



caracol

MEXICAN COASTAL KITCHEN

On behalf of James Beard Award-winning Chef Hugo Ortega and our dedicated team, thank you for your interest in hosting your special event at **Caracol**.

We are located at 2200 Post Oak Blvd. between San Felipe and Westheimer. Caracol is an excellent location to hold your birthday celebrations, rehearsal dinners, baby showers, graduations, company parties, holiday parties, pharmaceutical events, happy hours, and more!

We also offer offsite catering!

To inquire, please visit our Private Dining & Catering page on our website or reach out directly to our Banquet Coordinator during the hours below.

Wendy Gonzalez

Monday to Friday, 10 am – 3 pm

wendy@caracol.net



@CARACOL_EVENTS

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Caracol ~ A Coastal Mexican Kitchen

Caracol is an award-winning Coastal Mexican Kitchen specializing in seafood from Mexico's 16 coastal states, inspired by Chef Hugo Ortega. Everything is made from scratch in-house, including tortillas, moles, cheeses, and our signature Mexican chocolate, roasted and ground onsite.

Our beverage program features a wide selection of tequilas, mezcals, Mexican and global wines, craft cocktails with Mexican flair, plus aguas frescas, chocolate caliente, palomas, and margaritas.

Together, our food, drinks, and attentive service create a memorable experience for events at Caracol or offsite. ***Buen provecho!***

Special Requests

We can arrange flowers, specialty linens, candles, table runners and audiovisual equipment for your event. If you require a microphone, speaker, projector, screen or any other business-setting needs, please let us handle. You may decorate the space for your event, however **small confetti or glitter are not permitted and nothing can be attached to the walls.** We will arrange an arrival time in advance to make sure the space is ready for you!

Payment

Balance of payment is expected in full at the end of event.

We accept Visa, MasterCard, American Express and Discover as well as cash. **No separate checks or Purchase Orders are accepted.**

Menu Guidelines

- A la carte functions have a maximum of 16 people, particularly on weekends
- For parties of more than 16 guests, we require a pre fixe menu with 2-5 options for main course, allowing us to provide the best quality and service. You can find sample menus on our website or at the end of this packet.
- We can customize the menu to your individual tastes and needs, including:
 - Vegetarian and vegan options
 - Buffet-style (Acamaya, Calamar, Patio or full buyouts only)
- Food and beverage selections must be submitted at least 10 days prior to the event.
- Outside food and beverages are not permitted, except for specialty cakes, with prior approval.
- For your event, URBE will provide printed menus on our stationary, with customized headings and the option to include your company logo.

Beverages & Drinks

We will assist in the beverage planning for your event providing suggestions that best complement your customized menu. For larger events, a mini bar can be created with a variety of signature cocktails, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Open bar option is available for smaller events. Tequila and Mezcal tasting stations available upon request. We also offer a house red, white, and bubbly for \$48 per bottle (sommelier's choice). Beverages charged based on consumption, meaning you will only be billed for drinks ordered during your event.

Reservations & Minimums

Generally, a credit card is required to secure the reservations and will only be charged if cancellation terms are not met. Guaranteed guest count is due **at least 3 days** prior to the event.

Exceptions:

- For parties in Acamaya, Calamar, Bar Lounge, Patio and full buyouts, a deposit will be requested for half of the food and beverage minimum. No refunds or credit on the remaining balance if the final amount is under the deposit amount.
- Any event cancelled within 7 days of the party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.

We do not charge fees for a private area. We ask that you meet the applicable minimums for food & beverages, excluding tax, gratuity, specialty linens and any additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Minimums may be negotiated on a case-by-case basis. (Excludes Sunday Brunch and Holidays.)

