

# \*Corazon\* at Castle Hill

## Lunch Party Menu \$20.00 (includes coffee/tea)

3 course menu (appetizers or soup/salad choice, entrees, dessert platters)

### \*Appetizers\* (choose 2)

#### Beef Picadillo Empanadas

Fried empanadas filled with roasted beef, garlic, onion, jalapeno, sweet potato, and spices. Served with coconut-cilantro sauce.

#### Chicken Flautas ♥

Fried corn flautas filled with roasted chicken, Hatch green chiles, and cotija cheese. Served with crema espesa, and avocado salsa Cruz.

#### Fried Goat Cheese ▽

Breaded and fried cheese round topped with a fruit chutney. Served with pan tostado.

#### Lucinda's Basil Cheese Torta ▽

Award-winning spread made with cream cheese, fresh basil, sun-dried tomatoes, pine nuts, and almonds. Served with Mexican pan tostado.

#### Guacamole - ♥ - ▽

This classic made from ripe avocados, cilantro, and lime juice. Served with tortilla chips and housemade salsa. Garnished with homemade pico de gallo, queso fresco, and griddled serrano peppers.

### \*Soups/Salads\* (choose 2 to offer)

#### Sopa de Elote ♥ ▽

A creamy yet light soup made with roasted and pureed corn, onion, potato, cornmilk, and vegetable stock with just a touch of cream. Topped with chopped Hatch chiles and cotija cheese

#### Posole Blanco - ♥

A hearty soup made with green chiles, tomatillos, hominy, and roasted pork. Garnished with shredded cabbage and escabeche onions.

#### House Salad (\$1.00 extra) - ▽ - ♥

Mixed field greens dressed in smoked poblano-pecan vinaigrette, topped with jicama, beets, carrots, pasilla chiles, Sonoran pecans, cotija cheese, and a blue corn empanada.

#### Southwestern Caesar Salad - ♥

Romaine leaves tossed in a dressing made from garlic, smoked poblanos, anchovies, balsamic vinegar, and garlic infused oil. Salad topped with homemade croutons and parmesan cheese.

## \*Entradas\* (up to 4 entrees may be offered)

### Roasted Pork Tenderloin with a Hatch Chile Sauce ♥

8 oz. of Co-op farm raised pork tenderloin, roasted and served with a New Mexico hatch chile and tomatillo sauce and drizzled with a tamarind puree. Garnished with a black bean and corn relish and accompanied by mashed potatoes and sautéed vegetables.

### Yucatecan Style Seared Fish ♥

A Yucatecan herb seasoned 7 oz. filet of whitefish, pan sautéed and served on a tuft of fresh spring mix drizzled with an achiote infused aioli with a cucumber and red onion relish. Served with mashed potatoes and sautéed vegetables.

### Chicken Milanese –

A panko crusted pan-seared boneless chicken breast topped with avocado puree and crema espesa. Served with mashed potatoes and sautéed vegetables.

### Vegetable Chile Relleno – ♥ – ▽

Poblano pepper stuffed full with mayacoba beans, roasted corn and potatoes, grilled onions, and Jack and Swiss cheeses. Served on a bed of toasted chile-herb sauce made from roasted guajillo, pasilla, and ancho chiles, Mexican oregano, and thyme. Topped with Mexican crema espesa and served with sweet corn pudding.



### Interior Mexican Grilled Chicken Salad – ♥ ▽

Grilled chicken served on mixed field greens with a fresh green chile-lime dressing, then topped with black bean relish, guacamole, queso fresco, fried empanadas, and fried tortilla strips.



### Spicy "Hacked" Chicken Salad – ♥ ▽

Spicy "hacked" chicken breast served over field greens and napa cabbage with a corn relish, candied walnuts, sesame-ginger dressing, and fried empanadas. (Dressing contains soy sauce).


### Grilled Salmon on Arugula Salad – ♥

A grilled Salmon filet served over arugula with a basil-mustard vinaigrette. Finished with a smoked tomato aioli, toasted slivered almonds, marinated ancho chiles, and corn pudding.

## \*Enchiladas\* (only one enchilada option may be chosen)

### Shrimp Enchiladas – ♥

Two enchiladas filled with sautéed shrimp, green onions, and cheeses, then topped with a verde sauce made from tomatillos, charred poblanos, white wine, garlic, and fennel. Finished with chipotle chile puree, guacamole, and pico de gallo relish. Includes sides of rice and beans.

SYMBOLS DENOTE:  - Spicy Hot! ..... ▽ - Vegetarian..... ♥ - Gluten Free (w/out empanadas, croutons or flour tortilla)!

**Roasted Chicken Enchiladas Suizas** – Two enchiladas filled with achiote-lime roasted chicken, cilantro, and jack cheese, then served in a sauce made from swiss cheese and sour cream. These are topped with ancho chile adobo and charred poblano salsa fresca. Includes sides of rice and beans.

**Chicken Enchiladas Mole Negro** - ♥

Two enchiladas filled with slow roasted chicken, jack cheese and cilantro. Covered with a Oaxacan black mole made from pasilla chiles, plantains, currants, almonds, and sesame seeds. Topped with crema espesa and grilled onions.

**Dessert Platters** (choose two):

**White Chocolate and Almond Cheesecake**

Delicious white chocolate and almond flavor cheesecake with a graham cracker-almond crust.

**Peanut Butter Pie**

A rich mixture of crunchy peanut butter and cream cheese swirled with chocolate over a toasted peanut crust.

**Mocha Toffee Torte**

A four layer torte made with imported chocolate, toffee, whipped mocha cream, and a roasted pecan and hazelnut crust.

**Chocolate covered Strawberries**