



BUENA VIDA

Contemporary
Mexican
Cuisine



Family style dinner with platters sent to middle of table for sharing

Includes starter apps for sharing: Traditional Guacamole/ chips and salsas/ snacks

FIRST COURSE, CHOOSE TWO

Heirloom Tomato Ceviche

"leche de tomate" / hearts of palm / red onion
lemon balm / pepitas / green olive

North Carolina Shrimp Ceviche

hibiscus / lime / tangerine / cucumber / shaved coconut
red onion / fresno / amaranth

TTT Primavera

hearts of palm / grilled asparagus / heirloom corn
preserved tomato / avocado / goat cheese / charred lemon vinaigrette

Queso Fundido Con Champignon

melted quesos Oaxaca and chihauha / roasted mushroom
chipotle - apricot chutney / warm flour tortillas

Potato & Cheese Flautas

yukon gold-Oaxaca cheese potato puree / rajas / chopped little gem lettuce
pico de gallo / black bean puree / warm salsa ranchera / radish / cotija

Marcho Farms Pork Sopes

chilorio braised pork / organic masa / guacamole / black bean sauce
cabbage / crema / cilantro

SECOND COURSE, CHOOSE THREE

Served with Mexican rice and beans for sharing

Cheese Enchiladas

quesos Oaxaca - chihuaha - gruyere / roasted garlic / spinach / swiss chard
charred salsa verde / crema / pickled onion

Roasted Amish Chicken Breast Adobado

bacon / white charro beans / swiss chard / pepita

Local Skate Wing Chicharron

crispy masa crust / lemon - garlic - mojo mayo / McGregor Farms lettuces

Marcho Farms Pork Tenderloin

Oaxacan black mole / roasted baby squashes / pecan / pickled onion
signature al pastor pork tacos / served with warm tortillas
roasted pineapple / salsa verde

THIRD COURSE, CHOOSE ONE

Churros

Chefs selection of sorbets

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pico de gallo / black bean puree
warm salsa ranchera / radish / cotija

Marcho Farms Pork Sopes

chilorio braised pork / organic masa / guacamole / black bean sauce
cabbage / crema / cilantro

Shishitos Toreados

Macha salsa / crispy shallot / cotija / sal gusano

SECOND COURSE, CHOOSE THREE

Served with Mexican rice and beans for sharing

Cheese Enchiladas

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charred salsa verde / crema / pickled onion

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bacon / white charro beans / swiss chard / pepita

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crispy masa crust / lemon - garlic - mojo mayo / McGregor Farms lettuces

Marcho Farms Pork Tenderloin

Oaxacan black mole / roasted baby squashes / pecan / pickled onion
signature al pastor pork tacos / served with warm tortillas
roasted pineapple / salsa verde

Ribeye steak alambre

Poblano / house bacon / habanero pico de gallo / tortillas
signature al pastor pork tacos / served with warm tortillas
roasted pineapple / salsa verde

THIRD COURSE, CHOOSE ONE

Churros

Chefs selection of sorbets

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GUACAMOLE, SALSAS AND SPREADS

\$7 pp Served with house made organic corn tortilla chips
Traditional guacamole bar with toppings: house cured bacon
pickled mango / sunflower seeds / sundried tomato / roasted corn
salsa roja / salsa verde

TTT & BUENA VIDA PASSED APPS

\$19/1hr \$28/2hr
\$6 / additional hours - light option (choose two)

\$23/1hr \$29/2hr
\$6 / additional hours - heavy option (choose four)

Sweet Corn Empanadas
Potato & Oaxaca Cheese Flautas
Local Pork Chilorio Sopas
North Carolina Shrimp Ceviche/ tangerine/ hibiscus
Ahi Tuna tostadas
Mezcal Salmon Tostadas
Mini Chicken Quesadillas
Ribeye Steak & House Cured Bacon Alambre Skewers
Achiote Roasted Chicken Fajita Skewers
Albondigas Mariscadas Seafood Meatballs

BUFFET AND CHAFER ITEMS

\$38 per hour - choose two entrees and two sides
\$49 per hour - choose three entrees and three sides