Parking Options

For large parties, if the host wishes to take care of valet service for their guests, pricing is as follows:

- 20-40 people: \$120
- 41-60 people: \$180
- 61-80 people: \$240
- 81-100 people: \$300

For valet service for **buyouts**, pricing is as follows:

- 100-150 people: \$400
- 150-200 people: \$500
- 200+ people: \$650

Marea

Accommodates 16 seated, 20 standing

Food & Beverage Minimums

LUNCH & BRUNCH

Monday – Friday Lunch | 11:30am – 3pm: \$400

Saturday Brunch | 11am – 3pm: \$600

Sunday Brunch | 10am–12pm or 1pm–3pm: \$500

DINNER (starts at 4pm)

Monday: \$1,000

Tuesday–Thursday: \$1,100

Friday & Saturday: \$1,200

Holidays & Special Events

Food and beverage minimum varies

Valentine's Day, Easter, Cinco de Mayo, Mother's Day,
Father's Day, Christmas Eve and New Year's Eve: \$1,500

December

Lunch: \$500

Saturday Brunch: \$700

Sunday Brunch: \$550

Monday Dinner: \$1,100

Tuesday –Thursday Dinner: \$1,200

Friday & Saturday Dinner: \$1,500

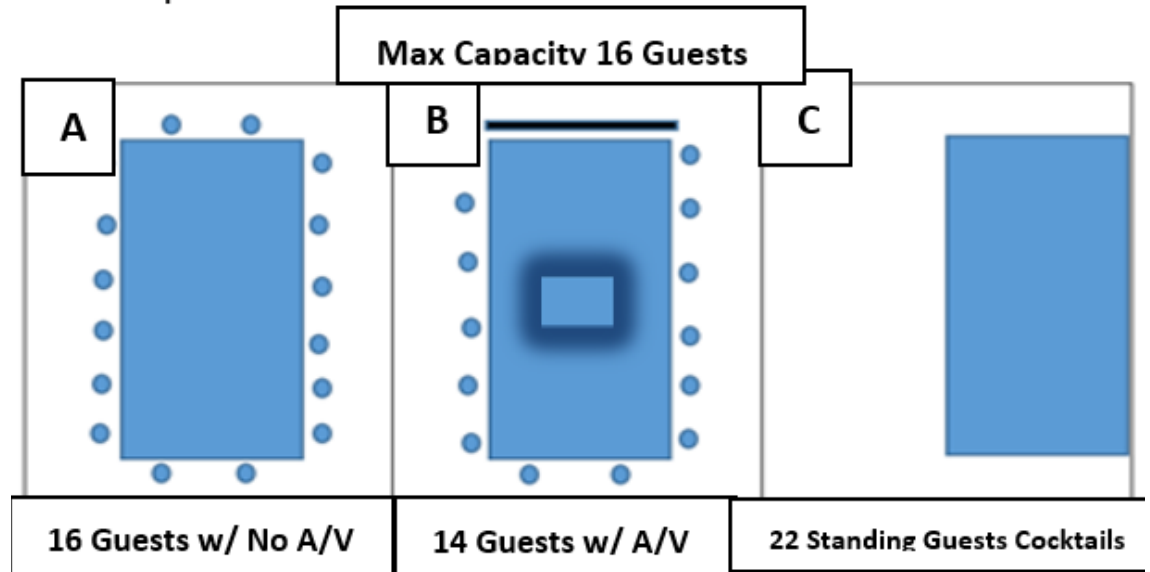
Optional Linen fee \$20

Optional Audio Visual:

Projector & Screen \$295

Portable 50" TV \$190

Minimums do not include taxes, fees and gratuity



Conchita

Accommodates 16 seated, 18 standing
Has 50" 4K TV for presentations

Food & Beverage Minimums

LUNCH & BRUNCH

Monday – Friday Lunch | 11:30am – 3pm: \$350

Saturday Brunch | 11am – 3pm: \$500

Sunday Brunch | 10am–12pm or 1pm–3pm: \$450

DINNER (starts at 4pm)

Monday: \$900

Tuesday - Thursday: \$1,000

Friday & Saturday: \$1,100

Holidays & Special Events

Food and beverage minimum varies

Valentine's Day, Easter, Cinco de Mayo, Mother's Day,
Father's Day, Christmas Eve and New Year's Eve: \$1,300

