



charro bbq

PRICING

WELCOME DINNER RECEPTION

\$90- per person includes:

STARTERS:

choice of 2
starter add on \$15 per person

MAINS:

choice of 2
main add on \$25 per person

SIDES:

choice of 2
side add on \$10 per person

- eco-friendly disposable; plates, utensils, napkins
- self serve buffet
- self serve water station
- stationed appetizers
- self bussing
- set-up assistance w/ buffet
- cleanup and break down

WEDDING RECEPTION

FAMILY STYLE

\$125-per person includes:

STARTERS:

choice of 3
starter add on \$15 per person

MAINS:

choice of 2
main add on \$25 per person

SIDES:

choice of 3
side add on \$10 per person

- full-service wait staff
- table side water service
- passed and stationed appetizer service
- cake cutting
- set-up assistance (plates, utensils, napkins, glasses)
- clean up and break down
- bussing and maintaining event site

BUFFET

\$115-per person includes:

STARTERS:

choice of 2
starter add on \$15 per person

MAINS:

choice of 2
main add on \$25 per person

SIDES:

choice of 2
side add on \$10 per person

- buffet wait staff
- self serve water station
- stationed appetizer service
- cake cutting
- set-up assistance (plates, utensils, napkins, glasses)
- clean up and break down
- bussing and maintaining event site

EXTRAS:
bread service \$5 per person

CHARRO BBQ menu

starters

deviled eggs

farm fresh eggs, chorizo, lime crema, micro cilantro

tostadas

rockfish ceviche, avocado, cilantro, red onion escabeche

trio

chips, house made charred salsa, guacamole, roasted poblano chili con queso

fried oysters

southern style marinated oysters, chicharron, pineapple pico de gallo, honey habanero aioli

elotes

grilled corn, chipotle bourbon butter

shroom sopes

fried corn masa cups, smoked mushroom, refried black beans, queso requeson, salsa macha

sikil pak "hummus"

yucatan-style spicy pepita dip, habanero, charred tomato, chickpea, totopos

arancini

deep fried mexican-style risotto spheres, manchego, mexican truffle, charred scallion

shimp a la plancha

lime cured shrimp on a skewer, raja salsa

sides

roasted poblano mac & cheese

poblano cheese sauce + shells

green rice

mexican-style rice, cilantro, garlicky spinach, cumin

borracho beans

rancho gordo beans, smoked bacon, poblano, toasted garlic, chile puya, tecate beer

mexican style creamed corn

corn milk, charred corn, tajin, cotija cheese, cilantro

papas fritas

fried potatoes, fresh herbs, habanero ketchup

roasted veggies

marinated broccoli, sour orange aioli, spiced pepitas

mexi-cal salad

tomato, cucumber, queso fresco, shaved red onion, avocado, salsa verde

mains

(served w homemade flour tortillas, red onion escabeche, green salsa, cotija cheese)

smoked brisket

brisket rubbed w roasted garlic, wrapped w banana leaves

guajillo beef short ribs (\$15 supplemental per person)

braised short ribs, chile guajillo

sweet tea chicken thighs

sweet tea brined chicken, oregano, lemon

pork belly fajitas

sous vide pork belly, grilled peppers, lime salt

shroom fajitas

portabella mushrooms, habanero-garlic oil, crispy kale, queso fresco

pork carnitas

slowed cooked pork shoulder, orange, garlic, oregano

chicken al carbon

ranch water marinated chicken thighs, preserved lime, cilantro, mezcalt

slow-cooked pork ribs

tepache glazed ribs, cilantro slaw

pollo de recado rojo

roasted airline chicken breast, chile mulato, roasted garlic, oregano