



LATIN MOUNTAIN & MARKET INSPIRED MENU



www.atxchefs.com

1



OPTIONAL BITES

Choose 3 | \$25 per person

Patatas al Ajillo (V, VG, DF, GF)

Garlic-sautéed potatoes with olive oil, cumin & chili.

Mini Spicy Beef & Pork Patties (DF)

Mini patties of seasoned beef and pork with bold chipotle-chile spice.

Crab Tostadas (DF, GF)

Crisp tortillas topped with shredded cabbage, warm crab salad, chipotle mayo and cilantro.

Watermelon Rounds (VG, GF)

Juicy watermelon with cotija cheese, serrano chile & pepitas.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

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PLATED, FAMILY-STYLE, AND BUFFET

Starters

(Choose 1)

Requesón Soup (VG, GF)

Veggie broth with Mexican cheeses & fresh herbs
finished with minced red onion.

Cucumber, Pineapple, Pepper & Onion Salad (VG, GF)

with Tajín, Cotija & Chipotle-Garlic Aioli over Arugula

Chickpea Salad (VG, GF)

With feta, peppers, cilantro, & onion over romaine leaves.

Bean & Mushroom Salad (VG, GF)

Peppers, mushrooms, beans, cheese & shallot dressing.

Feta, Tomato & Cilantro Salad (VG, GF)

With onion, celery and sherry vinaigrette.

All dinners include: Warm flour & corn tortillas,
assorted toppings & chef's signature salsas.

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Main Courses

Choose 1

(Add additional proteins + \$15 per person)

Spicy Beef & Pork Patties (DF)

Marinated in cilantro, lime, garlic & olive oil, then seared to perfection.

Pork Steaks in Chile Marinade (GF, DF)

Spicy "a la Diabla" shrimp sautéed in a fiery chipotle-tomato sauce.

Northern-Style Petite Filet (GF, DF)

Seared & simmered with onion, garlic, wine & spice.

Salmon in Caper Sauce (GF, DF)

Tender beef filet finished with a smoky pasilla chile reduction.

Garlic Shrimp (GF, DF)

Sautéed shrimp in tangy garlic and pepper infused oil.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

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SIDES

Dishes (Choose 2)

Potatoes in Garlic (V, VG, DF, GF)

Garlic-sautéed potatoes with olive oil, cumin & chili.

Regional Watercress (GF, DF)

Wilted greens with bacon, pine nuts and walnuts.

Green Beans with Oregano (VF, GF)

With oregano vinaigrette and panela cheese.

Refried Beans (GF)

Creamy pinto beans slow-cooked with aromatics.

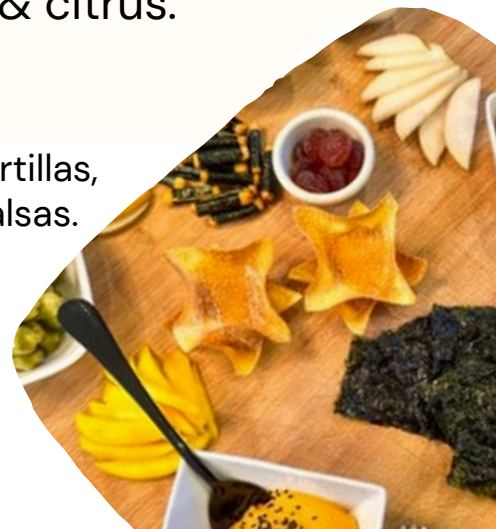
Contains dairy if prepared with cheese or lard.

Yellow Rice with Parsley & Lemon (GF, V, VG, DF)

Fragrant golden rice with fresh herbs & citrus.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

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Desserts

(Choose 1)

Date & Nut Fudge with Ice Cream (VG, GF)

Rich date-walnut fudge served with vanilla ice cream.

Zucchini Cake (VG, DF)

Moist spiced zucchini cake with nuts and pineapple.

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