December

Lunch: \$400

Saturday Brunch: \$600

Sunday Brunch: \$500

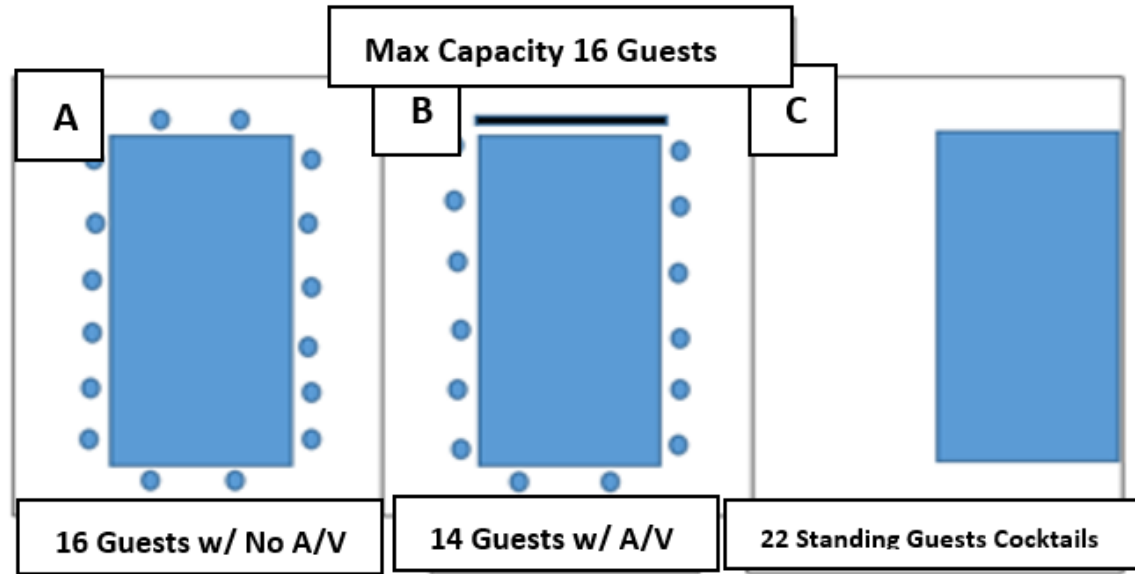
Monday: \$1,000

Tuesday - Thursday Dinner: \$1,100

Friday & Saturday Dinner: \$1,200

Optional Linen fee \$20

Minimums do not include taxes, fees and gratuity.



Acamaya

Max capacity: 40 seated, 40 standing

Food & Beverage minimums

LUNCH & SATURDAY BRUNCH

Monday – Friday Lunch | 11:30am – 3pm: \$800

Saturday Brunch | 11am – 3pm: \$900

Sunday Brunch | 10am–12pm or 1pm–3pm: \$1,100

DINNER (starts at 4pm)

Monday: \$1,500

Tuesday & Wednesday: \$2,100

Thursday \$2,500

Friday & Saturday: \$3,000

Holidays & Special Events

Food and beverage minimum varies

Valentine’s Day, Easter, Cinco de Mayo, Mother’s Day,
Father’s Day, Christmas Eve and New Year’s Eve: \$5,000

December

Lunch: \$1,100

Saturday Brunch: \$1,500

Sunday Brunch: \$2,000

Monday Dinner: \$2,500

Tuesday - Thursday Dinner: \$3,100

Friday & Saturday Dinner: \$3,500

Setup fee \$30

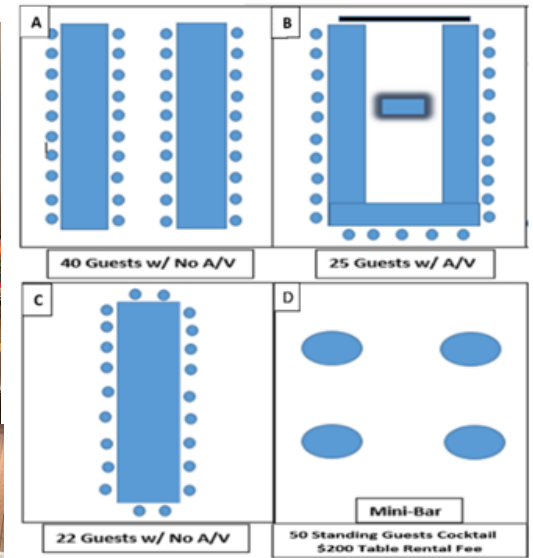
Optional Audio Visual:

Microphone and Speaker \$195

Podium, Microphone, & speaker \$270

Projector & Screen \$295

Minimums do not include taxes, fees, rentals, and gratuity.



Calamar

Accommodates 60 seated, 70 standing
Has a patio—great for receptions!

