

FLORES

A 5% surcharge is added to all orders to support employee benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commissions. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.

GF = Gluten Free // NF = Nut Free // DF = Dairy Free // V = Vegetarian // VE = Vegan

Reception Prefix Menu - \$36 per person

PASSED AND STATIONARY ITEMS

(Select 6 items)

Guacamole and Totopos: cotija cheese, tomato, red onion, molcajete salsa, tortilla chips
GF, NF, V (can be made DF and VE)

Ceviche Shooters: white fish, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile
(add \$2) GF, NF, DF

Sopes de Frijol: masa dumplings, black beans, gem lettuce, red onion, queso fresco, avocado
GF, NF, V (can be made DF and VE)

Quesadilla de Vegetables: seasonal vegetables, oaxaca cheese, avocado tomatillo salsa GF, NF, V

Flautas de Chorizo con Papas: house made chorizo, potatoes, queso fresco, tomatillo salsa GF, NF

Platano Macho: fried ripe plantain, spicy crema, queso fresco GF, NF, V

Tostadas de Atun: big eye tuna, chipotle aioli, chile pasilla, avocado, pickled red onion GF, NF, DF

Carnitas Tacos: braised citrus pork GF, NF, DF

Carne Asada Tacos: marinated and grilled steak GF, NF, DF

Chicken tinga Tacos: tomato poached chicken GF, NF, DF

Pescado Tacos: fried cod (add \$1) NF

Vegetariano Tacos: marinated mushroom and nopales, avocado GF, NF, DF, VE

ADDITIONAL SMALL BUFFET OPTIONS

Any of these items can be added if you would like a more substantial buffet for your guests.

Below costs are Per Person.

Ensalada Verde: gem lettuce, jicama, radishes, avocado, lime-jalapeno dressing - **\$5 GF, NF, V (can be made DF and VE)**

Chile Relleno: chile poblano stuffed with mushrooms, spinach and oaxaca cheese, spicy tomato sauce - **\$7 GF, NF, V (can be made DF and VE)**

Enchiladas Rojas de Pollo: poached chicken, cheese, spicy ranchero sauce, shaved lettuce, avocado - **\$8 GF, NF, (can be made V)**

Quesadilla de Vegetables: seasonal vegetables, oaxaca cheese, avocado tomatillo salsa **GF, NF, V**

Rice - \$3 GF, NF, DF, VE

Beans - \$3 GF, NF, V (can be made DF and VE)

SWEETS

Churros: house made fritters, chocolate and caramel dipping sauce - **\$4 NF, V**

Tres Leches: sponge cake, sweet coconut milk, cream cheese frosting, almonds - **\$4 V**

We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.