



# Private & Semi-Private Event Lunch/Dinner Buffet Menu

All event offerings are a self-serve buffet, 2 hrs - All non-alcohol refillable beverages included

Traditional Buffet	\$32.95pp
Classic Buffet	\$42.95pp
Premium Buffet	\$52.95pp

## STARTER

chips & salsa served family style

## TRADITIONAL ENTREES

(Choose 2, Additional Traditional Entrée \$5.95 per person)

### ENCHILADAS choice of

#### CHEESE

*monterey jack cheese, chile guajillo sauce, crema, cotija*

#### CHICKEN

*suiza sauce, shredded chicken, greens, queso oaxaca*

#### SHORT RIB

*birria short rib, queso oaxaca, guajillo sauce, red onion*

### CEASAR SALAD

caesar salad, tortilla, little gems  
parmesan cheese, lemon

### STREET TACOS

corn tortillas, choice of protein, cilantro,  
onion, lime, salsa

*Protein Choices: chicken, al pastor, vegetarian*

*Add \$2pp for carne asada, shrimp*

*Add \$4pp for additional protein*

### MESA SALAD

marinated tomatoes, avocado, roasted carrots,  
butter leaf lettuce, red onions, queso fresco  
jalapeno lime dressing and cilantro lime vinaigrette

## CLASSIC ENTREES

(Choose 2, Additional Classic Entrée \$7.95 per person)

### LOBSTER & SHRIMP ENCHILADAS

sautéed lobster and shrimp in tequila butter,  
suiza cream sauce, queso oaxaca, and black olives

### SEAFOOD SALAD

grilled salmon, butter lettuce, heirloom tomatoes,  
cucumbers, watermelon relish, avocado, roasted  
poblano pepper vinaigrette

### FISH TACOS

grilled local catch, citrus slaw,  
smoked chile crema

### CHICKEN FAJITAS

grilled peppers and onions, handmade tortillas,

### STEAK SALAD

hanger steak, gem lettuce, red onions, heirloom  
tomatoes, zucchini, queso fresco,  
cilantro honey vinaigrette

## PREMIUM ENTREES

(Choose 2, Additional Premium Entrée \$9.95 per person)

### CARNE ASADA

grilled hanger steak, grilled nopal & scallion,  
chile toreado with grilled queso fresco  
and salsa de molcajete

### STEAK AND SHRIMP FAJITAS

grilled peppers and onions, handmade  
tortillas, guacamole, crema, salsas

### BLACKENED SALMON

cajun grilled salmon served on a light bed of  
mashed potatoes, grilled asparagus garnish,  
tomato caper salsa

### CAZUELA DE CAMARON

tiger shrimp, white fish, spicy morita sauce,  
avocado, relish salad

## LUNCH/DINNER SIDE DISHES

(Choose 2, Additional Side \$4.95 per person)

BLACK BEANS    REFRIED BEANS    MEXICAN RICE    GRILLED ASPARAGUS  
GRILLED MEXICAN    MASHED POTATOES    GRILLED VEGETABLES  
chili butter, cotija cheese    zucchini, peppers, onions

## DESSERT

Additional \$4.95 each

CHURRO CHEESECAKE    FLAN    TRES LECHES



## Brunch Buffet Menu

Traditional Buffet    \$32.95pp

### TRADITIONAL ENTREES

(Choose 2, Additional Traditional Entrée \$5.95 per person)

#### PLAYA SCRAMBLE

scrambled eggs, bacon, cheese

#### VEGETARIAN SCRAMBLE

scrambled eggs, zucchini, peppers, onions, mushroom, cheese

#### PANCAKES

#### BREAKFAST BURRITO

scrambled eggs, crispy potatoes, bacon, cheese

#### CLASSIC CHILAQUILES

crispy tortilla, guajillo sauce, queso fresco, pickled red onions, cotija, scrambled eggs

