



Adriana's Cocina

Tray Passed Appetizer Selections

Group of 10 or more
22% Gratuity plus applicable tax

Appetizers \$32 per person

Filet Medallion Tips
Sautéed Angus Filet, Grilled Vegetables, Onion, Chimichurri Garnish

Shrimp Cocktails
Succulent Shrimp, sautéed with Cucumber, Tomato

Chicken Souvlaki Skewers
Lemon Citrus Herb Marinade, served with a cucumber tzatziki

Seasonal Vegetable Potato Skewers
Grilled Seasonal Vegetables, baby Roasted tomatoes, Pineapple
Ancho Garnish

Desserts \$5 per person

Citrus Cake with Berries and whip

Chocolate Chip Cookies

Family Style Bites

Serves 4-6 People

Groups of 10 or more

22% Gratuity plus applicable tax (in house)

Shareables

Sweet Roasted Poblano Corn Cakes -20
Orange Honey Butter

Roasted Ancho Potatoes -20
Chipotle Aioli

Guacamole, Chips and Salsa -22

Grilled Street Corn -26

Vegan Platter-48
Cilantro Rice, Charred Kale, Roasted Yam, Sweet Peppers, Zucchini, Corn
Avocado Cilantro Lime Vinaigrette

Barbacoa De Pina -60
Braised Succulent Beef sautéed in pineapple juice, Guajillo Chiles.

Conchita Pibil-60
Slowly Roasted Pork citrus juices, cinnamon, Spices marinated in banana leaves.

Poblano Chicken -60
Grilled Chicken, Poblano Peppers, light creamy sauce

Mojo Ceviche -40
Shrimp, Seabass , Citrus Juices, Cucumber, Mango

Roasted Garlic Hummus and Vegetable Platter -35

Street Taco Buffet

Minimum 25 people

\$42 per person

22% Gratuity and applicable tax

Caesar Salad

Mini Gem Romaine Lettuce, Roasted Pepitas, Shaved Parmesan, Tossed in Housemade Croutons in Avocado Lime Cesar Dressing

Choice of (2) Selections

Barbacoa de pina

Carnitas

Grilled Skirt Steak

Grilled Cilantro Lime Chicken

Chipotle Shrimp

Grilled Vegetables

Sides

Fresh Corn and Flour Tortillas

Queso fresco, Pickled Red onion, Onion and Cilantro, Lime Wedges

Charred Lime Crema, Roasted Red Salsa, Salsa Verde, Guacamole

Peruvian Beans & Cilantro Rice

Dessert

Citrus Cake with Berries and whip

Chocolate Chip Cookies

Family Style Menu

\$49 per person

Minimum 25 guests

Plus 22% Gratuity and applicable tax

Salads

Mini Gem Romaine Lettuce, Roasted Pepitas, Shaved Parmasean, Tossed in Housemade
Croutons in Avocado Lime Cesar Dressing

Harvest Salad

Romaine, Arugula, Cucumbers, Feta, Berries, walnuts tossed in a mango chardonnay dressing

Entrees

Chipotle Honey Salmon with Mango Salsa

Bistec Ranchero

Poblano Chicken

Grilled Chicken, Poblano Peppers, light creamy sauce

Sides

Peruvian Beans

Cilantro Rice

Calabasitas

Dessert

Churro Donut with Vanilla Bean Ice Cream with Dulce de Leche

Or

Citrus Cake with Berries and whip

Family Style Menu

\$58 per person

Minimum 25 guests

Passed Appetizers

Sweet Roasted Poblano Corn Cakes
Orange Honey Butter

Poblano and Queso Quesadillas

Mango Ahi Ceviche

Salads

Mini Gem Romaine Lettuce, Roasted Pepitas, Shaved Parmesan, Tossed in Housemade
Croutons in Avocado Lime Cesar Dressing

Or

Harvest Salad

Romaine, Arugula, Cucumbers, Feta, Berries, walnuts tossed in a mango chardonnay dressing

Soup

Sopa Azteca

Entrees - Choose 3

Jalisco Style Churrasco

Prime Skirt Steak with Grilled Bell Peppers, Onion, Cipollini Onions

Poblano Chicken or Pollo a la Brasa

Grilled Chicken, Poblano Peppers, light creamy sauce

Mole Chicken Enchiladas

Shredded Chicken and Cheese topped with in house Oaxacan Mole

Sides

Roasted Baby Ancho Potatoes

Cilantro Lime Rice

Peruvian Beans

Dessert

Churro Donut with Vanilla Bean Ice Cream Dulce de Leche