



# XOCHI

THE FLAVORS OF OAXACA

On behalf of James Beard Award 2017  
Winner Chef Hugo Ortega and our  
dedicated staff, thank you for  
selecting Xochi and entrusting us with  
your upcoming special event.

Our restaurant is conveniently located  
on 1777 Walker St. inside the Marriott  
Marquis downtown hotel overlooking  
Discovery Green Park. Xochi is an  
excellent location to hold your  
birthday celebrations, anniversaries,  
rehearsal dinners, bridal showers,  
baby showers, graduations, company  
parties, holiday parties, silent  
auctions, pharmaceutical event,  
cocktail parties and more!

At your convenience, we invite you to  
visit our website for more information

[www.xochihouston.com](http://www.xochihouston.com)

or feel free to contact

**Zenis Lainez**

**Event Coordinator**

Monday thru Friday

10:00am – 4:00pm

[zenis@xochihouston.com](mailto:zenis@xochihouston.com)



## **BANQUETS AT XOCHI**

Xochi has an extensive menu that includes the most representative authentic food Oaxaca's culinary regions have to offer. All our food is made in-house from scratch; including our hot chocolate that is made with premium Oaxacan cocoa beans that are roasted and ground in house. Our tortillas which are laboriously made daily with blue and white corn pair perfectly with our house made cheeses. The handcrafted food on our menu is a work of art that requires time, dedication and great level of skill, for this reason, we ask you to keep in mind the following points:

- 16-person maximum on a la carte functions – particularly on weekends
- For parties over 16 guests, we require a set menu that limit options to 2-4 alternatives per main course, allowing us to provide you the best service & quality.
- We can also customize the menu to your individual tastes and needs, including:
  - Vegetarian, vegan options and or substitutes for dietary restrictions
  - Buffet-style
  - Passed hors d' oeuvres
- Menu and wine selection must be submitted at least 5 days prior to the event.
- It is our policy that no food or beverages may be brought into the restaurant, except for a specialty cake.

We will provide your guests with your selected menu on our own Xochi stationary. We can also add your company logo or title of your choosing.

## **CAPACITYS, MINIMUMS, & OTHER REQUIERMENTS**

Generally, to reserve an area for your party, a credit card number is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper notice. We will need a guaranteed number of guests at least 3 days prior to the event. The exceptions:

\*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.

\*Minimums are higher in March, May, October, and December.

We do not charge fees for a private area, we just ask that you to meet the applicable minimums in food & beverages, not including tax, gratuity, linen or 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 & Holidays)

## **PAYMENT**

The balance of your payment is expected in full at the end of your event. We accept Visa, MasterCard, American Express, Discover, or Cash.

## **SPECIAL ARRANGEMENTS**

We can arrange for flowers, balloons, linen, or valet gratuity included for your party. If you require a microphone, speaker, projector, screen, or other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti or glitter. Please let me know if you will be arriving early to decorate, I will need to make sure that the dining area is set-up and available for you.

## **PARKING**

Valet is located at the corner of Walker and Crawford and costs \$11. There is also self-parking is available on the street. We are not responsible once guest or guests have left the establishment.

## **ONSITE VISIT**

If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up an appointment or I can have one of the managers on duty walk you through our facilities. I look forward to helping with your party planning and making your event a memorable one.





## FOOD & STYLE

Xochi will pinpoint the culinary and indigenous richness of the state of Oaxaca. This state is also famous for using a wide variety of bugs in its cuisine, however only a hand full of dishes on our menu use this traditional protein; made for the foodie looking for the true Oaxacan experience. The ingredients and flavors sourced and used are true to traditional Oaxacan cuisine. Each course is created with modern presentations, and combinations of traditional and modern flavors. Chef Hugo is known for his variety of moles, cool and crisp ceviches, and tasty salsas. Several of our signature dishes are cooked in our wood burning oven, such as our buttery roasted oysters and crispy tlayudas; which are an iconic street food dish popular in Oaxaca. Our menus will also highlight Chef Ruben Ortega's unique desserts, and a whole selection dedicated to the cacao of the Zapotec.





## BEVERAGES & DRINKS

Our full beverage selection has something for every palate. We offer a wide variety of mezcals, specialty cocktails with Oaxacan flair, extensive multinational wine list and Mexican beverages such as aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar option is available for smaller events. For larger events a mini bar can be created with a variety of signature mezcal cocktails, margaritas, sangrias, mimosas, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Our managers will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.