Food & Beverage Minimums

LUNCH AND SATURDAY BRUNCH

Monday – Friday Lunch | 11:30am – 3pm: \$1,000

Saturday Brunch | 11am – 3pm: \$1,200

Sunday Brunch | 10am–12pm or 1pm–3pm: \$2,300

DINNER (starts at 4pm)

Monday: \$2,000

Tuesday and Wednesday: \$3,200

Thursday: \$3,100

Friday & Saturday: \$4,000

Holidays & Special Events

Food and beverage minimum varies

Valentine's Day, Easter, Cinco de Mayo, Mother's Day,
Father's Day, Christmas Eve and New Year's Eve: \$5,800

December

Lunch: \$2,000

Saturday Brunch: \$2,200

Monday Dinner: \$3,700

Tuesday - Thursday Dinner: \$4,200

Friday & Saturday Dinner: \$5,000

Setup fee \$60

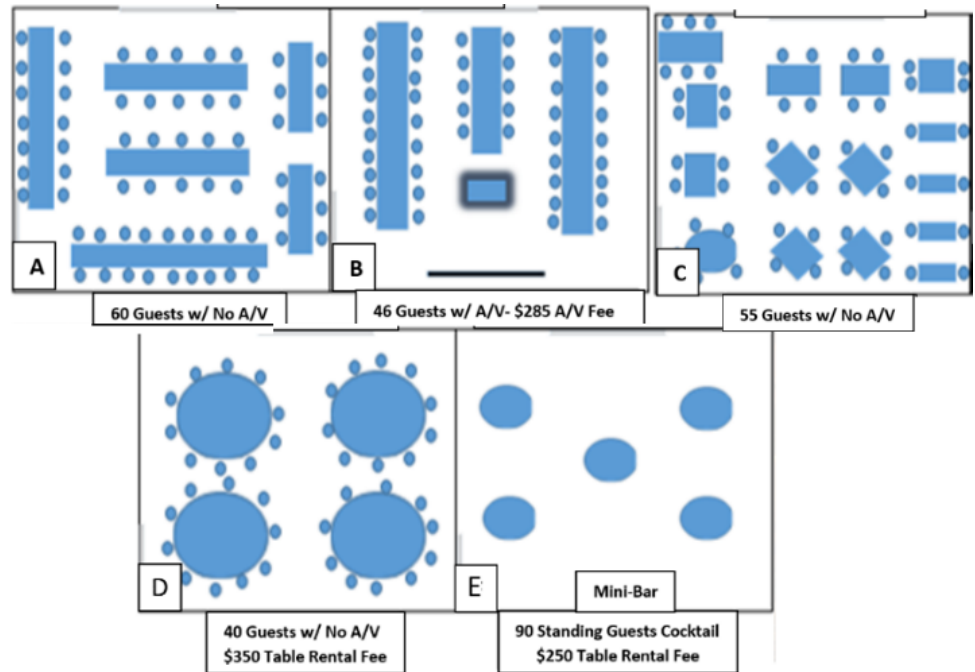
Optional Audio Visual:

Microphone and Speaker \$195

Podium, Microphone, & speaker \$270

Projector & Screen \$295

Minimums do not include taxes, fees, rentals, and gratuity



Gusano Lounge

Capacity: 30 seated, 50 standing

The Gusano Bar, named for the worm found at the bottom of mezcal bottles, offers a vibrant, relaxed setting under sweeping canvas waves. With high-top tables and barstools, it's a perfect spot to enjoy light, flavorful bar bites or the full menu. The space can be arranged for seated dining or cocktail reception style.

****DOES NOT include Gusano Bar-top****

Food & Beverage Minimums

Monday & Tuesday: \$2,000

Wednesday & Thursday: \$2,500

Friday & Saturday: \$4,500

December

Entire Bar/Lounge: \$5,000

Minimums do not include taxes, fees, rentals and gratuity



Patio

Max capacity: 100 seated, 150 standing

Food & Beverage Minimums

LUNCH AND BRUNCH

Monday–Friday Lunch: Full Patio: \$1,000

Saturday Brunch: Full Patio: \$900

Sunday Brunch: Full Patio: \$1,500

DINNER (starts at 4pm)

Monday & Tuesday:

Half patio: \$1,500

Full patio: \$3,000

Wednesday – Saturday:

