

The Sequoia Kitchen ~ Curated Dinner Menu



Bright and Fun
[Instagram Inspiration: [click here](#)]

California-Mexican Fare Menu

Beverage choose one:

Lemonade with fresh fruit

Horchata

Starter:

Chips, red and green salsas, and guacamole

Mains, choose 2

Seasoned grilled chicken chopped and seasoned, includes all taco fixings*

Pepper Onion medley with seasoned tofu, red and green bell pepper, red onions grilled with seasoned tofu includes all taco fixings*

Carne Asada, tender steak grilled and chopped, includes all taco fixings*

Chicken enchiladas baked with a traditional red sauce, cheese and corn tortillas

Verde enchiladas, roasted zucchini, corn and onion and corn tortillas, layered with green sauce and monterey jack cheese

Tamales: veggie or chicken tamales

**[Taco fixings include the following: Cabbage, onions, tomatoes, sour cream, cheese, cilantro, lime wedges, corn]*

Sides, choose 2:

Rice, cilantro lime or traditional mexican style

Beans, black or pinto

Fruit skewers with strawberry, watermelon, pineapple

Black bean corn salad with diced onion, red bell, cilantro in a lime vinaigrette

Arugula salad with toasted pepitas, garbanzo beans and creamy cumin dressing

or honey lime vinaigrette

Sequoia house kale salad, tender kale, pickled onions, seeds and avocado with lemon olive oil and bragg's marinade

Chopped salad, romaine, corn, red bell, red onion, black olives, tomatoes tossed in a creamy cilantro lime dressing

Sliced Watermelon Wedges served on platter

Grilled Corn, with a subtle spicy dry rub, lime juice and cotija cheese crumbles

Dessert, choose 1:

Key lime pies, with graham cracker crusts and fresh whipped cream

Mexican style dark chocolate brownies with a hint of cinnamon

Churros, chocolate and or caramel filled

Snickerdoodles, large soft baked cookies

Ice cream bar, choose three flavors, whip cream, nuts of your choice, sprinkles, fresh strawberry slices, bananas, blueberries

Most menu items can be made gluten free, some vegan as needed. We strive to meet your tastes and preferences, menu can be adjusted to reflect. Served buffet style, staffed and replenished as necessary.