

HOLA | COCINA +
mexican | CANTINA



GROUP CATERING MENUS



Delicious Destinations
delightful service, unforgettable flavors

Contact Gina Mann | 702-592-9271 | gina.m@ddvegas.com



"MUY BUENO"

\$35 per person +++

STARTERS

{PASILLA CHIPS & SALSAS} GF

w/ salsa roja fresca vegan + salsa verde asada + creamy salsa habanero

{AVOCADO CAESAR SALAD} GF

romaine + crispy chickpeas + toasted pepitas + queso cotija
blue corn tortilla strips + avocado caesar dressing

TACO BAR

choose (2) two proteins

{PULLED CHICKEN TACOS} GF

w/ corn tortillas + roasted tomato + onion + rajas + crema

or

{CARNE ASADA STEAK CHIMICHURRI TACOS} GF

w/ corn tortillas + pico de gallo + cotija + pickled red onion

or

{ACHIOTE JACKFRUIT TACOS} V GF

vegan w/ corn tortillas + grilled pineapple + crispy chickpea + serrano chili + roasted onion

additional toppings V

queso fresco, cotija, oaxaca, monterey blend
cilantro & onions

SIDES

{BLACK BEANS} V GF

{CILANTRO RICE} GF

DESSERT

{CHURROS & DULCE DE LECHE} V



"DELICIOSO"

\$55 per person +++

STARTERS

{PASILLA CHIPS & SALSAS} GF

w/ salsa roja fresca vegan + salsa verde asada + creamy salsa habanero

{MADRE'S STYLE GUACAMOLE & CRUDITE} V GF

holo traditional guacamole w/ pomegranate seeds + toasted pepitas + jicama + pepper + cucumber + tajin

{AVOCADO CAESAR SALAD} GF

romaine + crispy chickpeas + toasted pepitas + queso cotija + blue corn tortilla strips + avocado caesar dressing

ENCHILADAS

choose (1)

{ENMOLADA PULLED CHICKEN} GF

or

{ENCHILADA ROJA ACHIOTE JACKFRUIT & PLANTAIN} V

or

{ENCHILADA VERDE CHILI-LIME SHRIMP & KING CRAB} (addional \$4 per person) GF

TACO BAR

choose (2) two proteins

{PULLED CHICKEN TACOS} GF

w/ corn tortillas + roasted tomato + onion + rajas + crema

or

{CARNE ASADA STEAK CHIMICHURRI TACOS} GF

w/ corn tortillas + pico de gallo + cotija + pickled red onion

or

{ACHIOTE JACKFRUIT TACOS} V GF

vegan w/ corn tortillas + grilled pineapple + crispy chickpea + serrano chili + roasted onion

additional toppings V

queso fresco, cotija, oaxaca, monterey blend + cilantro + onions

SIDES

{BLACK BEANS V GF + CILANTRO RICE V }

DESSERT

{CHURROS & DULCE DE LECHE} V



"EXCELENTE"

\$68 per person +++

STARTERS

{PASILLA CHIPS & SALSAS} GF

w/ salsa roja fresca vegan + salsa verde asada + creamy salsa habanero

{MADRE'S STYLE GUACAMOLE & CRUDITE} V GF

hola traditional guacamole w/ pomegranate seeds + toasted pepitas + jicama + pepper + cucumber + tajin

{AVOCADO CAESAR SALAD} GF

romaine + crispy chickpeas + toasted pepitas + queso cotija + blue corn tortilla strips + avocado caesar dressing

ENCHILADAS

choose (1)

{ENMOLADA PULLED CHICKEN} GF

or

{ENCHILADA ROJA ACHIOTE JACKFRUIT & PLANTAIN} V

or

{ENCHILADA VERDE CHILI-LIME SHRIMP & KING CRAB} (addional \$4 per person) GF

FAJITA BAR

w/ flour tortillas

roasted pepper + onions + cilantro + serrano chili + beer + sesame seeds + poblano butter
+ hola blend of quattro queso + crema + pico de gallo + guacamole

choose (2) two proteins

{CARNE ASADA STEAK or SONORAN CHICKEN or LIME-CHILI SHRIMP or GRILLED MAHI MAHI}

SIDES

{BLACK BEANS V GF + CILANTRO RICE GF }

DESSERT

{CHURROS & DULCE DE LECHE}



"EXQUISITO"

