

PICO EVENT MENU



HOST CHOICE OF 3 OPTIONS, GUEST CHOICE OF 1

APPETIZERS

ELOTE

CORN ON THE COB, CHIPOTLE AIOLI,
COTIJA CHEESE

QUESADILLA EN LA PLANCHA

CHEDDAR BLEND, GUACAMOLE,
PICO DE GALLO, CREMA
HOST CHOICE OF CHICKEN,
PORK OR VEGGIE

SHRIMP EMPANADAS

MANGO-LIME DIPPING SAUCE

CAESAR SALAD

HEARTS OF ROMAINE, AGED QUESO COTIJA,
PAN FRITA, TOASTED PEPITAS

NAPA CABBAGE SALAD

RADICCHIO, CRISPY TORTILLAS, SCALLIONS,
CUMIN-GINGER DRESSING

HOUSE SALAD

SEASONAL GREENS, CUCUMBERS, ONIONS,
TOASTED PEPITAS, PICO DE GALLO,
HONEY ANCHO VINAIGRETTE

ENTREES

ENSENADA TACOS

CHOICE OF ONE: CHICKEN, BRISKET OR PORK
SERVED ON CORN TORTILLAS, GUACAMOLE,
PICO DE GALLO, CREMA, YELLOW RICE,
BLACK BEANS

ENCHILLADAS

QUESO OAXACA, SWEET ONIONS,
ANCHO CHILI SAUCE, RICE AND BEANS

BURRITO

FRIJOLES GORDES, PICO DE GALLO, CREMA,
GUACAMOLE, RICE AND BEANS
CHOICE OF PORK, CHICKEN, BRISKET OR VEGGIE

ORGANIC BEEF BURGER

HAND CUT SEASONED FRIED, HOUSE SAUCE
CHOICE OF AMERICAN, CHEDDAR,
HABANERO JACK

BREAKFAST BURRITO

SCRAMBLED EGGS, SMOKED BACON,
PICO DE GALLO, GUACAMOLE, CHEDDAR CHEESE,
SMASHED TATER TOTS

HUEVOS RANCHEROS

TWO FRIED EGGS, PEPPERS, ONIONS,
YELLOW RICE, SPICY BLACK BEANS,
FLOUR TORTILLAS

STEAK & EGGS

7OZ STRIP, TWO EGGS, SHOESTRING ONION RINGS,
CHIPOTLE AIOLI
+\$7 PER PERSON THAT ORDERS DAY OF

DESSERTS

TRES LECHES CAKE

SPONGE CAKE, SWEETENED CONDENSED MILK,
CARAMEL

RSC CLASSIC BREAD PUDDING

VANILLA ICE CREAM

FLOURLESS CHOCOLATE BROWNIE

VANILLA ICE CREAM

ALL PARTIES ARE 3 HOURS

\$50 PER PERSON & INCLUDES:

UNLIMITED SODA, COFFEE, TEA,
PICO DE GALLO & HOUSE MADE CHIPS
+2.75/PP FOR GUACAMOLE ON TABLES