

# MIRIAM

## LA MONARCA SPECIAL EVENTS

..... 15 guests minimum .....

### MENU UNO - PPH \$30

#### -APPETIZER-

(FAMILY STLYE - 1 PER 4 GUESTS)

**DUO VERDE V-GF** Queso dip with poblano, fresh spinach, & roasted corn, small guacamole

#### -ENSALADA-

**PUNTA MITA V-GF** Spring mix, fresh berries, granny smith apples, blue cheese, basil balsamic vinaigrette



#### -ENTRADAS-

(CHOOSE FROM ONE OF THE FOLLOWING)

**COSTERA PLATE GF** Tomatillo spinach cheese enchilada, sarandeado shrimp taco, white cilantro rice, black beans

**VEGETARIANO V-GF** Verde veggie enchilada, black beans and pico de gallo

**CARNE PLATE** Chicken mole enchilada, brisket taco, red rice, black beans

**TACOS DE FILETE** Grilled steak tenderloin, sauteed mixed peppers, grilled white onions, chimichurri sauce, mexican rice and black beans

### MENU DOS - PPH \$45

#### -APPETIZER-

(FAMILY STLYE - 1 PER 4 GUESTS)

**DUO VERDE V-GF** Queso dip with poblano, fresh spinach, & roasted corn, small guacamole

**TOSTONES DE POLLO GF** Crispy plantain shell filled with chipotle chicken, Yucatan slaw, salsa rosa

#### -ENSALADA-

**PUNTA MITA V-GF** Spring mix, fresh berries, granny smith apples, blue cheese, basil balsamic vinaigrette

#### -ENTRADAS-

(CHOOSE FROM ONE OF THE FOLLOWING)

**VEGETARIANO V-GF** Verde veggie enchilada, black beans and pico de gallo

**TACOS DE BRISKET** Slow cooked shredded brisket, Oaxaca cheese, cilantro, onion, pulla sauce, red rice, black beans

**PUERCO ROJO CON NOPALES GF** Slow cooked pork, guajillo sauce, sauteed nopal cactus, poblano, red bell peppers, cilantro white rice

**POLLO POBLANO** Roasted chicken, mole poblano, cilantro lime white rice

### MENU TRES - PPH \$60

#### -APPETIZER-

(FAMILY STLYE - 1 PER 4 GUESTS)

**DUO VERDE V-GF** Queso dip with poblano, fresh spinach, & roasted corn, small guacamole

**CEVICHE PUNTA CANA GF** Tiger shrimp, baby octopus, fresh avocado, fresh cucumber. Pico de gallo

#### -ENSALADA-

(INDIVIDUAL SERVING FOR EACH GUEST)

**SANTO DOMINGO V, GF** Arugula, tomatoes, red and yellow beets, crispy parmesan cheese, jicama, granny smith apples, oranges, fresh chives, cilantro, white and red wine vinaigrette



#### -ENTRADAS-

(CHOOSE FROM ONE OF THE FOLLOWING)

#### CHILE RELLENO VEGETARIANO V-GF

Impossible meat or cheese topped with queso fresco and guajillo sauce, white cilantro rice, black beans

**PUERCO ROJO CON NOPALES GF** Slow cooked pork, guajillo sauce, sauteed nopal cactus, poblano, red bell peppers, cilantro white rice

**POLLO POBLANO** Roasted chicken, mole poblano, cilantro lime white rice

**ALFREDO'S CARNE ASADA GF** 10 oz grilled flat iron steak, sliced avocado, black beans, white cilantro rice, mix bell peppers, grilled corn salad

**SALMON A LA ISLA** Salmon Verlasso from Chile on a coconut sauce, seasonal vegetables, cilantro-quinoa white rice

COMPLIMENTARY CHIPS AND SALSA TRIO AT EACH TABLE. PRICING ABOVE IS SUBJECT TO 8.25% SALES TAX AND 20% GRATUITY

# MIRIAM

## IN HOUSE EVENT PLATTERS

20 Servings each | Exclusive of tax and 20% gratuity | Served family style

### PARA COMPARTIR

**GUACAMOLE CONOCIDO** Avocado, lime juice, sea salt \$70

**QUESO VERDE** Queso dip with Poblano, fresh spinach, roasted corn \$70

**CEVICHE PUNTA CANA** Tiger shrimp, baby octopus, avocado, cucumber, pico de gallo \$80

**QUESADILLAS VEGETARIANAS** Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms \$70

**TOSTONES DE POLLO** Crispy plantain shell filled with chipotle chicken, Yucatan slaw \$70

**BOLITAS DE YUCCA** Stuffed with Mozzarella cheese \$40

### TACOS

**BRISKET TACOS** Slow cooked shredded brisket, Oaxaca cheese, cilantro, onion, pulla sauce \$100

**TACOS DE FILETE** Grilled tenderloin, sautéed mixed peppers, grilled white onions, chimichurri sauce \$110

**POLLO PIBIL TACOS** Chicken pibil, shredded lettuce, red onions, roasted pineapple, Yucatán slaw \$100

### LITE BITE PACKAGES

Priced per person - 15 guests minimum required | Exclusive of tax and 20% gratuity  
Served family style

#### MENU UNO: \$15

**GUACAMOLE CONOCIDO** Avocado, lime juice, sea salt

**TOSTONES DE POLLO** Crispy plantain shell filled with chipotle chicken, Yucatan slaw

**QUESADILLAS VEGETARIANAS** Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms Add: Chicken \$2, Steak, \$3, Carnitas, \$2, Shrimp, \$4

#### MENU DOS: \$20

**GUACAMOLE CONOCIDO** Avocado, lime juice, sea salt

**CEVICHE PUNTA CANA** Tiger shrimp, baby octopus, avocado, cucumber, pico de gallo

**QUESADILLAS VEGETARIANAS** Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms Add: Chicken \$2, Steak, \$3, Carnitas, \$2, Shrimp, \$4

#### MENU TRES: \$25

**GUACAMOLE CONOCIDO** Avocado, lime juice, sea salt

**TOSTONES DE POLLO** Crispy plantain shell filled with chipotle chicken, Yucatan slaw

**CEVICHE PUNTA CANA** Tiger shrimp, baby octopus, avocado, cucumber, pico de gallo

**QUESADILLA VEGETARIANAS** Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms Add: Chicken \$2, Steak, \$3, Carnitas, \$2, Shrimp, \$4