

Saint Añejo

RECEPTION MENU

station presentation / pricing for all menus does not include tax (9.25%) and service charge (22%)

HOUSE MADE SALSA DISPLAY + TORTILLA CHIPS
included for all menus

EL CLASSICO

\$25 per person

CLASSICO GUACAMOLE

fresh made to order

TACO BAR

preselect one protein

chicken tinga / crispy potato / carnitas

served with sour cream / pico

house made salsa / cilantro

enhanced protein options / additional \$5pp:

mahi mahi / Korean barbacoa / carne asada

QUESADILLA

cheese quesadilla

*Additional \$7pp for multiple proteins

EL MEDIO

\$38 per person

CLASSICO GUACAMOLE

fresh made to order

CHILES VERDES QUESO

served with pico

TACO BAR

preselect one protein:

chicken tinga / carne asada / carnitas

served with sour cream / pico

house made salsa / cilantro

QUESADILLA

cheese quesadilla

RICE + BEANS

CHURRO BITES

Dulce de Leche

*Additional \$7pp for multiple proteins

LA PRIMA

\$48 per person

CLASSICO GUACAMOLE

fresh made to order

CHILES VERDES QUESO

served with pico

FAJITAS

preselect one protein:

chicken / carne asada / shrimp

served with grilled peppers + onions

Mex cheese / habanero crema

CHIMICHANGA

smoked chicken / house-made chorizo

roasted peppers / Mex cheese

RICE + BEANS

CHURRO BITES

Dulce de Leche

*Additional \$7pp for multiple proteins

Appetizer Bites

SHRIMP TOSTADAS

jicama slaw / cilantro

\$9pp

JERK CHICKEN TOSTADAS

black bean purée / grilled pineapple / jerk aioli

\$6pp

HOT CHICKEN BITES

chipotle glaze

\$7pp

KOREAN SHORT RIB SKEWERS

caramelized short rib / Korean BBQ sauce

\$10pp

COCKTAIL SHRIMP

Michelada style / avocado

\$8pp

TAQUITOS

tinga / crema / pico

\$6pp

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw.

**Menu subject to changed based on seasonality.