

(choice of 2)

Fried Oreos & Assorted Churros with dipping sauces

Tres Leches Cake with raspberry sauce

Or Cake for the occasion



\$38.00 per person plus tax & Gratuity

