



# SAMPLE 'ALL MEXICAN' SHARING FIESTA MENU



NCASS  
NATIONWIDE  
CATERERS  
ASSOCIATION

*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  
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

Fully loaded Table-Top Nacho Baskets with Coriander Salsa, chilli cheese sauce, Guacamole, Sour Cream and Jalapenos (V)

## SHARING FEAST

El Kantina sharing boards with:

Guacamole  
Salsa  
Corn Esquites  
Soft Flour Tortillas  
Queso con Chorizo  
Jalapenos  
Salmon Ceviche  
Pickled Cabbage  
Fresh limes  
Tortilla Chips  
Chorizo

Served with your choice of

Pork Carnitas  
Chipotle Chicken with black beans  
Mojito Lime Chicken  
BBQ Brisket (£2.50 per head supplement)  
Lamb Barbacoa (£3.00 per head supplement)  
Veggie and Vegan options available

## ALL THINGS SWEET

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