

# SAMPLE COCKTAIL RECEPTION MENU

**MENUS CHANGE MONTHLY;  
CONTACT ELIZABETH 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".

### *Tlacoyos de Frijoles Rojos*

Oval masa cakes filled with rustic mashed red beans. Smoky Oaxacan pasilla-tomatillo salsa, frisée-watercress salad.

### *Ceviche Fronterizo*

Lime-marinated Hawaiian sunfish with tomatoes, olives, cilantro and green chile; served on crispy tostaditas.

### *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*