

SOUTH *of* NICK'S

mexican kitchen + bar

SERVES 6 TO 8 GUESTS

Please allow up to 24 hours for orders serving 20 or more guests.

Serving utensils and plateware are not included.

Please notify us of any food allergies at the time of placing your order.

APPETIZERS

GUACAMOLE & CHIPS	50
<i>Avocado, Roma Tomatoes, Jalapeños, Cilantro, Red Onions</i>	
HOUSE SALSA & CHIPS	28
SHRIMP TAQUITOS	80
<i>Avocado Salsa, Blackened Mexican Prawns, Chipotle Ranch</i>	
CHICKEN FLAUTAS	80
<i>Flour Tortillas Rolled with Tinga Chicken, Monterey Jack Cheese, Guacamole, Pico de Gallo, Chipotle Ranch, Lightly Fried</i>	

SALADS

EL MERCADO	75
<i>Chopped Iceberg, Roasted Corn, Tomatoes, Onions, Cucumbers, Radishes, Cotija Cheese, Chipotle Ranch Dressing</i>	
GRINGO TACO SALAD BAR	145
<i>Individual Flour Shells, Refried Beans, Spanish Rice, Chopped Greens, Jack Cheese, Sour Cream, Scallions, Black Olives, Guacamole, Pico de Gallo Cilantro Dressing, Choice of One: Tinga de Pollo, Spicy Ground Beef, Grilled Chicken, Carnitas, Ranchera Beef</i>	

FAVORITES OF THE HOUSE

CHICKEN CHIPOTLE	145
<i>Tijuana Street Corn, Black Beans, Chipotle Cream, Cotija Cheese</i>	
FILETE RANCHERO	198
<i>Fajita Style, Filet Mignon, Roasted Onions, Tomatoes, Poblano Peppers, Guacamole, Refried Beans, Handmade Tortillas. Sub: Chicken Ranchero 145</i>	
MOLE CHICKEN	145
<i>Refried Beans, Spanish Rice, Mole Sauce</i>	
CARNITAS	140
<i>Coca-Cola Marinade, Guacamole, Refried Beans, Pico de Gallo, Handmade Tortillas</i>	
SHRIMP DIABLO	220
<i>Spicy Chipotle Sauce, Avocado, Refried Beans, White Rice</i>	
CABO SHRIMP	220
<i>Tequila Serrano Cream Sauce, Citrus White Rice, Crusty Bolillo</i>	

TACOS, BURRITOS & ENCHILADAS

CRISPY OR SOFT TACOS	90
<i>One Selection per Platter: Al Pastor, Carnitas, Citrus Chicken, Ranchera Beef, Vegetable</i>	
TACOS DEL MAR	110
<i>Shaved Cabbage, Pico de Gallo, Avocado, Jalapeño Aioli. One selection per platter: Blackened market fish, blackened shrimp +20</i>	
MINI BEAN & CHEESE BURRITOS	40
ENCHILADAS	100
<i>One Selection per Platter: Cheese, Chicken, Vegetable, Chipotle Chicken, Pork Mole</i>	

EXTRAS

SPANISH RICE	30
WHITE RICE	30
REFRIED BEANS	30
BLACK BEANS	30
SEASONAL ROASTED VEGETABLES ..	35
GUERO PEPPERS	15
HANDMADE CORN TORTILLAS	20
FLOUR TORTILLAS	20

CUTLERY + PLATE \$1 per guest
SERVING UTENSILS \$1 per platter

DESSERTS

Please allow 24 hour notice

WHOLE CARAMELIZED BANANA FLAN	90 EACH	10 - 12 Guests
MEXICAN CHOCOLATE TART	110 EACH	10 - 12 Guests
MINI WARM BUTTER CAKES	8 EACH PER GUEST	Includes berry compote
COOKIE PLATTER	25	
DESSERT PLATTER	30	

*All food and beverage will be plus local sales tax (7.75%)

*Fran Sapienza | Nick's Restaurants | Event Coordinator
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