

# Fiesta Flavors

## Sample Menu #1

### Main Dish:

- **Classic Beef & Chicken Fajitas**  
Marinated strips of beef and chicken, grilled to perfection with bell peppers, and onions.  
Served with warm flour or corn tortillas.

### Sides:

- **Mexican Rice:** Fluffy rice cooked with tomatoes, garlic, and spices.
- **Refried Beans:** Creamy refried pinto beans with a hint of cheese (optional).

### Toppings:

- Guacamole, sour cream, shredded cheese, salsa, and lime wedges.

### Dessert:

- **Churros with Cinnamon Sugar:** Served with a side of chocolate or caramel dipping sauce.

# Sample Menu #2

## Main Dish:

- **Taco Trio**
  - **Carne Asada Tacos:** Grilled steak topped with fresh cilantro, diced onions, and guacamole.
  - **Chicken Tacos:** Marinated and grilled chicken, pico de gallo, and cotija cheese.
  - **Shrimp Tacos:** Sautéed shrimp with avocado cilantro crema, cabbage carrot slaw, and pickled red onions.

## Sides:

- **Elote (Mexican Street Corn):** Grilled corn on the cob slathered with mayonnaise, cotija cheese, chili powder, and lime.
- **Black Bean Salad:** Black beans tossed with corn, tomatoes, red onions, and a cilantro-lime dressing.

## Dessert:

- **Choco-Flan**

A rich and decadent layered dessert combining creamy flan and moist chocolate cake, topped with caramel sauce.

# Sample Menu #3

## Main Dish:

- **Carnitas Plate**  
Slow-cooked, tender pork shoulder seasoned with garlic, orange, and spices, served with warm corn or flour tortillas for building your own tacos.

## Sides:

- **Spanish Rice:** Rice cooked with tomatoes, onions, and spices for a flavorful accompaniment.
- **Charro Beans:** A hearty stew of pinto beans simmered with bacon, tomatoes, and spices.

## Toppings:

- Fresh pico de gallo, guacamole, pickled red onions, and lime wedges.

## Dessert:

- **Flan:** Traditional caramel custard served chilled.

# Sample Menu #4 (Vegetarian)

## Main Dish:

- **Stuffed Poblano Peppers**  
Roasted poblano peppers stuffed with a mix of black beans, rice, corn, and cheese, topped with enchilada sauce, and baked until bubbly.

## Sides:

- **Grilled Vegetable Fajitas:** Bell peppers, onions, zucchini, and mushrooms, served with tortillas and classic toppings like guacamole and salsa.
- **Mexican Quinoa Bowl:** Quinoa with roasted corn, black beans, avocado, and a lime-cilantro dressing.

## Dessert:

- **Tres Leches Cake:** Light sponge cake soaked in three kinds of milk and topped with whipped cream.

# Salsa Bar Menu Sample

Spice up your event with our vibrant salsa bar! Served with multi colored tortilla chips. Perfect for adding a burst of flavor to your gathering.

1. **Cowboy Caviar**

A hearty mix of black beans, corn, diced tomatoes, red onions, and cilantro, tossed in a zesty lime dressing.

2. **Mango and Pineapple Salsa**

A sweet and tangy blend of diced mango, pineapple, diced tomatoes, red onions, jalapeños, and cilantro, with a hint of lime.

3. **Fire-Roasted Tomato Salsa**

Charred tomatoes, onions, cilantro, and jalapeños, blended with garlic and lime juice.

4. **Avocado Salsa**

A creamy blend of avocados, tomatillos, garlic, jalapeños, and cilantro for a smooth, rich salsa.