

SUSHI AND TACOS

Food Stations

Sushi Hand Roll Station

Sushi Hand Rolls

Our chef creates hand rolls using premium seafood and veggies including ahi tuna, imported salmon, spicy tuna, surimi crab, avocado, shitaki mushrooms, cucumber are used to create a variety of hand rolls.

- wasabi/soy, ginger, and chopsticks included

Nuevo Latino Taqueria Buffet

Taqueria Bar

Our chef takes warm, handmade tortillas and fills it with the guests choice of meat/veg. carne asada (grilled steak), pollo asado (grilled chicken), carnitas (roasted pork), cumin grilled shrimp, Baja style grilled or fried fish, or a vegetarian adobo roasted butternut squash or roasted mushroom and red pepper. Deluxe fillings include: braised octopus, confit duck mole, lemon butter lobster, grilled lamb loin or braised lamb shank. Ask about seasonal specialities

- Then your guests top their taco with a choice of - House made red (mild and hot) and green salsas, pickled red onions, grilled sweet onions, Cotija cheese crumbles, shredded cheese, guacamole, shredded lettuce, diced tomatoes, chopped cilantro, sour cream, fresh jalapenos, and house made chile/lime pepitas. Special chef's toppings are created for the deluxe fillings

Seasonal Fruit Platter

A variety of seasonal fruits

Bar/Beverage Service

A Taste of Gourmet will provide our scratch fresh lime/agave mango/jalapeno margarita and moscow mules. We will also serve sodas, sparkling and flat water. Client to supply all liquor

