



MEXICAN BUFFET

House Favorites

CLASSIC SELECTIONS

AL PASTOR

Achiote-marinated pork · Citrus · Roasted pineapple

ARRACHERA

Charcoal-grilled beef · Lime · Sea salt · black peper

POLLO EN MOLE

Tender chicken · Mexican cacao · Chiles · Aromatic spices

COCHINITA PIBIL

Slow-cooked pork · Achiote · Citrus · Traditional spices

BIRRIA DE RES

Slow-cooked beef · Dried chiles · Aromatic spices · House broth

PACIFIC CEVICHE

Fresh fish · Lime · Cucumber · Cilantro · Red onion · Serrano

RAJAS POBLANAS

Roasted poblano · Onion · Cream · Vegetarian

Choose your favorites. We'll create the experience

ALTA MAR CATERING

KITCHEN & BAR



MEXICAN BUFFET

House Favorites

SOUP & SALADS

TORTILLA SOUP

Roasted tomato · Chees · Corn tortilla · Avocad · Chipotle

ALTA MAR CAESAR

Romaine · Parmesan · Artisan croutons · House Caesar

CARRICITOS SALAD

Arugula · Caramelized pear · Walnuts · Goat cheese · Balsamic

SIDES

GUACAMOLE

Avocado · Lime · Cilantro · Red onion · Serrano · Tomato

FRIJOLES REFRITOS

Slow-cooked beans · Onion · Garlic · Mexican spices

ARROZ MEXICANO

Tomato · Onion · Garlic · Mexican herbs · Butter

QUESO FUNDIDO

Melted Mexican cheese

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DESSERTS

CHURROS CON CAJETA

Freshly made · Crispy churros · Home made cajeta

MARACUYÁ CHEESECAKE

Passion fruit cheesecake · Fresh & creamy

ARROZ CON LECHE BRÛLÉE

Creamy rice pudding · Flamed sugar crust

FLAN DE VAINILLA

Silky custard · Delicate texture · House-made caramel

THE ALTA MAR EXPERIENCE

BASE BUFFET

Starting with 2 Proteins · 1 Soup or Salad · 1 Side · 1 Dessert

Add more selections to create your perfect buffet.

Premium Protein Options · Ribeye · Zarandeado Fish & Shrimp

ALWAYS INCLUDED

Fresh ingredients & tortillas

House-made salsas & traditional toppings

Buffet setup · Professional service · Full cleanup

ALTA MAR CATERING

KITCHEN & BAR