

Spring & Summer Sample MENU

HORS D'OEUVRES

Elote Cups - GF, Veg

Brie and Jam Bites - Veg

Vegan Ceviche with Plantain Chips - GF, Vgn

MAIN DISHES

Arugula Beet Salad - GF, Veg

Spiced Quinoa Stuffed Peppers - GF, Vgn

Chicken Chile Verde - GF

Wild Salmon with Mango Citrus Salsa - GF

DESSERT

Ginger Glazed Lemon Cakes - Veg

Flan - Veg

madres
KITCHEN
FARM TO FORK