LIMA FRESCA
TACO & TEQUILA BAR

PRIVATE EVENT PACKAGES

Option 1

Lunch $24 per person – Dinner $30 per person

- Appetizer per group of 4
- Taco Platter per person
- Dessert per person

Option 2

Lunch $26 per person – Dinner $34 per person

- Appetizer per group of 4
- Enchiladas Entree per person
- Dessert per person

Option 3

Lunch $32 per person – Dinner $38 per person

- Appetizer per group of 4
- Plato Entree per person
- Dessert per person

***** A $300 deposit is required at booking, which is deducted from the guest bill. If the event is canceled, the deposit is non-refundable *****

TACO PLATTER

All Platters come with Spanish Rice & Refried Beans

Your choice of 3 tacos:

Al Pastor
pineapple salsa, onions, cilantro

Chicken Tinga
shredded chicken tinga, cotija cheese, pickled red onions, cilantro

Carne Asada
grilled red onions, avocado salsa, cilantro

Hongos
grilled portobello mushrooms, spinach, roasted corn salsa, cotija cheese, chipotle crema

ENCHILADAS

All Enchiladas come with Spanish Rice & Refried Beans

Enchiladas de Queso
mexican cheese blend, topped with red & green sauce

Enchiladas de Pollo
chicken tinga, mexican cheese blend, with green sauce

Enchiladas de Barbacoa
barbacoa, mexican cheese blend, topped with red sauce

ANTOJITOS – APPETIZERS

Guacamole
Your choice of mild or spicy, made to order, tomatoes, onions, serrano peppers, cilantro, fresh lime

Ceviche
shrimp and mahi-mahi marinated in lime juice, tomatoes, onions, cucumbers, cilantro, avocado

Empanadas
flour tortilla, chorizo beef, potatoes, mexican cheese blend, roasted corn salsa

Albondigas
traditional mexican meatballs in a chipotle tomato sauce, topped with queso fresco

Elotes
traditional grilled spanish sweet corn, with crema, chili powder, mayo crema, fresh lime

PLATOS

Plato de Pollo
grilled chicken, grilled onions, and grilled peppers, served with spanish rice and refried beans

Carne Asada Plato
carne asada steak, grilled peppers, and grilled onions, served with spanish rice and refried beans

Camarones a la Diabla
jumbo shrimp skewers, cilantro lime rice, black beans, and diablo sauce

POSTRES – DESSERTS

Mini Churros | Tres Leches Cake | Buñuelos | House Made Cucumber Lima Paleta

***** Please refer to the Private Event General Info on the next page *****

PRIVATE EVENT GENERAL INFO

- *A $300 deposit is required at booking, which is deducted from the guest bill. If the event is canceled, this $300 deposit is non-refundable.*
- *A Guaranteed Guest count is required at least 1 week prior to the Private Event date.*
    - If this requirement is not met, the event will be booked for the original guest count discussed between the patron and management.
- *All Guests must select their meals at least 1 week prior to the Private Event date.*
    - If this requirement is not met, management will decide on an arrangement of meals based on our most popular items.
- *Outside food & beverage is prohibited to enter Lima Fresca. Exceptions may be made at the discretion of management.*
- *Sodas are included in the per person price of the Private Event, while all other alcoholic beverages are off menu and must be purchased separately.*
- *A service charge of 20% will be added to the final guest bill.*

IF YOU ARE INTERESTED IN SCHEDULING A PRIVATE EVENT, PLEASE CONTACT THE LOCATION DIRECTLY BY PHONE AND ASK FOR A MANAGER TO SCHEDULE AN IN PERSON MEETING.

Woodridge, IL: 331-251-6181