Half patio: \$2,000

Full Patio: \$4,000

Holidays & Special Events

Valentine’s Day, Easter, Cinco de Mayo, Mother’s Day,
Father’s Day, Christmas Eve and New Year’s Eve: \$5,000

December (patio tent)

Lunch

1/3 patio tent: \$1,200

Full patio tent: \$3,000

Monday – Wednesday Dinner

1/3 patio tent: \$1,500

Full patio tent: \$4,000

Thursday Dinner

1/3 patio tent: \$2,000

Full patio tent: \$5,000

Friday & Saturday Dinner

1/3 patio tent: \$3,200

Full patio tent: \$8,000

Setup fee \$120

AV & DJ options available for full patio

*Minimums do not include taxes, fees, rentals
and gratuity*



Restaurant Buyout

Caracol accommodates 250 seated inside plus 80 on patio
300 standing inside plus on 150 patio

Food & Beverage Minimums

LUNCH (11am – 4pm)

Monday-Saturday: \$9,000

Sunday Brunch: \$20,000

DINNER (6pm – close)

Monday: \$15,000

Tuesday: \$20,000

Wednesday–Thursday: \$25,000

Friday & Saturday: 30,000

Sunday \$15,000

For buyouts, valet service pricing:

- 101-150 people: \$550
- 150-200 people: \$600
- 200-250 people: \$650
- 250-300 people: \$700
- 300-350 people: \$750
- 350-400 people: \$800
- 400-450 people: \$850

Linen fee \$250

DJ or live music option

*Minimums do not include taxes, fees, valet, rentals,
and gratuity*



PRIX FIXE MENUS

Create your ideal event menu or choose from ours—tailored to your budget theme, and dietary needs.

Brunch prix fixe menus available Saturdays 11–3pm

BRUNCH PRE FIXE \$50

FAMILY STYLE APPETIZERS

Guacamole, Salsa y Totopos

Taquitos Tronadores de Carnitas

slow-cooked pork shoulder,
avocado-tomatillo sauce, crema, queso fresco

ENTREE

Chilaquiles

totopos, tomatillo salsa, chicken,
sunny-side-up eggs

Tostadas de Camarón

garlic sautéed shrimp, refritos, lettuce, tomato,
crema, queso fresco

Enchiladas de Pollo

chicken enchiladas, costena sauce, onion rings,
crema, queso fresco, rice, refritos

Sopes de Pecho de Res

handmade masa pancakes, brisket, refritos,
poblano, salsa verde tatemada, sunny-side-up eggs

Tlayuda de Vegetales (V)

large blue corn tortilla stuffed with Mexican
squash, corn, epazote, Oaxacan cheese, refritos,
pasilla-ancho sauce, white rice

DESSERT

Helado

sorbet of the day

Churros

BRUNCH PRE FIXE \$60

FAMILY STYLE APPETIZERS

Taquitos Tronadores de Carnitas

slow-cooked pork shoulder,
avocado-tomatillo sauce, crema, queso fresco

Campechana

shrimp, octopus, tomato, cucumber,
avocado, red onion, serrano, lime

ENTREE

Torta de Res

prime rib sandwich, caramelized onions,
Manchego, chipotle mayonnaise, chimichurri, fries

Chilaquiles

totopos, tomatillo salsa, chicken,
sunny-side-up eggs

Arrachera con Huevo

grilled skirt steak, enmolada,
eggs your style, salsa Mexicana, avocado

Tacos de Pescado

crispy fried fish, napa cabbage, chipotle mayonnaise,
crema, queso fresco

Backstreet's Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta,
almonds, dried cherries, lemon vinaigrette

Enchiladas Verdes de Vegetales (V)

enchiladas filled with roasted zucchini, corn,
poblanos, epazote, tomatillo salsa, melted cheese

FAMILY-STYLE SIDES

Repollitos Asados

charred Brussels sprouts, honey soy

Arroz y Frijoles

rice and beans

DESSERT

Flan de Queso

cream cheese flan, chai cream,
pomegranate gel, almond crisp

Helado

sorbet of the day

BRUNCH PRE FIXE \$70

FAMILY STYLE APPETIZERS

Guacamole, Salsa y Totopos

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter,
toasted breadcrumbs

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cherry tomato,
cucumber, pearl onion, cilantro, radish

