

SAMPLE COCKTAIL RECEPTION MENU

**MENUS CHANGE MONTHLY;
CONTACT AMELIA FOR CURRENT OPTIONS**

Passed Appetizers

Camarones al Mojo de Ajo

Grilled gulf shrimp with slow roasted garlic Mojo and avocado mash served on a crunchy jicama "chip".

Flautas de Puerco a la Yucateca

Crispy, crunchy taquitos of Maple Creek Farm pork, caramelized onion, achiote. Tomato-habanero sauce, jicama-cucumber salad.

Ceviche de Atún "Chamoy"

Sashimi-quality Hawaiian ahi tuna tossed with crunchy jicama and tangy, fruity, spicy red chile-apricot chamoy salsa, served on a cucumber "chip".

Sopes Rancheros

Crispy corn masa boats with savory shredded beef, roasted tomatoes, avocado and homemade fresh cheese.

Quesadillas Capitalinas

Mexico City-style quesadillas (corn masa turnovers) stuffed with Samuel's locally handcrafted Jack cheese and fresh epazote.

Taquitos de Pollo

Crispy taquitos filled with smoked chicken and poblanos. Homemade sour cream, salsa verde, añejo cheese, guacamole.

Passed Desserts

Tartaleta Rústica

Warm, free-form, flaky-pastry tart filled with seasonal fruits.

Frontera's Chocolate Pecan Pie Bars