



LA LAGUNA
MODERN MEXICAN CUISINE
& TEQUILA BAR

TUESDAY 20, 2022

SALAD STATION

VARIETY OF LETTUCE, SPINACH AND ARUGULA
WATERMELON AND CHEESE SALAD
POTATO SALAD WITH BACON AND MUSTARD
ROASTED ZUCHINNI SALAD
FISH CEVICHE

SIDES SALADS

CUCUMBER, CARROT, RADISH, ASPARRAGUS, JICAMA, LEMON SLICES, MUSHROOM
CROUTONS WITH BALSAMIC, MARINATED GREEN OLIVES, MARINATED PANELA
CHEESE, BELL PEPPER, HEARTS OF PALM, MARINATED BLACK OLIVES, NUTS,
PEANUT, DRIED BANANA, ALMONDS, PARMESAN CHEESE, CHERRY TOMATO,
SESAME.

DRESSINGS

CAESAR, THOUSAND ISLANDS, MUSTARD, BALSAMIC, RANCH, CITRIC, OLIVE OIL,
SESAME OIL, CHILI OIL, BALSAMIC VINEGAR, RED WINE VINEGAR.

SAUCE STATION

TORTILLA CHIPS, GUACAMOLE, MEXICAN SAUCE, HABANERO SAUCE, RED AND
GREEN SAUCE, CHILES SERRANOS TOREADOS.
SOUP AND SALAD BAKERY STATION
4 MILPAS SOUP

SIDES: PEPPER, SLICES TORTILLA, DICED SCALLION

MAIN DISHES

SHRIMP AN CHICKEN SKEWER
GRILLED ARRACHERA WITH CHIMICHURRI AND CAMBRAY ONION
FISH OF THE DAY WITH GARLIC
GRILLED CHICKEN WITH CHILI SAUCE

MAIN DISHES SIDES

CAJUN POTATOES
GRILLED VEGETABLES
SPRING RICE
CORN WITH BUTTER

DESSERTS

TRES LECHES CAKE WITH COCONUT CREAM
OAXAQUEÑO CHOCOLATE
CORN PIE
CAJETA GELATIN



LA LAGUNA
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WEDNESDAY 21, 2022

SALAD STATION

VARIETY OF LETTUCE, SPINACH AND ARUGULA
NOPALES AND FRESH CHEESE SALAD
PASTA WITH CHICKEN AND CHIPOTLE SALAD
BEANS AND BELL PEPPER SALAD
OCTOPUS COCKTAIL

SIDES

CUCUMBER, CARROT, RADISH, ASPARRAGUS, JICAMA, LEMON SLICES, MUSHROOM
CROUTONS WITH BALSAMIC, MARINATED GREEN OLIVES, MARINATED PANELA
CHEESE, BELL PEPPER, HEARTS OF PALM, MARINATED BLACK OLIVES, NUTS,
PEANUT, DRIED BANANA, ALMONDS, PARMESAN CHEESE, CHERRY TOMATO,
SESAME.

DRESSINGS

CAESAR, THOUSAND ISLANDS, MUSTARD, BALSAMIC, RANCH, CITRIC, OLIVE OIL,
SESAME OIL, CHILI OIL, BALSAMIC VINEGAR, RED WINE VINEGAR.

SAUCE STATION

TORTILLA CHIPS, GUACAMOLE, MEXICAN SAUCE, HABANERO SAUCE, RED AND
GREEN SAUCE, CHILES SERRANOS TOREADOS,

SOUP AND SALAD BAKERY STATION

TORTILLA SOUP
SIDES. SOUR CREAM, CRISPY TORTILLA, PEPPER, PANELA CHEESE.

MAIN DISHES

PORK CARNITAS
BEEF STEAK SLICES MEXICAN STYLE
FISH OF THE DAY WITH CHILI
CHICKEN WITH MOLE

SIDES

POTATO WITH CHORIZO
STEWED ZUCCHINI
MEXICAN RICE
CHARRO BEANS

DESSERTS

ARROZ CON LECHE
CHURROS AND BUÑUELOS
QUESO DE BOLA CAKE
CHOCOLATE ABUELITA POPSICLES



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THURSDAY 22, 2022

SALAD STATION

VARIETY OF LETTUCE, SPINACH AND ARUGULA
ENSALADA DE NOPALES CON QUESO FRESCO
ENSALADA DE PASTA CON POLLO Y CHIPOTLE
ENSALADA DE FRIJOLES CON PIMIENTOS
COCTEL DE PULPO

SIDES

CUCUMBER, CARROT, RADISH, ASPARRAGUS, JICAMA, LEMON SLICES, MUSHROOM
CROUTONS WITH BALSAMIC, MARINATED GREEN OLIVES, MARINATED PANELA
CHEESE, BELL PEPPER, HEARTS OF PALM, MARINATED BLACK OLIVES, NUTS,
PEANUT, DRIED BANANA, ALMONDS, PARMESAN CHEESE, CHERRY TOMATO,
SESAME.

DRESSINGS

CAESAR, THOUSAND ISLANDS, MUSTARD, BALSAMIC, RANCH, CITRIC, OLIVE OIL,
SESAME OIL, CHILI OIL, BALSAMIC VINEGAR, RED WINE VINEGAR.

SAUCE STATION

TORTILLA CHIPS, GUACAMOLE, MEXICAN SAUCE, HABANERO SAUCE, RED AND
GREEN SAUCE, CHILES SERRANOS TOREADOS

SOUP AND SALAD BAKERY STATION

TORTILLA SOUP

SIDES. SOUR CREAM, CRISPY TORTILLA, PEPPER, PANELA CHEESE.

MAIN DISHES

PORK LOIN ON PASILLA SAUCE
GRILLED RIB EYE WITH CHIMICHURRI
FISH OF THE DAY WITH POBLANO PEPPER SAUCE
CHICKEN MARINATED IN ACHIOTE

SIDES

POTATO WITH FINE HERBS
CHAYOTES WITH BUTTER
CILANTRO RICE
GRILLED SWEET POTATO

DESSERTS

GUAVA PUDDING
BUÑUELOS FILLED WITH HONEY
ROMPOPE CAKE
BANANA FLAN AND TOASTED SESAME