



SANTO PECADO

MEXICAN CATERING

TAPAS

Bring something out of the ordinary to your next **Cocktail Party** or reception.

Our beautifully presented appetizers will make you a superstar!

The tapas are assembled on-site by one of our talented chefs, and passed around by our friendly and professional servers.



- Tiny Cactus Taquito -

Pickled cactus paddle, finely diced, topped with guacamole, and pork cracklings

- Tequila Shrimp -

With corn and avocado salsa

- Duck Confit Mini Gordita -

Garnished with finely diced onion, Mexican crema, and cotija cheese

- Ceviche Shooters -

Fresh codfish in a tangy citrus and avocado oil marinade, with finely diced Roma tomato, cucumber, red onion, and cilantro

- Miniature Tlacoyo -

Topped with goat cheese, chorizo, and pico de gallo

- Mini meatballs -

Served in a semi sweet, smoky chipotle maple reduction

- Chicken Skewers -

Marinated in cilantro and lime, finished with a splash of fresh lime juice, and pumpkin seed and cilantro pesto

- Avocado Pâté -

Served on corn crisps

- Steak Miniature Burrito -

Monterrey style

- Nogada Dream -

Pine nut picadillo on roasted poblano mousse, smothered in cashew sherry sauce

