

# EAT

## **LOCO TAQUERIA & OYSTER BAR**

### **Oyster Bar:**

*Local Selection of Fresh Oysters*

### **Taco Station:**

*Grilled Avocado with Curtido, Jalapeno Herb Crema, Crispy Brussels Sprouts, Spiced Pumpkin Seeds*

*Chicken Tinga with Avocado, Queso Fresco, Lime Crema*

*Cola Pork Carnitas with Aji Amarillo Aioli, Charred Orange & Pineapple Salsa, Pickled Fresno Peppers, Crispy Tortilla Chips*

### **Side Dish:**

*Grilled Street Corn with Garlic and Chili Mojo Sauce, Cotija Cheese, and Aleppo Pepper*

## **GOURMET CATERERS**

### **Mediterranean Station:**

*Coriander Crusted Chicken Skewers,*

*Stuffed Grape Leaves, Hummus, Raita,*

*Orange Scented Olives and Toasted Pita Chips*

### **Asian Station:**

*Orange Ginger Asian Noodle Salad (Vegetarian)*

*Orange Ginger Asian Noodle Salad with Teriyaki Chicken*

### **Slider Station:**

*Cheeseburger Sirloin Sliders with Ketchup and Mustard*

*Herb Roasted Portobello Mushroom Sliders with Truffle Coulis*

*Orzo Salad with Mushrooms, Peas and Lemon*

*House-Made Taro Chips*

### **Passed Sweets:**

*S'mores Tartlets*

*Miniature Ice Cream Cones*

# DRINK

## **SPECIALTY COCKTAILS**

### **Caribbean Painkiller Cocktail**

*Bumbu Craft Rum, Bitters, Coco Lopez,*

*Pineapple Juice, Nutmeg*

### **Summer Gin Cooler**

*Bully Boy Gin, Fresh Lime Juice, Elderflower Cordial,*

*Topped with Ginger Beer and Mint*

### **Whiskey Collins**

*Bully Boy Aged Whiskey, Sugar, Lemon Juice,*

*Club Soda, Lemon Twist*

## **WINE**

*Cloud Chaser Rosé, Côtes de Provence*

*Primaterra Pinot Grigio, Veneto, Italy*

*Casillero del Diablo Sauvignon Blanc, Chile*

*Callia Malbec, Argentina*

## **BEER**

*A Selection From Sam Adams*