



# SAMPLE SHARING FIESTA MENU



As well as tasty Street Food we also offer a fully **'served to table'** meal with professional serving team and crockery and cutlery. A beautiful, rustic and exciting approach to a wedding breakfast! The menu below is an example of this

For guest numbers 80+ the below menu is priced between £39.50 per head (all inclusive). All items are included in this price with a sharing Tapas type feel to the meal. Items can be added or removed according to budget and in our low season prices may be reduced.

## CANAPE AND NIBBLES

Sticky glazed local sausages with sweet chili dip  
Cream cheese crostini with pico de galo (V)  
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)

Texas Chilli Chimichanga Bites served with fresh lettuce, Salsa and Queso

Feta and Oregano roasted vegetable Chimichanga Bites served with fresh lettuce, Salsa and Queso

Queso Fundido con chorizo served with baked breads (V available)

## 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 Burrito halves served with Jalapeno slaw

Oregano roasted veg Burrito halves served with Jalapeno Slaw (VG, V)

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