



Visit our online menu and get in touch with us to schedule your event!

QUINCEANERA MENU

OUR MOST POPULAR PACKAGES

INTERNATIONAL FLAVORS

Includes home made focaccia bread.
Additional entrees, sides, salads, and sauces for nominal fee

Choose one entree, salad, and side.

ENTREES

- Bow tie pasta pomodoro with fresh tomato & basil chiffonade
- Penne with homemade beef Bolognese sauce
- Pasta chicken alfredo with mushrooms and parmesan cheese
- Lasagna rolls with sweet Italian sausage
- Penne and vodka sauce with parmesan
- Chicken and mushroom madeira medallions
- Lemon chicken piccata with capers & artichokes
- Fork tender cabernet braised beef (+\$4pp)
- Santa Maria beef kabobs (+\$4pp)

SALADS

- Chopped Mediterranean salad with cucumber, feta, & tomatoes
- Baby kale Caesar salad with Parmesan Reggiano and homemade croutons
- Berry salad with Gorgonzola, toasted pecans, and raspberry vinaigrette
- Caprese salad over spinach with toasted almonds and balsamic glaze

SIDES

- Garlic parmesan mashed potatoes
- Lime butter saffron rice
- Grilled balsamic seasonal vegetables
- Cheesy potatoes au gratin
- Sautéed green beans amandine
- Grilled lemon scented asparagus

FIESTA ESSENTIALS

Includes fresh flour and corn tortillas.
Additional entrees, sides, salads, and sauces for nominal fee

Choose two:

- Orange infused grilled carne asada
- Shredded chili beef birria
- Al pastor with citrus and cumin
- Lime cilantro pollo asada
- Slow braised carnitas
- Vegan spicy sofritas
- Cheeses enchiladas
- Chicken or beef fajitas
- Shredded chicken tamales

Choose one:

- Grilled cilantro lime infused vegetables
- Slow cooked borracha beans
- Spanish rice
- Fresh sliced fruit and berries MP
- Cumin grilled cauliflower steaks
- Elote corn on the cob
- Baby kale Caesar with crunchy croutons, pepitas, and shaved parmesan

Choose three:

- Quick pickled onions
- Jalapenos
- Cabbage slaw
- Cotija cheese
- Queso fresco
- Mexican crema
- Salsa roja
- Salsa verde
- Pico de gallo and crispy corn chip

THE TAQUERIA EXPERIENCE

Have a personal chef make you handmade tortillas and serve your tacos ranchero style, with an offered upgrade for freshly made queso birria tacos and birria ramen made right in front of you! All inclusive with Spanish Rice and Borracho Beans and salsa and condiment bar.

Choose four:

- Orange infused grilled carne asada
- Al pastor with citrus and cumin
- Lime cilantro pollo asada
- Slow braised carnitas
- Vegan spicy sofritas
- Queso birria tacos
- Birria ramen
- Cheese quesadilla
- Michoacana dessert bar

Choose three:

- Chili & chamoy fruit bar
- Fried Oreos and whipped cream
- Chamoyada bar
- Variety of Latin candies MP
- Tres leche cupcakes
- Churro bar



We have something
for everyone!

- + All-inclusive Packages
- + Appetizers
- + Grazing Boards
- + Sweet Treats
- + Late Night Bites
- + Vegan & Vegetarian
- + Beverages

APPETIZERS

AHI TUNA CRUDO TOSTADAS

LIME SCENTED SHRIMP CEVICHE WITH
AVOCADO

SANTA MARIA BEEF FILET SKEWERS WITH
CHIMICHURRI

BUFFALO CHICKEN MEATBALLS WITH
GORGONZOLA

WILD MUSHROOM AND BRIE
QUESADILLAS

MINI BIG MAC ANGUS BEEF SLIDERS

BITE SIZE CHICKEN SATAY SKEWERS

MINI CHICKEN AND WAFFLES

TOMATO CAPRESE MOZZARELLA
SKEWERS

MUSHROOM ONION GRUYERE TARTLETS

MOZZARELLA STUFFED RISOTTO
ARANCINI

MINI AVOCADO EGG ROLLS WITH
TAMARIND DIPPING SAUCE

BOARDS

ARTISANAL CHARCUTERIE

Our gorgeous charcuterie board includes hand crafted artisan cheeses, meats and a variety of accouterments such as honey, fig jam, crackers, olives, nuts, dried fruit, grapes and berries with a touch of edible flowers. Everything is beautifully plated on bamboo platters. Vegetarian and Nut Free Options Available

FARMER'S MARKET BOARD

Welcome to the best of the farmers market! Our crudité platter includes vegan dips surrounded with beautiful seasonal vegetables. Hand picked by our chefs for your table and styled with herbs and edible flowers.

FARM TO FRUIT BOARD

Our succulent juicy fruit board includes a variety of seasonal local farmers market selections. All beautifully styled together and garnished with herbs and edible flowers.

SWEET TREATS STATION

SWEET TREAT DESSERT STATION

Multi flavored conchas MP

Mini assorted cupcakes

Chocolate chip cookie morsels

Double chocolate brownies

Peanut butter chocolate bars

House made coconut macaroons

Assorted French macarons

Ube crinkle cookies

Oatmeal chocolate chip

Mini fruit tartlets MP

Bite size crème brulee

Lemon bars

Linens, rentals, and service
staff available for nominal fee.



Delivering Exceptional Catering and Events in Los Angeles for Over 20 Years.

LATE NIGHT BITES

- Mini big mac sliders
- Truffled parmesan French fries
- Flatbread pepperoni pizza
- Chicken asada and queso fresco quesadilla
- Mini sourdough and cheddar cheese panini with tomato basil shooter
- Mini chocolate chip cookies and milk shots

VEGETARIAN & VEGAN

Vegetarian

Four cheese agnolotti
Butternut squash ravioli with sage brown butter sauce
Spinach and sundried tomato stuffed portobello mushroom

Vegan

Buffalo cauliflower steak with vegan sriracha aioli
Eggplant rollatini with almond ricotta
Thai coconut tofu and trumpet mushroom curry

BEVERAGES

UNLIMITED AGUA FRESCA STATION

Choose TWO

- Honeydew
- Pineapple
- Strawberry
- Cantaloupe
- Mangoe

COFFEE AND TEA STATION

Includes chocolate sauce, caramel sauce, sugar cubes, sugar in the raw, whipped cream, oat milk, half and half, and wooden stir sticks.

30 Person Minimum

TERMS AND CONDITIONS

All pricing plus tax and 22% production charge includes:
Menu planning, disposable service ware, buffet décor, and cooking equipment.

50% deposit to reserve date. Balance and final guest count due 7 days prior to the event.

3% convenience charge for credit card transactions.