



SAMPLE SHARING FIESTA MENU



As well as Street Food we also offer a fully 'served to table' meal with professional and smiley serving team and either wood effect palm leaf crockery and cutlery or for a small additional cost – premium metal crockery and cutlery. This is a beautiful, rustic and exciting approach to a wedding breakfast

The menu below is an example of this with a sharing style feel to the menu

CANAPE AND NIBBLES

Sticky glazed local sausages with sweet chili dip
Salmon Ceviche Tostada with pink chilli Mayo
Cajun spiced BBQ meatball Skewers with Nacho cheese dip and BBQ drizzle (GF available)
Mexican gazpacho shots with parsley and feta croutons and a dash of Tequila! (V, VG and GF available)
Avocado and charred corn Tostada with pink chili mayo (V, VG and GF available)
El Kantina 2 Yard Tacos Log with chipotle chicken salsa fresca, crema and pickles

TO KICK OFF...TAPAS STYLE

Fully loaded Table-Top Nacho Baskets with Coriander Salsa, chilli cheese sauce, Guacamole, Sour Cream and Jalapenos (V)
Texas Chilli Chimichanga Bites served with fresh lettuce, Salsa and Queso or Feta and Oregano roasted vegetable
Chimichanga Bites served with fresh lettuce, Salsa and Queso
Charred Corn Equites with crumbly Feta and a Garlic and lime mayo crema served over crunchy lettuce
Queso Con Chorizo with Salsa Fresca and Jalapenos

SHARING FEAST

Mexican Sunshine Salad with roasted black beans, charred corn, crumbly feta and a lime, mint and chilli drizzle (GF, V available)
Mexi shredded pork or Jackfruit Burrito halves served with Jalapeno slaw
Loaded 'Cowboy Fries' with salsa fresca, cheese, black beans, coriander and Jalapenos

ALL THINGS SWEET

Dessert platters with a mixture of Churros & dipping chocolate, brownies, cakes, cheesecake and strawberries served with marshmallows and cinnamon dust