#### FRENCH TOAST

### ADD ONS / SUBSTITUTIONS

CHICKEN \$5pp

CARNITAS \$6pp

STEAK \$7pp

### BRUNCH SIDE DISHES

(Choose 2, Additional Side \$4.95 per person)

BLACK BEANS    REFRIED BEANS    MEXICAN RICE  
GRILLED MEXICAN CORN    GRILLED VEGETABLES  
chili butter, cotija cheese    zucchini, peppers, onions  
BREAKFAST POTATOES    BACON    FRESH FRUIT



# Appetizer Buffet Menu

All event offerings are a self-serve buffet, 2 hrs - All non-alcohol refillable beverages included

# Playa Mesa

MEXICAN KITCHEN

**Classic Appetizer Buffet \$39.95pp**

Chips & salsa are served family style at each table or at appetizer station.  
Choice of up to 4 Classic appetizers served at a walk-up appetizer station.

+ \$4.95 per person for each additional classic appetizer or sub each premium appetizer

+ \$5.95 per person for each additional premium appetizer

+ \$5.00 per person for tray passed or family style service

FQP = Fixed Quantity Pricing offered as an alternative to per person unlimited pricing

## CLASSIC APPETIZER SELECTIONS

### CAPRESE CROSTINI

FQP - \$2.00 per piece  
caprese crostini, baby heirloom tomatoes, arugula pesto



### FRIED SHISHITO PEPPERS

FQP - \$2.50 per piece  
with fajita spice, cotija, lime

### POTATO TAQUITO

FQP - \$2.50 per piece  
with pico de gallo

### CHICKEN TAQUITO

FQP - \$3.00 per piece  
with pico de gallo

### CARNITAS TAQUITO

FQP - \$3.00 per piece  
with pico de gallo

### CHICKEN WINGS

FQP - \$2.00 per piece  
choice of BBQ, sweet glaze, mango habanero

### CAULIFLOWER WINGS

FQP - \$2.00 per piece  
choice of BBQ, sweet glaze, mango habanero

### CHICKEN CROQUETA

FQP - \$3.50 per piece  
with ketchup and cilantro

### MINI CHILI RELLENO

FQP - \$3.50 per piece  
ground beef, corn, black beans fire roasted tomatoes, oaxaca

### CARNITAS TACO

FQP - \$3.50 per piece  
with pico de gallo, salsa crudo

### CHICKEN TACO

FQP - \$3.50 per piece  
with cilantro and onion

### CHICKEN QUESADILLA ROLL

FQP - \$2.50 per piece  
with bell peppers, onion, taco sauce

### GORGONZOLA STUFFED MUSHROOMS

FQP - \$3.00 per piece  
with spinach and onions

## PREMIUM APPETIZER SELECTIONS

### CARNE ASADA TACO

FQP - \$4.00 per piece  
with cilantro and onion

### BBQ CARNITAS SLIDERS

FQP - \$4.50 per piece  
on brioche with slaw

### CRISPY FISH TACO

FQP - \$5.00 per piece  
honey beer batter, citrus slaw smoked chile crema

### FRESH SHRIMP TACO

FQP - \$5.00 per piece  
on jicama shell, mango salsa, chipotle aioli

### SCALLOP AGUACHILE TOSTADA

FQP - \$5.00 per piece  
with cucumber, fresno peppers, mango

### MESA SALAD ADD ON \$3.45 per person or \$3.00 per serving for FQP

marinated tomatoes, avocado, roasted carrots, butter leaf lettuce, red onions, queso fresco with jalapeno lime dressing and cilantro lime vinaigrette

### SIDE ADD ONS \$40.00 each

1/2 PAN OF REFRIED BEANS

1/2 PAN OF BLACK BEANS

1/2 PAN OF CILANTRO LIME RICE

### DESSERT ADD ON \$4.95 each

CHURRO CHEESECAKE

TRES LECHES

FLAN