

LULA COCINA MEXICANA

BUFFET MENU NUMBER 1

APPETIZERS

CHIPS AND SALSA

Homemade Tortilla Chips with Fresh Tomatillo and Chile de Arbol Salsa

LULA CARROTS

Marinated Carrots in Cider Vinegar with Chile & Bay Leaf

BUFFET TABLE

CHEESE ENCHILADAS in Tomatillo Salsa Verde

TIJUANA CAESAR SALAD

TACO STATION

Grilled Vegetables, Chicken and Beef

MEXICAN RICE TRIO

Three different colors and flavors of Mexican Rice: Green; flavored with Poblano Chile; Red with Fresh Tomatoes; and White with a touch of Onion

BLACK BEANS

Homemade with a touch of Epazote

MEXICAN GARNISHES AND TORTILLAS

Corn and Flour Tortillas, Crema Mexicana, Hot Salsas and everything needed to enhance your menu

DESSERT

FLANTASIA

Trio of mini Flans; Vanilla, Chocolate Orange & Espresso

LULA COCINA MEXICANA

BUFFET MENU NUMBER TWO

PASSED APPETIZERS

DUCK SOPES

Corn Masa Boats with Beans, Duck Carnitas, Cotija Cheese, Chipotle sauce

NORTHERN STYLE QUESADILLA

Flour Tortilla with Jack Cheese, Poblano Chile & Crema Mexicana

CHIPS AND SALSA

Homemade Tortilla Chips with Fresh Tomatillo and Chile de Arbol Salsa

LULA CARROTS

Marinated Carrots in Cider Vinegar with Chile & Bay Leaf

BUFFET TABLE

CHICKEN ENCHILADAS SUIZAS

Chicken Enchiladas with Creamy Tomatillo Sauce topped with Jack Cheese

CHILE RELLENOS IN ROASTED TOMATO SAUCE

Two kinds of stuffed Poblano Chiles: One stuffed with Jack Cheese
The other stuffed with savory ground Beef

TLACOYOS

Black Bean Masa Boats stuffed with Lima Bean purée topped with Radishes, Queso Fresco and Avocado Tomatillo Sauce

TIJUANA CAESAR SALAD

MEXICAN RICE TRIO

Three different colors and flavors of Mexican Rice. Green, flavored with Poblano Chile, Red with Fresh Tomatoes and White with a touch of Onion

BLACK BEANS

Homemade with a touch of Epazote

MEXICAN GARNISHES AND TORTILLAS

Corn and Flour Tortillas, Crema Mexicana, Hot Salsas and everything needed to enhance your menu

DESSERT

CHOCOLATE ORANGE FLAN with Fresh whipped Cream

MINI BROWNIES

LULA COCINA MEXICANA

BUFFET MENU NUMBER THREE

APPETIZERS

PLATO DE BOTANA (Our house Specialty)
Stuffed Jalapeños, Tlacoyos, Corn Quesadillas
& Squash Blossoms (seasonal)

CHIPS AND SALSA

Homemade Tortilla Chips with Fresh Tomatillo and Chile de Arbol Salsa

LULA CARROTS

Marinated Carrots in Cider Vinegar with Chile & Bay Leaf

BUFFET TABLE

DUCK ENCHILADAS

Filled with shredded Duck & Potato in Red Mole Coloradito

GREEN CORN TAMALES

Stuffed with Jack Cheese & Poblano Chile strips

CHICKEN PIBIL

Mayan Style Chicken Breast baked in Banana Leaves with Achiote and Citrus Juices topped with Pickled Red Onion, Avocado, Tomato & Onion

TIJUANA CAESAR SALAD

MEXICAN RICE TRIO

Three different colors and flavors of Mexican Rice. Green, flavored with Poblano Chile, Red with Fresh Tomatoes and White with a touch of Onion

BLACK BEANS

Homemade with a touch of Epazote

MEXICAN GARNISHES AND TORTILLAS

Crema Mexicana, Hot Salsas and everything needed to enhance your menu

LULA DESSERT SAMPLER

Bite sized Espresso, Vanilla and Chocolate Orange Brownies

LULA COCINA MEXICANA

BUFFET MENU NUMBER FOUR

APPETIZERS

DUCK SOPES

GUACAMOLE, CHIPS and SALSA

LULA MARINATED CARROTS

LOBSTER TAQUITOS in a creamy Chipotle sauce

BUFFET TABLE

CREPA DE CAMARONES

GRILLED CHICKEN BREAST stuffed with Goat Cheese & topped with a Jalapeño Pepper Jelly Glaze

DUCK ENCHILADAS with Red Mole Coloradito

GREEN CORN TAMALES with Jack Cheese and Poblano Chiles

TIJUANA CAESAR SALAD

MEXICAN RICE TRIO

Three different colors and flavors of Mexican Rice. Green, flavored with Poblano Chile, Red with Fresh Tomatoes and White with a touch of Onion

BLACK BEANS

Homemade with a touch of Epazote

MEXICAN GARNISHES AND TORTILLAS

Corn and Flour Tortillas, Crema Mexicana, Hot Salsas and everything needed to enhance your menu

LULA DESSERT SAMPLER

Bite sized Espresso Brownie, Vanilla and Mocha Flans