\$75 per person +++

STARTERS

{PASILLA CHIPS & SALSAS} GF

w/ salsa roja fresca vegan + salsa verde asada + creamy salsa habanero

{MADRE'S STYLE GUACAMOLE & CRUDITE} V GF

hola traditional guacamole w/ pomegranate seeds + toasted pepitas + jicama + pepper + cucumber + tajin

{CHICKEN ALBONDIGAS SOUP} GF

pollo meatballs + calabazas squash + chayote squash + carrots + potatoes + onion + celery + cilantro

{AVOCADO CAESAR SALAD} GF

romaine + crispy chickpeas + toasted pepitas + queso cotija + blue corn tortilla strips + avocado caesar dressing

ENCHILADAS

choose (1)

{ENMOLADA PULLED CHICKEN} GF

or

{ENCHILADA ROJA ACHIOTE JACKFRUIT & PLANTAIN} V GF

or

{ENCHILADA VERDE CHILI-LIME SHRIMP & KING CRAB} (addional \$4 per person) GF

FAJITA BAR

w/ flour tortillas

roasted pepper + onions + cilantro + serrano chili + beer + sesame seeds + poblano butter
+ hola blend of quattro queso + crema + pico de gallo + guacamole

choose (2) two proteins

{CARNE ASADA STEAK or SONORAN CHICKEN or LIME-CHILI SHRIMP or GRILLED MAHI MAHI}

SIDES

BLACK BEANS



CILANTRO RICE



CHIPOTLE FIDEO CON CREMA

HOLA STREET CORN



DESSERT

{CHURROS & DULCE DE LECHE} V

{HOLA CHOCOLATE FLAN} V

caramel + tres leche sauce



"PERFECTO ADDITIONS"

STATIONS

{ELOTE STREET CORN BAR} GF

\$11 per person (self-serve)

Toppings: queso cotija + cilantro + pomegranate seeds + toasted pepitas + chicharron crumble + crispy chorizo + blue corn tortilla strips + grilled shrimp

{CEVICHE TOSTADAS BAR} GF

\$20 per person (self-serve)

AGUACHILE SHRIMP & CRAB w/ aguachile + cilantro + lime + corn + serrano + red onion + cucumber + avocado

SPICY AHI TUNA CEVICHE w/ soy habanero adobo marinade + mango + tajin avocado mash + creamy habanero salsa

{CARVED NEW YORK STRIP} GF

\$24 per person + \$120 carving chef fee per station
roasted mushrooms + mole coloradito sauce

{CORN TORTILLA QUESADILLA BAR} GF

\$12 per person + \$120 chef fee per station

queso fresco + queso cotija + queso oaxaca + monterey jack + chipotle mayo + pickled red onion

ACHIOTE JACKFRUIT QUESADILLA w/ crispy chickpeas + grilled pineapple + roasted onion + serrano chile ✓

PULLED CHICKEN QUESADILLA w/ roasted tomato + roasted onions + rajas + pico de gallo

CARNE ASADA STEAK CHIMICHURRI QUESADILLA w/ roasted mushrooms + serrano chile + pickled red onion

{MUCHO LOCO SUNDAE BAR} ✓

\$12 per person (self-serve)

strawberry ice cream, fruity pebbles, mango sauce, strawberry sauce, chamoy, assorted cookies, whipped cream

BEVERAGES

{COFFEE - REGULAR OR DECAF} \$4 per person

{BOTTLED MEXICAN SODAS} \$5 ea

mexican coke + jarritos guava + jarritos mandarin + jarritos lime + jarritos pineapple

{HORCHATA} (cinnamon rice milk) \$5 per person

{MEXICAN TRES-CITRUS-ADE} (orange + lemon + lime + jalapeno) \$5 per person

{PASSION FRUIT ICED TEA} \$4 per person

{BOTTLE STILL OR BOTTLE BUBBLE WATER} \$3.5 ea