

# The Pavilions at Haggitt Oaks

## LATIN BANQUET MENU

### APPETIZERS (SELECT 3)

- Bacon papas rellenas with charred poblano pepper crema.
- Chicken taquitos with avocado salsa.
- Pastor chicken empanadas with avocado salsa.
- Mexican street corn with crema, tajin and cotija cheese.
- Shrimp ceviche mini tostadas with micro cilantro.
- Chicken tinga mini tostadas with micro cilantro.
- Chorizo queso fundido served with chips.



### SALADS (SELECT 1)

- Mexican Chopped Salad:** Corn, tomatoes, black bean, cucumber, red bell, jicama, romaine lettuce, red onion with a lime dressing.
- Southwest Salad:** Corn, tomatoes, tortilla chips, black olives, red onion, cotija cheese with a chipotle ranch dressing.
- Classica Pasta Salad:** Black olives, corn, tomatoes, cucumbers, red onions, pickled jalapenos, peas, carrots, red bell peppers.



### ACCOMPANIMENTS (SELECT 1)

- Spanish Rice.
- Cilantro Lime Rice.
- Refried Beans.
- Black Bean Casserole.
- Spanish seasoned roasted potatoes.
- Potato au gratin.
- Roasted green beans with blistered tomatoes and cotija cheese.
- Corn on the cob with house seasoning.
- Seasonal veggies with cactus salsa and melted chihuahua cheese.
- Zucchini, squash, corn, yellow onions, tomatoes, with cotija cheese.
- Roasted cauliflower with poblano cream sauce.
- Baby carrots with honey chipotle glaze.

*additional selections \$7.50 per person*





## ENTRÉES (SELECT 2)

**Chicken Enchiladas:** Flour tortillas filled with shredded chicken and chihuahua cheese, then rolled and covered in a rich enchilada sauce and baked until warm and bubbly and topped with green salsa.

**Beef Birria:** Slow-cooked Mexican stew known for its tender, fall-apart meat and savory chile broth.

**Cochinata Pibil:** Traditional, slow-roasted Yucatecan pork dish with a marinade of achiote paste and sour orange juice.

**Short Rib Barbacoa:** savory, slow-cooked Mexican dish where beef is braised with a smokey and slightly spicy flavor profile.

**Chile Verde Pork Shoulder:** a hearty and comforting Mexican stew featuring tender chunks of pork that are slow simmered in a rich, flavorful, and vibrant green chili sauce.

**Snapper ala Veracruzana:** Cooked in a flavorful sauce of tomatoes, olives, capers, and chiles.

**Southwest Salmon:** Seared and topped with grilled corn and black bean salsa.

**Chicken Mole with Sesame Seeds and Crema:** a celebratory Mexican dish that is complex in its intensely flavorful sauce.

**Pork Carnitas:** Shredded and crisped for a combination of melt-in-your-mouth tender and crispy textures.

*additional selections \$12 per person*



## VEGETARIAN/VEGAN

**Quinoa an veggies chile relleno** on a roasted tomato sauce.

**Portabello and poblanos rajitas bowl** on a bed of cilantro lime rice.

## COMPLIMENTS

**Aguas Frescas** (select 2)

Tamarindo, Horchata, Pina, Melon.

House made corn chips.

Quacamole and chipotle crema.

Grilled jalapenos, grilled onions and radishes.

**Salsas** (select 2)

Salsa verde, Salsa molcajete, Pico de gallo.

Flour or corn tortillas.

*Please consult with your Event Sales Manager for dessert options.*