ENTREES

Mushroom & Corn Enchiladas / requeson / smoked cauliflower
Carolina Shrimp & crab enchiladas / roasted poblano and corn / 3 chile sauce
Carne Asada / cambrey onion and peppers
Marcho farms pork tenderloin / Oaxaca black mole
Amish chicken fajitas / peppers & onion

Selection Of Signature Tacos - choose from below
Al pastor / shrimp al ajillo / barbacoa
modelo tempura chesapeak catfish / crispy tofu

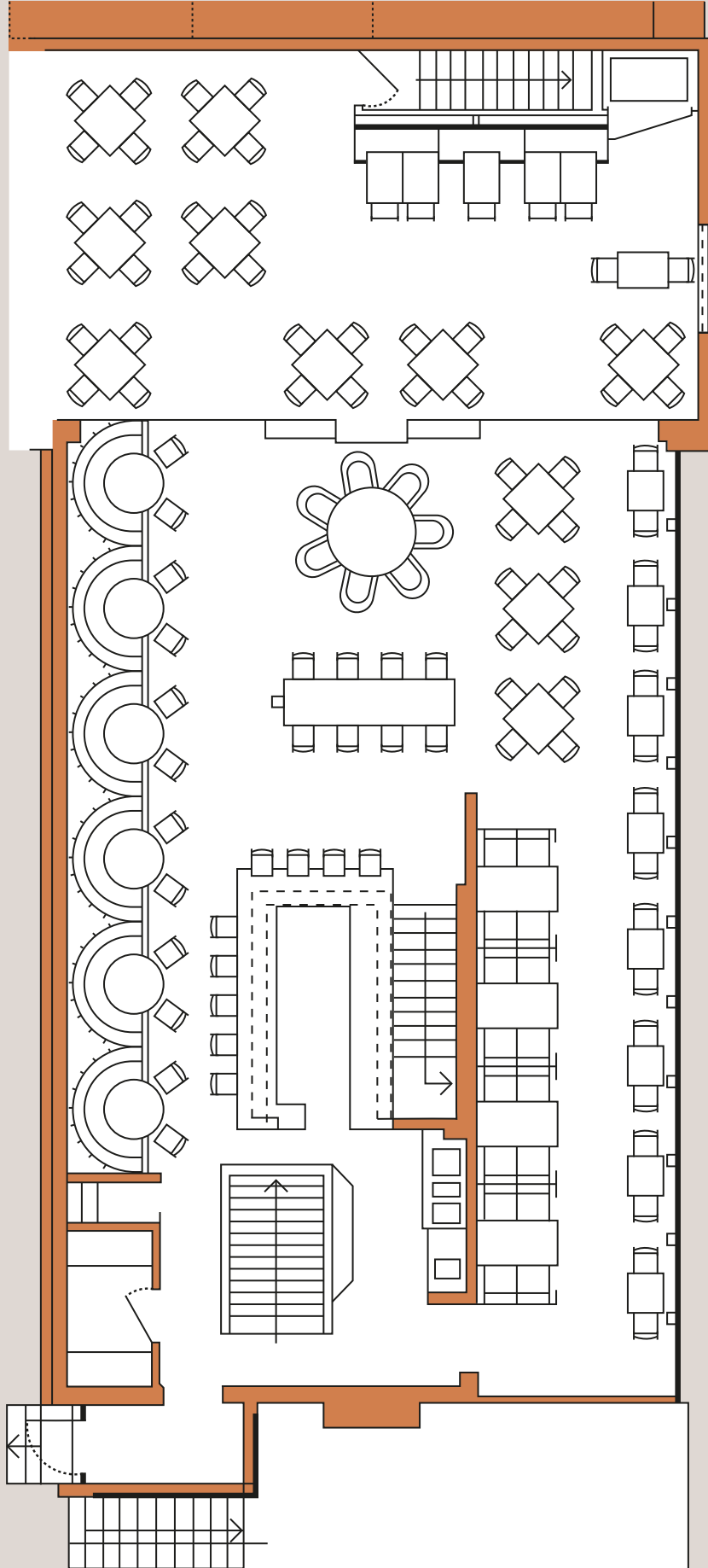
SIDES

Mexican Street Corn
Fingerling Sweet Potato Tostones
Mexican Rice and Beans
Apple and Jicama Salad
Cucumber & Tomato Salad with Queso Fresco

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FLOR PLAN





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Buena Vida Restaurant

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