



Bread service

Corn Tortillas served with Pico de Gallo [GF, *V]

Appetizers (Choice of)

Street Corn Salad [GF]

Grated Cotija . Corn

Taco Stuffed Peppers [GF]

Bell Peppers . Ground Beef

Vegetable Soup [*V, GF]

Onion . Zucchini . Carrots . Corn

Shrimp Mexican Ceviche [*GF]

Tostadas . Cucumber . Onion

Entrees (Choice of)

Chicken and Cheese Flautas [*GF]

Tortilla . Rotisserie Chicken . Queso . Sour Cream . Rice

Citrus Garlic Fish [*GF]

Rice . Bell Peppers . Onions . Tomatoes

Mexican Birria [*GF]

Tortilla . Chuck Roast . Guajillo & Ancho Chiles . Chopped Onions . Cilantro . Lime . Rice

Mushroom Carnitas [*V, *GF]

Tortilla . Mushrooms . Pickled Red Onions . Cilantro . Lime . Rice

Desserts

Tres Leche [*GF, V]

Fresh Fruit Salad . Caramel Sauce . Caramel Cage

Churro [*GF, *V]

Mexican Hot Chocolate . Cinnamon Sugar . Ancho Chili

Carlota de Cafe [V]
Homemade Maria Cookies . Cream Cheese Mousse . Coffee Ganache . Chocolate Curls

Helado de Maracuyá [*GF, *V]
Sopaipilla . Toasted Coconut . Cilantro Syrup . Honey Syrup

Please Alert Your Server of Any Allergies or Dietary Restrictions

(GF= Gluten Free) (*GF= Can Be Made Gluten Free) (V= Vegan) (*V = Can Be Made Vegan)

Regional Cuisine of Mexico
April 23, 2026
Sous Chef Rodney Parrott
Student Assistant Manager Ronin Rooks