



*BUILD YOUR OWN MEXICAN MENU*

*\$24.99 per person\**

**Cocktail Hour Hors D'oeuvres**  
(select 3 from our Hors 'D'oeuvres Menu)

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**Salad**

(select one)

**Garden Salad**

Spring mix, crisp romaine, shredded carrot, red onion, teardrop tomato, cucumber, sourdough croutons, buttermilk ranch & house balsamic dressings

**Santa Fe Wedge Salad**

Crisp iceberg lettuce, tomato, red onion, black olives, pepitas, cilantro cotija cheese, chipotle ranch

**Fiesta Salad**

Crisp romaine, red cabbage, corn, black beans, olives, cheddar cheese, red onion, tomato, chipotle ranch

## Entrées

(select two)

### Chicken Fajitas

Sautéed seasoned chicken strips with onions and bell peppers, limes, served with warm tortillas and authentic homemade salsa  
(sub with Steak, add \$3.00 pp / combo, add \$2.00 pp)

### Blackened Chicken & Pineapple

Pan seared and topped with a fresh pineapple salsa  
(sub with Salmon, add \$3.00 pp / sub with Cod, add \$2.00 pp)

### Tequila-Lime Chicken

Grilled marinated chicken cutlets and topped with Tequila-Lime Salsa  
(sub with Cod, add \$2.00 pp)

### Chicken Chipotle

Chicken cutlets braised with potatoes, carrots, garlic and onions in a chipotle-tomato sauce

### Blue Corn Tortilla Crusted Chicken

Served with guajillo-garlic sauce  
(sub with Cod, add \$2.00 pp)

### Southwest Chicken Pasta

Sautéed adobo chicken with peppers, tomato, roasted hatch chilis, black olives in a guajillo cream sauce and cotija cheese  
(add shrimp, \$2.00 pp)

### Adobo Braised Short Ribs

Cooked for hours in a mixture of chilis, garlic and citrus served fork tender with pickled onions  
(add \$2.00 pp)

### Peppered Chicken

Broiled chicken cutlets rubbed with toasted cracked black pepper, garlic and herbs served with green peppercorn demi  
(sub with steak, add \$3.00)

### Ancho Chile-Honey Glazed Chicken

Served over tomatillo-black bean purée  
(sub with Salmon, add \$3.00)

### Chicken Red or Green Enchiladas

(2 pp) Shredded chicken and cheese rolled in corn tortillas, covered with house red or green chili sauce (select one), shredded Camargo cheese and baked to perfection  
(sub with spinach & cheese for as vegetarian friendly option)

### Chicken Mole

House recipe made with 30 spices and ingredients, chicken cutlets seared and braised in a thick sauce made with a mix of over 30 spices and ingredients, including a mix of dried chilis, garlic and brown sugar and served with toasted sesame seeds, onions and warm tortillas

#### Red or Green Chile Pork

Braised tender pulled pork braised in your choice of red or green chili sauce (select one) and served with warm tortillas

#### Citrus Pork Carnitas

“fork tender” pork cooked for hours in banana leaves, spices, vinegar, citrus juices, served with pickled red onion, hose salsa and warm tortillas

#### Santa Fe Mission Pork Loin

Ancho chili rubbed, roasted and served with chipotle cream sauce

#### Adobo Pork Chops

Rubbed with a homemade guajillo chili marinade, char grilled and served with pineapple salsa

#### Adobo Pork Carnitas Sopes

Hand made corn masa, pan fried and stuffed with adobo pork, thick crema, pickled red onions, cotija cheese

#### Steak Kabobs

(4in, 3 pp) tender char grill chunks of sirloin skewered with peppers and onions and served with chimichurri

#### Fire roasted Green Chili Meatloaf

Honey-chipotle catsup glaze and served over spiced “street corn”

#### Carne Asada Steak

Marinated striploin or sirloin char grilled to perfection and served with grilled onions, limes, salsa verde, warm tortillas  
(add @4.00 pp)

#### Tilapia Veracruz

Roasted tilapia topped with a braised spicy tomato sauce made with lime, green olives, garlic, onions, jalapeños, capers and spices  
(sub with Salmon, add \$3.00 pp / sub with Cod, add \$2.00 pp)

#### Adobo Beef Barbacoa

“fork Tender” chunks of beef braised with mild guajillo dried peppers, garlic and other spices and finished sautéed yellow peppers and onions  
(add \$2.00 pp)

### **Sides**

(select two)



### Black Bean & Corn Salad

Onions, garlic, scallions, tomato, cilantro, cotija cheese

### Elotes

(street corn)

Grilled corn cobettes on a stick, brushed with chipotle aioli and covered with cotija cheese and chili-lime seasoning

### Roasted Potato Medley

Herb & garlic golden brown roasted Yukon, baby reds and sweet potatoes

### New Mexico Scalloped Potatoes

Thin cut potatoes layered with green chilis, garlic, chorizo and cheddar cheese (add \$2.00 pp)

### Cilantro-Lime Rice

Onions, garlic, spices

### Cheesy-Chipotle Potatoes

Roasted red potatoes tossed in chipotle crema and finished with cheddar cheese

### Charro Beans

Stewed pinto beans with chorizo, onions, bacon, green chilis and chicharron

### Refried Beans

Pan fried smashed pinto beans

### Black Beans

Stewed seasoned whole beans, topped with pico de gallo and queso fresco

### Spanish Rice

tomato, garlic, peas, onions

### Creamy Poblano Rice

Roasted poblano chilis, garlic, cilantro, fresh crema, Mexican creamy cheese

### Seasonal Roasted Veggies

A blend of fresh available vegetables, seasoned with garlic and spices

### Sautéed Green Beans


Butter, olive oil, garlic, cotija cheese

### New Mexico Brussel Sprouts

Guajillo peppers, garlic, toasted pepitas, cotija cheese

### **Authentic Bolillo Bread & Butter**

Freshly Baked Mexican Bread & Whipped Butter



This menu is based on a 3hour event and a minimum of 50 guests. \*Labor, taxes and gratuity are NOT included in menu pricing. Prices subject to change. No substitutions. Vegan & Vegetarian options available. Disposable heavy-duty foam black plates, plastic utensils, cocktail & dinner napkins are included in the price, upgrades available.

Food Allergy Notice: Consumers are to be aware that all our food is produced in a kitchen that has or uses food allergens and may contain dairy, egg, wheat, soy, seeds, tree nut, peanut, fish, shellfish, celery, raw products and other food allergens, please let us know if you or any of your guests may have any food restrictions.

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[www.SidewalkNoshers.com](http://www.SidewalkNoshers.com) \* [SidewalkNoshers@gmail.com](mailto:SidewalkNoshers@gmail.com) \* (480)330-9731