



WEDDING BREAKFAST MENU

We can serve the following main wedding meal menu either as plated, sharing style or a self-service or staffed buffet. We have a separate van service menu for evening food or a more festival style wedding breakfast

Canapés

Typically 4 per guest

Tostaditas - Small crispy corn tortillas with choice of topping

Guacamole, prawn and feta

Cauliflower and red onion on chipotle chickpea puree with toasted pumpkin seeds

Courgette on ancho spiced road butternut squash with pico de gallo and coriander vinaigrette

Chorizo on black bean and yoghurt with chimichurri

Starters

Blue and yellow corn tortilla chips with choice of three dips - Guacamole, roast tomato and tomatillo, chickpea and yoghurt with chipotle, fresh tomato and mango pico de gallo, fresh tomato and pineapple pico de gallo (served to share)

Tomato tortilla soup – Fresh tomato soup topped with feta cheese, avocado and crispy tortilla strips

Tamales – Corn husks filled with corn masa and choice of filling from list below. Served with salsa verde and pico de gallo

Watermelon, feta and cucumber salad with toasted pumpkin seeds and mint vinaigrette

Empanadas with choice of filling - Black bean and sweet potato, black bean with corn and cheese, beef birria and cheese, pibil pork, pink onions and cheese, Ancho chicken and chimichurri



Mains

Three tacos with choice of filling from below. Served with two sides/salads from list below. Sides typically served communally for the table to serve themselves but can be served individually.

Burrito bowl with choice of filling from below, with green rice, chipotle black beans, red cabbage slaw, tomato and corn pico de gallo, pink onions and other toppings depending on filling.

Sides and Salads

Mexican green rice

Chipotle black beans

Watermelon salad with cucumber, feta, pumpkin seeds with mint vinaigrette

Five bean salad with coriander vinaigrette

Tomato and mozzarella salad with watercress/rocket and lime coriander vinaigrette

Chopped salad with tomatoes, corn, avocado, black beans, and roasted poblano and peppers with a mango coriander vinaigrette

Extras for the table

Guacamole

Pico de gallo (standard, mango, pineapple or corn)

Sour cream

Salsa verde

Corn tortillas

Dessert

Ancho chile brownie with vanilla cream



Fillings for tacos and bowls

Classic Mexican pibil pork -- Slow cooked in our homemade achiote paste and topped with orange infused pink onions and orange spiked sour cream

Ancho Chicken -- Ancho grilled chicken topped with pink onions, red cabbage slaw, toasted pumpkin seeds and chimichurri

Jalisco Beef -- Tangy slow cooked spicy beef Birria. Slow cooked beef brisket with guajillo and ancho chillis. Topped with red cabbage slaw, crumbled cheese and orange spiked sour cream. Allegedly a good hangover cure!

Just Like Honey Habanero -- Pulled pork shoulder infused in orange, honey and habanero. Topped with pink onions, Punk Mango Habanero Sauce, and lime spiked sour cream.

Chicken Tinga -- Shredded chicken in a chipotle tomato sauce served with tomato and corn salsa and lime spiked sour cream

Yucatán Chicken -- Grilled chicken marinated for 24 hours in our unique blend of ancho and pasilla chillies. With guacamole, tomato and mango salsa and lime spiked crema

Chilli con Carne -- Slow cooked beef brisket and beans spiced with New Mexico and Mulato chillis. with guajillo and ancho chillis. Topped with red cabbage slaw, crumbled cheese and sour cream

Lamb with Chimichurri -- Slow cooked lamb shoulder lightly spiced with guajillo chillies. Topped with red cabbage slaw and chimichurri (surcharge for lamb)

5 Bean Chilli (vegetarian) -- Bean chilli spiced with guajillo, pasilla and chipotle chillis. Topped with red cabbage slaw, crumbled cheese and vegan yoghurt. (vegan version with no cheese).

Rage Against the Plantain (vegan) -- Grilled spicy plantain, chipotle refried black beans, tomato and corn salsa with our Punk Mexican BBQ sauce and orange spiked vegan yoghurt

Chipotle Cauliflower (vegan) -- Ancho and chipotle spice cauliflower, chipotle refried beans, red cabbage slaw with our Punk Mexican BBQ sauce, pink onions and lime spiked vegan yoghurt

Mushroom Mosh (vegan) -- Chipotle portabello mushroom with guacamole, pineapple and tomato salsa and lime spiked vegan yoghurt

Spicy Jackfruit (vegan) -- Pulled spiced jackfruit served with tomato and corn salsa, lime spiked vegan yoghurt and Punk BBQ sauce

Sweet Potato (vegetarian) -- Sweet potato with feta cheese, spring onions, toasted pumpkin seeds and salsa macha (contains nuts and sesame)