

Corporate Catering Full Portion Menu (available to go / delivery only)

Our Corporate Catering food items are available for to-go only. Each item is wrapped and labeled individually.

Our Corporate Catering TO-GO Menu Nutritional Guidelines

- No USE OF fried foods, high fructose syrup, and artificial flavors, colors, or sweeteners
- No USE OF vegetable oil, safflower, sunflower, soybean, or canola oil
- We use coconut oil, olive oil, or organic butter when preparing food
- We never use MSG in powdered form
- We use all organic produce when available
- We use cage-free, hormone-free, organic chicken/eggs
- We use pasture raised, grass fed, hormone-free beef/bison
- We use wild caught fish/seafood
- We use whole organic dairy products
- All gluten allergies, paleo preferences, and pork sensitivities will be labeled
- All in-flight food delivery of food will be delivered under 41 degrees

FOOD MENU

Each item is wrapped and labeled individually

APPETIZERS

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| Empanada - roasted butternut squash, shallots, spinach, romanesco spread | 20 |
| Empanada - lobster, leeks, artichoke hearts, cream cheese, romanesco spread | 38 |
| Queso Fundido - pan seared shrimp, muenster cheese, tomato, poblano peppers, avocado | 26 |
| Guacamole - served with cucumbers, celery, watermelon radishes, yellow beets | 20 |
| Calamari - served with mango sweet chili sauce | 20 |
| Ceviche Trio - fusion of mexican: octopus, american: shrimp, asian: hawaiian ahi tuna | 34 |
| Pulpo A La Parilla - grilled baby octopus, artichokes, olives, tomato marmalade, crostini | 24 |
| Traditional Buffalo Wings | 22 |

SALADS + SOUPS

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| Ensalada Urbana - mixed greens, corn, jicama, red peppers, radishes, cilantro vinaigrette | 16 |
| Watermelon Beet Salad - seasonal greens, red onion, yellow beets, feta cheese, tequila vinaigrette | 18 |
| Spinach Salad - warm goat cheese, brioche croutons, shaved fennel, dried tomato chipotle vinaigrette | 20 |
| Adds: chicken 9, mahi-mahi 12, salmon 12, jumbo shrimp 16 | |
| Chef's Soup of the Day - chef's selection | mp |

TACOS

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| Teriyaki Chicken Lettuce Wrap Taco - butter spicy peanut sauce, papaya, peppers | 32 |
| Vegetariano Taco - mushrooms, red peppers, avocado, beans | 28 |
| Pescado Taco - ecuadorian mahi-mahi, cabbage, mango relish, avocado, caper aioli, beans | 36 |
| Costilla de Res Taco - short rib tacos, pickled red onion, sweet peppers, brussel sprouts, beans | 38 |
| Flautas De Pollo - chicken, potato, cabbage, avocado, green sauce, crème fraiche, pico de gallo | 28 |

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SEAFOOD

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| KING Salmon Al Carbon - grilled salmon, caramelized mango, green papaya, avocado tangy puree | 56 |
| Callos De Hacha - 3 scallops, acorn squash, green beans, spinach, tomato, onion, guajillo brown butter | 54 |
| Camarones Tropical - shrimp, pineapple, red pepper, asparagus, blood orange sauce, rice | 50 |
| Rock Shrimp Risotto - roasted root vegetables, red pepper, Asparagus, coconut yellow curry | 48 |
| Pasta De Mariscos - shrimp, calamari, mussels, rapini, with tomato vodka sauce | 46 |
| Jumbo Shrimp - bowtie pasta, chicken, eggplant, tomato, poblano cream sauce | 46 |
| Skate Wing - pan seared skate wing, rappini, purple mashed potato, tomato caper lemon butter sauce | 44 |
| Ahi Tuna - sesame crusted ahi tuna, celery root, mushrooms, baby bok choy, ginger soy vinaigrette | 56 |
| Halibut - risotto crusted halibut, tomato fennel ragout, capers, basil, anchovies | 48 |
| Moro Al Horno - pan seared grouper, grilled napoleon vegetables, champagne tomato sauce | 56 |
| Pulpo a la Parilla - citrus grilled octopus , roasted eggplant, cherry tomatoes | 56 |

MEAT

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| Pechuga de Pollo - farm raised chicken, cipollini onions, orange couscous, peas, asparagus | 46 |
| Carne Asada - angus skirt steak, nopales empapelados, beans, watercress salad | 54 |
| New York Strip 16 oz - oyster mushrooms, french butter, side of beans | 65 |
| Bison Ribeye 16 o - oyster mushrooms, french butter, side of beans | |
| Boneless short ribs - green pea mashed potatoes, sweet pepper relish, chipotle pumpkin glaze | 48 |
| Bone-In Ribeye Steaks 14 oz USDA Prime Allen Brothers - huitlacoche brown butter, potato au gratin , chermoula sauce | 98 |
| Cordero Al Carbon - baby rack of lamb, yukon potato puree, roasted tomato, chimichurri sauce | 44 |
| Surf and Turf - filet mignon, lobster tail, asparagus, purple mashed potatoes, red wine sauce | 48 |
| Ribeye 16 oz - lobster swiss chard fundo, penne frites | 58 |
| Aged Ribeye 16 oz - lobster swiss chard fundo, penne frites | mp |

VEGETARIAN

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| Platillo Vegetariano - chef's vegetable plate creation of the day | 34 |
| Chile Relleno - stuffed poblano pepper with three cheeses, zucchini, salad | 38 |
| Stir Fry Vegetable - Brown rice | 30 |

SIDES

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| Coliflor - lemon, garlic, shaved romano cheese | 16 |
| Elote En Tequesquite - grilled corn, cotija cheese, lime juice, creme fraiche | 16 |
| Eggplant - pan seared, tamarind glazed, sesame seeds, green onion | 16 |
| Camote - mexican sweet potato, cinnamon, thyme, butter | 16 |
| JUMBO Asparagus - grilled asparagus, red peppers, cheese | 18 |
| Mac and Cheese - cheddar, smoked, gouda cheese | 18 |
| Chinese Broccoli - steamed, lemon garlic oyster sauce garlic | 18 |
| Mashed Potatoes - creme fraiche, green onions, monterey jack | 17 |
| Rosemary Potato | 17 |
| AJI amarillo fingerling potatoes | 17 |
| Potato au gratin - roast garlic cream potato, muenster cheese | 22 |
| Spinach - olive oil sauteed, mushrooms, garlic, basil | 16 |

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| Brussels Sprouts - baked, lemon butter sauce | 18 |
| Green Beans - pan seared, caramelized onion, almonds | 17 |
| DESSERTS | |
| Capirotada de Arandano - blueberry bread pudding, pecans, vanilla ice cream, crema glasi | 14 |
| Lava Cake - mixed berry coulis, ice cream | 14 |
| Blueberry Fudgy Cocoa Brownie , vanilla Ice cream | 14 |
| Fresh Berries , honey, nuts | 15 |
| Tres Leches cake - blueberries | 14 |
| Tiramisu - chocolate, -espresso | 14 |