



Escapade Productions Event

Southwest/ Authentic Mexican Cuisine

Welcoming Reception

Individual Mexican Shrimp Cocktail

With Avocado & Pico De Gallo, Traditionally Served with Saltine Crackers

Roasted Corn and Green Onion Griddle Cake with Toasted Cumin

Valentina Crema and Grated Cojita Cheese, Mango Tomatillo Salsa

Miniature Vegetarian Street Taco

Creamy Braised Chard, Potatoes, and Roasted Peppers, Mexican Crema and Queso Fresco

Passed Family Style

Southwest Caesar Salad, Plated

Chipotle Chile Caesar Dressing, Black Beans, Bell Peppers, Pear Tomatoes and Fried Corn Tortilla Strips

Smoked Rack of Pork

Seasoned with Roasted Garlic, Toasted Cumin, Coriander and Fennel Seed, Brown Mustard and Worcestershire; Served with a Natural Pork Reduction and Ancho Chile Puree

“Yucatan Style” Barbequed Chicken Breast with Yellow Mole & Toasted Pepitas

Marinated in Achiote, New Mexico Chile, White Wine, Cilantro & Lime Baked In Banana Leaves, Topped With Roasted Bell Peppers and Queso Asadero

Pan-Fried Anaheim Chili, Corn-meal Crust

Filled with Spinach, Quinoa, Toasted Pine Nuts and Local Goat Cheese, Smoked Tomato Sauce

Southwest Fried Tobacco Onion Rings

Sarape Vegetable Casserole

Layers of Roasted Squash with Garlic, Sliced Tomatoes, Smothered Peppers and Onions, finished with Cilantro Pesto and Monterey Jack Cheese

Drunken Beans

Black Beans Cooked in a Cast Iron Pot with Smoked Turkey, Cilantro, Onions, Tomatoes, Jalapenos and Cerveza

Dessert

White Chocolate & Pecan Bread Pudding Bites

Served Warm with Cajeta Caramel Sauce

Miniature Florentine Tacos Filled with Fresh Fruit and Berries

Margarita Sabayon Mousseline