

CINCO DE MAYO MENU 2025
AVAILABLE 04/28-05/09



White Chicken Chili

Breakfast

BYO BREAKFAST TACOS

20 person minimum \$18 per person

Layer your tortilla with fluffy scrambled eggs, crispy bacon or savory chorizo as your protein base and pile on the toppings including creamy guacamole, crumbled cotija cheese, fresh salsa, and more.

Appetizers

FIVE LAYER DIP

serves 10-12 people \$80 **G** **V**

Layers of cilantro lime crema, cream cheese, guacamole, fresh tomato salsa and cheddar cheese topped with scallions, served with Mi Nina chips.

CHIPS, SALSA & GUACAMOLE

serves 15 people \$80 **G** **V**

Mi Niña tortilla chips served with our house-made pico de gallo—bursting with fresh tomatoes, zesty lime, and fragrant cilantro—alongside smooth, rich guacamole.

SKEWER TRIO

2 dozen minimum \$65 per dozen **G**

Juicy Carne Asada, smokey Chipotle Chicken, and zesty Baja Shrimp Skewers, grilled to perfection, served with vibrant chimichurri and creamy chipotle aioli.

CHICKEN FIESTA SLIDERS

2 dozen minimum \$65 per dozen

Tender pulled chicken, creamy guacamole, smokey chipotle aioli, and crumbled cotija cheese, all nestled on soft slider rolls for the perfect bite.

Soups

WHITE CHICKEN CHILI

serves 10 \$100

Slow-simmered chicken and white beans in a roux-thickened chicken stock with sour cream, green peppers, cilantro and southwestern spices.

CHIPOTLE SWEET POTATO SOUP

serves 10 \$100 **G** **V**

A delicately puréed blend of caramelized sweet potatoes, onions, and carrots with spicy chipotle, chopped cilantro and a touch of sesame oil.

Salads & Bowls

STREET CORN SALAD

serves 10-12 \$45 **G** **V**

Sweet grilled corn with creamy mayo, tangy lime, spicy chili powder, crumbled queso fresco, cilantro, and diced red onions.

CILANTRO LIME QUINOA BOWL

serves 10-12 \$125 **G**

Grilled chicken, kale, quinoa, grilled corn, black beans, avocado, tomatoes, fiesta peppers and pepperjack cheese served with a cilantro lime dressing.

Build-Your-Own Bars

NACHO BAR **G**

20 person minimum \$24 per person

Create your own mouth watering plate of nachos featuring crunchy, artisan Mi Nina chips! Layer on fresh toppings like melted cheese, guacamole, salsa, jalapeños, and more for the ultimate customizable bite.

TACO BAR **G V**

20 person minimum \$25 per person

A buffet of marinated seared steak, chicken, roasted vegetables, soft flour tortillas, crunchy corn taco shells and all your favorite taco toppings! Served with spanish rice and our black bean and corn salad.
Vegetarian & Gluten-Free Options Available

BURRITO BOWLS **G V**

20 person minimum \$22 per person

Build your own burrito bowl with our Spanish rice blends or shredded lettuce as your base. Choose from chicken, carne asada and carnitas for your protein and finish with fresh toppings, salsa, guacamole and more!

Vegetarian & Gluten-Free Options Available

Entrees

CILANTRO LIME CHICKEN **G**

10 person minimum \$22 per person

Cilantro lime-marinated chicken served with chipotle and chimichurri sauces, zesty cilantro lime slaw, Mexican street corn salad, and flavorful Spanish rice.

CHIMMICHURRI STEAK TIPS **G**

20 person minimum \$26 per person

Flavorful marinated steak tips served with a vibrant chimichurri sauce, paired with Spanish rice, refreshing cilantro lime slaw, and a bold Mexican street corn salad.

Dessert

MINI CHURROS

24 per tray \$42 **V**

Mini Churros tossed in cinnamon sugar served alongside our housemade caramel dipping sauce.

Beverage

JARRITOS BEVERAGE ASSORTMENT

10 person minimum \$4 per person

High quality, Jarritos sodas made with natural fruit and the traditional flavors of Mexico