ENTREE

Torta de Pescado

Fried cod sandwich, pickled vegetables, avocado,
chipotle mayonnaise, fries

Sopes de Pecho de Res

handmade masa pancake, brisket, refritos,
poblano, salsa verde tatemada,
sunny-side-up eggs

Chilaquiles

totopos, tomatillo salsa, chicken,
sunny-side-up eggs

Arrachera con Huevo

grilled skirt steak, enmolada, eggs your
style, salsa Mexicana, avocado

Pescado

cod, clams, parsley, poblano, fennel,
coconut milk, macadamia

Arroz Negro con Vegetales Rostizados (V)

rice cooked in black bean broth, huitlacoche,
baby carrots, Mexican squash, cherry tomato,
corn, red fresno peppers

FAMILY-STYLE SIDES

Repollitos Asados

charred Brussels sprouts, honey soy

Arroz y Frijoles

rice and beans

DESSERT

Flan de Queso

cream cheese flan, chai cream, pomegranate gel,
almond crisp

Tres Leches

traditional three milk-drenched cake

SUNDAY BRUNCH BUFFET

10 am – 3pm

Live music 11am – 2pm

Caracol Chef Hugo Ortega's Brunch Buffet features an unlimited oyster bar, an array of antojitos from the comal, marinated vegetable salads, tamales, cocteles and ceviches, enchiladas, chile rellenos, and egg dishes such as chilaquiles, pan de elote with poached eggs, huevos poblanos, huevos rancheros, and of course, plenty of succulent seafood offerings. Every detail of the buffet reflects Caracol's dedication to authentic Mexican coastal cuisine, with items made from scratch in house—including the masa, cheeses, salsas, and moles.

Pastry Chef Ruben Ortega prepares a bountiful arrangement of traditional Mexican fresh baked breads, cookies, candies, and pastries. Guests can enjoy Caracol classics like tres leches, churros, flan de queso, along with fresh fruit, waffles, cheesecake, y más.

Even the chocolate featured in desserts and beverages is housemade, reflecting the same from-scratch philosophy applied throughout the buffet.

To complement the food, there is an extensive menu of brunch cocktails and margaritas for guests to choose from, as well as a full wine list, fresh squeezed juices, flavorful Mexican coffee, and rich hot chocolate.

\$48 per person / \$17 per child (12 and under)
plus beverage, tax, and gratuity

DINNER PRE FIXE \$80

FAMILY STYLE APPETIZERS

Campechana

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime, totopos

Taquitos de Papa (V)

pan-fried potato tacos, napa cabbage, pickled onions, pickled jalapeños, avocado-tomatillo salsa

Guacamole, Salsa y Totopos

ENTRÉE

Pescado

cod, clams, parsley, poblano, fennel, coconut milk, macadamia

Enchiladas de Pollo

chicken, costeña sauce, onion, crema, queso fresco

Cremoso de Camarón

wood-grilled chile-rubbed shrimp, creamy corn bomba rice

Arrachera

grilled Black Angus skirt steak, poblano, onion, roasted tomato, salsa Mexicana, refritos, arroz a la Mexicana, tortillas

Berenjena (V)

fire-roasted stuffed eggplant, Mexican squash, potatoes, sautéed mushrooms, poblano, macadamia-costeño amarillo pepper sauce

FAMILY STYLE SIDES

Papas Martajadas

smashed crispy potatoes, rajas, garlic sauce, cotija cheese

DESSERT

Flan de Queso

cream cheese flan, chai cream, pomegranate gel, almond crisp

Churros

Helado

sorbet of the day

DINNER PRE FIXE \$90

FAMILY STYLE APPETIZERS

Guacamole, Salsa y Totopos

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter, toasted breadcrumbs

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

ENTREE

Robalo en Mole Amarillo

grilled striped bass wrapped in banana leaf, wild mushrooms, Brussels sprouts, mole amarillo

Callo de Hacha

pan-seared scallops, roasted cauliflower, creamy bomba rice, macadamia-costeño sauce

Arrachera

grilled Black Angus skirt steak, poblano, onion, roasted tomato, salsa Mexicana, refritos, arroz a la Mexicana, tortillas

Costillas de Res

braised short ribs, mashed potatoes, mole mascota

Enchiladas Verdes de Vegetales (V)

enchiladas filled with roasted zucchini, corn, poblanos, epazote, tomatillo salsa, melted cheese

