

Catering Menu



TRAYS SERVE 8-10 GUESTS

STARTERS & SIDES

Mex 1 Ceviche	\$90
fresh shrimp, pico de gallo, Clamato, avocado & cilantro	
Fresco Salad	\$65
crispy romaine, pico de gallo, guacamole, corn, cotija cheese, tortilla strips, citrus vinaigrette	
Triple Dipper	\$60
housemade salsa, salsa verde and guacamole	
Roasted Street Corn	\$50
cotija cheese, chipotle mayo	



DONT FORGET

Tres Leches Cake	\$50
Mex 1 Marg Mix	\$15
Hydrator Mix	\$15

ENTREES

Chicken Piccante	\$140
roasted chicken breast, pickled jalapeno broth, fingerling potatoes	
Fresh Catch	\$160
grilled fish, baja spice, cilantro rice	
Carne Asada Fajita	\$155
steak, sauteed peppers & onions	
Enchilada	
choice of enchiladas with corn, crispy rice, slow-braised consommé	
Portobello	\$120
Chicken	\$130
Short Rib	\$140
Burritos	
rice, black bean, pico de gallo, jack cheese	
Vegetarian	\$100
Chicken	\$130
Steak	\$145

SCAN TO SUBMIT CATERING INQUIRY



COASTAL CANTINA