

SAMPLE COCKTAIL RECEPTION MENU

**MENUS CHANGE MONTHLY;
CONTACT ELIZABETH FOR CURRENT OPTIONS**

Passed Appetizers

Ceviche Fronterizo

Lime-marinated Hawaiian sunfish with tomatoes, olives, cilantro and green chile; served on crispy tostaditas.

Sopes Rancheros

Crispy corn masa boats with savory shredded beef, roasted tomatoes, avocado and homemade fresh cheese.

Flautas de Puerco

Crispy, crunchy taquitos filled with Maple Creek pork, in dark, rich-tasting pasilla chile sauce.
Homemade sour cream, aged Mexican cheese

Quesadillas Capitalinas

Mexico City-style quesadillas (corn masa turnovers) stuffed with Samuel's locally handcrafted Jack cheese and fresh epazote.

Taquitos de Pollo

Crispy taquitos filled with smoked chicken and poblanos.
Homemade sour cream, salsa verde, añejo cheese, guacamole.

Passed Desserts

Empanada de Frutas

Dessert empanadas filled with seasonal fruits.

Frontera's Chocolate Pecan Pie Bars