FAMILY STYLE SIDE

Repollitos Asados

charred Brussels sprouts, honey, soy

DESSERT

Flan de Queso

cream cheese flan, chai cream, pomegranate gel, almond crisp

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

Churros

DINNER PRE FIXE \$ 105

FAMILY STYLE APPETIZERS

Ostiones Asados

wood-roasted Gulf oysters, cheese, chipotle butter, toasted breadcrumbs

Campechana

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime, totopos

Taquitos de Papa (V)

pan-fried potato tacos, Napa cabbage, pickled onions, pickled jalapeños, avocado-tomatillo salsa

ENTREE

Costillas de Borrego

rack of Australian lamb, cauliflower purée, braised leeks, mole coloradito

Robalo con Mole Amarillo

grilled striped bass wrapped in banana leaf, wild mushrooms, Brussels sprouts, mole amarillo

Callo de Hacha

pan-seared scallops, roasted cauliflower, creamy bomba rice, macadamia-costeño sauce

Carne Asada con Mole Negro

grilled prime ribeye, smashed crispy potatoes, mole negro

Arroz Negro con Vegetales Rostizados (V)

rice cooked in black bean broth, huitlacoche, baby carrots, Mexican squash, cherry tomato, corn, red fresno peppers

FAMILY STYLE SIDES

Repollitos Asados

charred Brussels sprouts, honey soy

Arroz y Frijoles

rice and beans

DESSERT

Tres Leches

traditional three milk-drenched cake

Pastel de Chocolate

Chef Ruben's vegan chocolate cake, Silk vegan chocolate frosting, macerated cherries

Churros

DINNER PRE FIXE \$ 130

CRUDO TRIO

Ceviche de Chile Canario

lime-cured red snapper, chile canario, cucumber, cherry tomato, pearl onion, cilantro, radish

Tostada de Atun Crudo

raw tuna tostada, chipotle mayo, serrano, leeks, mango-maracuya gel

Campechana

shrimp, octopus, tomato, cucumber, avocado, red onion, serrano, lime

APPETIZER TRIO

Ostiones Asado

wood-roasted Gulf oyster, chipotle butter

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco

Chicharrón de Calamar

fried squid, serrano, crispy garlic, chipotle-tomatillo salsa

ENTREE

Langosta Puerto Nuevo

additional \$65 per order

fire-roasted lobster, playa la ropa refried beans, Mexican rice, flour tortillas

Costillas de Borrego

rack of Australian lamb, cauliflower purée, braised leeks, mole coloradito

Pescado Zarandeado

butterflied boneless branzino, a la talla sauce, pineapple salad

Lomo de Res

grilled prime filet mignon, scalloped potatoes, compound herb butter

Arroz Negro Con Vegetales (V)

rice cooked in black bean broth, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, Brussels sprouts

FAMILY STYLE SIDE

Coliflor

roasted cauliflower, macadamia-costeño pumpkin seed sauce

Repollitos Asados

charred Brussels sprouts, honey, soy

DESSERT

Churros

El Coco

chocolate coconut shell, coconut buttercream, coconut ganache, coconut streusel, whipped coconut

Tres Leches

traditional Mexican three milk-drenched cake

LUNCH PRE FIXE \$35

FAMILY STYLE APPETIZERS

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo
salsa, crema fresca, queso fresco

ENTREE

Carnitas de Atun

seared tuna tacos, guacamole,
refritos, pickled onion, greens

Torta de Res

prime rib sandwich, caramelized onions,
Manchego, chipotle mayonnaise,
chimichurri, fries

Backstreet's Grilled Chicken Salad

kale, Brussels sprouts, avocado,
feta, almonds, dried cherries, lemon vinaigrette

Enchiladas Verdes de Vegetales (V)

roasted zucchini, corn, poblano,
tomatillo sauce, white rice, refried beans,
queso fresco, crema

DESSERT

Helado del Día

flavors of the day

Tres Leches

traditional three milk-drenched cake

LUNCH PRE FIXE \$45

FAMILY STYLE APPETIZERS

Guacamole, Salsa y Totopos

Campechana

shrimp, octopus, tomato, cucumber,
avocado, red onion, serrano, lime

ENTREE

Backstreet's Grilled Chicken Salad

kale, Brussels sprouts, avocado, feta, almonds,
dried cherries, lemon vinaigrette

