

Tamales & Quesadilla Station ~ With 2 Chefs ~ **Duo of Tamales** Tamales Heridos = sweetened and pink masa with poached raisins Tamales con salsa verde (not spicy) y queso 2 Chefs to prepare Quesadillas for guests Cheese, shaved potato and cheese or wild mushroom Chafer of premade quesadillas ready to go for guests Presented with bowls of sour cream, pico de gallo, guacamole Ceviche Styled Jicama Salad Finely diced jicama accented with jalapeño, shallots, lime juice, cilantro, diced tomatoes Black Bean and Corn Salad Bar Coke, Diet Coke, Sprite, Seltzers, Iced tea (Alcohol supplied by client) Signature Drink for Adults = Pineapple and Mint Margaritas Signature Drink for Children = "Cactus Punch" Green fruit punch with floating berries and orange segments presented in client's cactus cups Dessert Display Mirrored Tropical Fruit Display Watermelon, cantaloupe, honey dew, pineapple, papaya, mango, grapes, berries **Shooters of Arroz Con Leche** Mini Churros Presented with dulce de leche, chocolate sauce, raspberry sauce for guests to dip Waiter to scoop vanilla or chocolate ice cream alongside churros Mexican Hot Chocolate, Coffee and Tea Station Presented with selection of tea bags, sweeteners and dairy creamers

