



M CATERING
AN M CULINARY CONCEPT

Fiesta en la Cantina

POOL-SIDE WELCOME

Smokin' Gazpacho Shooter

*smoked tomato water, cucumber relish, baby cilantro
[vegan and gluten-free]*

House-Made Tortilla Chips + Dips

charred tomato salsa, salsa fresca, guacamole, warm queso

Prickly Pear Margaritas and Pomegranate Tequila Shooters

BACKYARD CELEBRATION

CHEF-ACTION GRILL STATION

Lobster Tail

chipotle-infused butter-brushed Maine lobster tail served in split shell

Charred Oysters on the Half-Shell

habanero-spiked mango salsa, reposado tequila "floater"

BUFFET STATION

Mexico City-Style Caesar Salad

*rough-chopped romaine, green chile croutons, grated cotija
chipotle caesar dressing or red chile vinaigrette*

Ensenada Street Corn

cobettes of sweet corn served on wooden sticks, brushed with lime aioli, dusted with cotija

Jalapeño Cornbread

sweet agave butter



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BUILD-YOUR-OWN STATION

Street Taco Bar

guest's choice of:

grilled jerk chicken

grilled cilantro pistou-rubbed skirt steak

Sonoran-spiced vegan roasted seasonal vegetables

flour tortillas, corn tortillas

Queen Creek Olive Mill Mexican lime oil-tossed lettuce,

sliced avocado, pickled giardiniera relish

golden tomato & Anaheim chile salsa, charred tomato salsa, salsa fresca,

habanero-spiked mango salsa, guacamole, sour cream

DESSERTS

Paletas with a Twist

strawberry-basil margarita frozen push pop

rum-spiked horchata frozen push pop

[non-alcoholic versions available upon request]

“Sauce-Your-Own” Cinnamon-Dusted Churros

spicy Ibarra chocolate sauce

dulce de leche sauce

mango sauce with hint of lime