Pescado

cod, clams, parsley, poblano, fennel,
coconut milk, macadamia

Arrachera

grilled Black Angus skirt steak,
poblano peppers, onion, roasted tomato,
refritos, arroz a la Mexicana

Tacos de Pescado

crispy fried fish, Napa cabbage, chipotle
mayonnaise, crema, queso fresco

Enchiladas Placeras (V)

deconstructed enchiladas, garden
veggies, salsa guajillo, crema fresca, queso fresco

DESSERT

Helado del Dia

flavors of the day

Flan de Queso

cream cheese flan, chai cream, pomegranate gel,
almond crisp

LUNCH PRE FIXE \$50

FAMILY STYLE APPETIZERS

Taquitos Tronadores de Carnitas

crispy rolled pork tacos, avocado-tomatillo
salsa, crema fresca, queso fresco

Guacamole, Salsa y Totopos

Ceviche de Chile Canario

lime-cured red snapper, chile canario,
cherry tomato, cucumber, pearl onion, cilantro,
radish

ENTREE

Enchiladas de Pollo

chicken enchiladas, costena sauce,
onion rings, crema, queso fresco

Arrachera

grilled Black Angus skirt steak, poblano, onion,
roasted tomato, refritos, arroz a la Mexicana

Pescado

cod, clams, parsley, poblano, fennel,
coconut milk, macadamia

Torta de Res

prime rib sandwich, caramelized onions,
Manchego, chipotle mayonnaise,
chimichurri, fries

Arroz Negro con Vegetales Rostizados (V)

rice cooked in black bean broth, huitlacoche, baby
carrots, Mexican squash, cherry tomato, corn,
red fresno peppers

DESSERT

Churros

Tres Leches

traditional three milk-drenched cake

<p><u>Los Charales \$30 per person</u></p> <ul style="list-style-type: none"> • Taquitos Tronadores (crispy pork mini taco) • Tostadita de Guacamole (mini guacamole and queso fresco tostada) • Coctel de Vegetales en Cuchara (vegetable cocktail) • Sopesitos de Pollo (masa bite with chicken) 	<p><u>Optional Sweet Passed Bites \$10 per person</u></p> <p>(Can be swapped out for or added to a passed bites package)</p> <ul style="list-style-type: none"> • Churros • Galletitas (mini assorted cookies) • Alfajores (mini Mexican dulce de leche sandwich cookies) 	<p><u>La Caguama \$50 per person</u></p> <ul style="list-style-type: none"> • Bocadillos de Langosta (lobster on endive) • Taco de Papa (crispy mini potato taco) • Cazuelitas Vegetarianas (crispy mini vegetable cup) • Camarones a la Talla (grilled tail-on shrimp skewer) • Sopesitos de Pollo (masa bite with chicken) • Tostadita de Guacamole (mini guacamole and queso fresco tostada)
<p><u>El Pez Vela \$40 per person</u></p> <ul style="list-style-type: none"> • Taco de Papa (crispy mini potato taco) • Pulpo en Bolillo (smoked octopus, potato, pipian verde, pumpkin seed dressing on toast point) • Taquitos Tronadores (crispy mini pork taco) • Tostadita de Guacamole (mini guacamole and queso fresco tostada) • Sopesitos de Pollo (masa bite with chicken) 	<p>PASSED BITES PACKAGES</p> <p>Each package includes two pieces of each item per person. They Can be added to any of our pre fixe menus.</p> <p><i>Please note: Passed bites packages require 3 days' notice before your event</i></p>	<p><u>El Tiburon \$60 per person</u></p> <ul style="list-style-type: none"> • Taquitos Tronadores (crispy mini pork taco) • Bocadillos de Langosta (lobster on endive) • Taquito de Papa (crispy mini potato taco) • Pulpo en Bolillo (smoked octopus, potato, pipian verde, pumpkin seed dressing on toast point) • Tostaditas de Jaiba (mini blue crab tostada) • Quesadillas de Calabacitas (mini Mexican squash quesadillas) • Empanadas de Saragalla (mini shrimp turnovers) • Sopesitos de Pollo (masa bites with chicken) • Tostadita de Guacamole (mini guacamole and queso fresco tostadas)