We also offer a house red, white, and bubbly \$50 per bottle (sommeliers choice)







## PATIO WITH AWNING

MAX CAPACITY FOR A SEATED EVENT IS  
60 GUESTS OR 65 FOR STANDING  
COCKTAIL RECEPTION

### LUNCH:

MONDAY - FRIDAY

11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$1,500

SATURDAY BRUNCH: 11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$1,800

### SUNDAY BRUNCH:

11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$2,200.00

(2 HOUR TIME LIMIT)

### DINNER:

MONDAY-THURSDAY

4:00PM-9:00PM

FOOD & BEVERAGE MINIMUM: \$2,800.00

FRIDAY & SATURDAY

4:00PM-10:00PM

FOOD & BEVERAGE MINIMUM: \$3,200.00

(3 HOUR TIME LIMIT)

\$50 SETUP FEE

COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE -  
PLUS DELIVERY

(PLEASE NOTE: TABLE SIZES AND  
CONFIGURATIONS ARE SUBJECT TO CHANGE  
BASED ON AVAILABILITY AND REQUESTS)



# CHAPULIN

ACCOMODATES UP TO  
20 GUESTS SEATED OR 26 FOR  
STANDING COCKTAIL RECEPTION

## LUNCH:

MONDAY - FRIDAY

11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$500

SATURDAY BRUNCH: 11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$800

SUNDAY BRUNCH:

\$1,200

(2 HOUR TIME LIMIT)

## DINNER:

MONDAY-THURSDAY

3:00PM-10:00PM

FOOD & BEVERAGE MINIMUM: \$1,500

FRIDAY & SATURDAY

3:00PM-10:00PM

FOOD & BEVERAGE MINIMUM: \$1,800

(3 HOUR TIME LIMIT)

(3 HOUR TIME LIMIT)

\$20 SETUP FEE

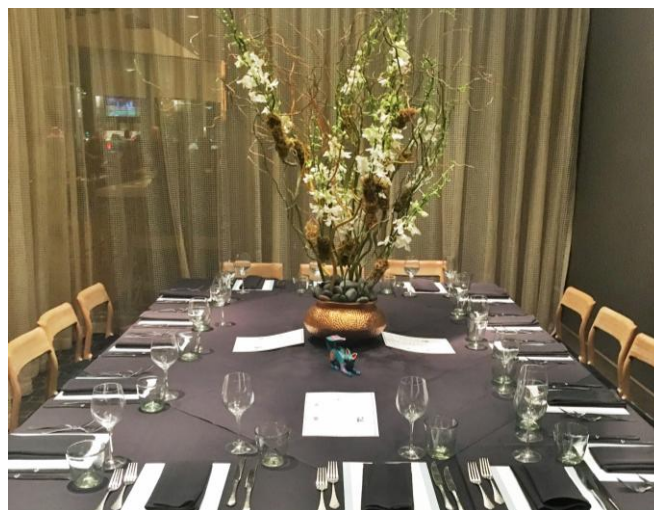
COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE

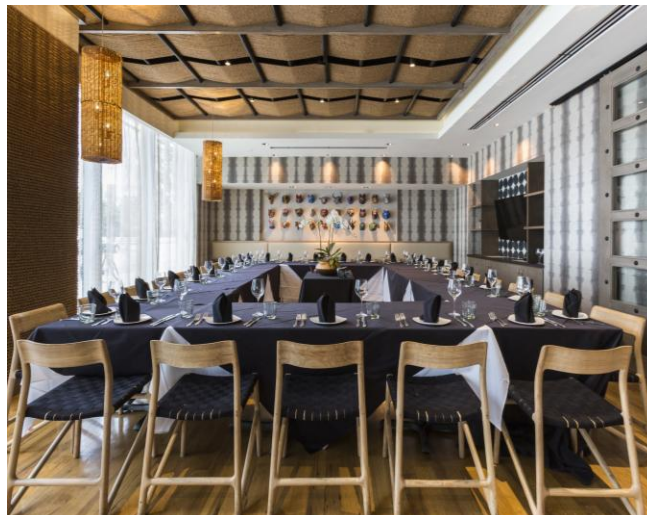
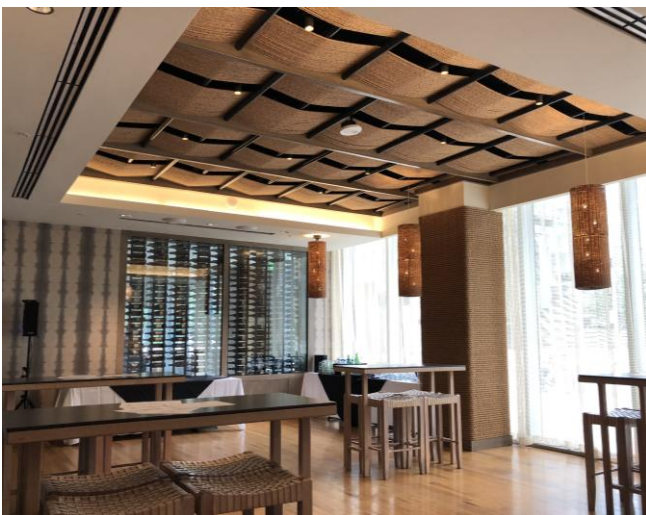
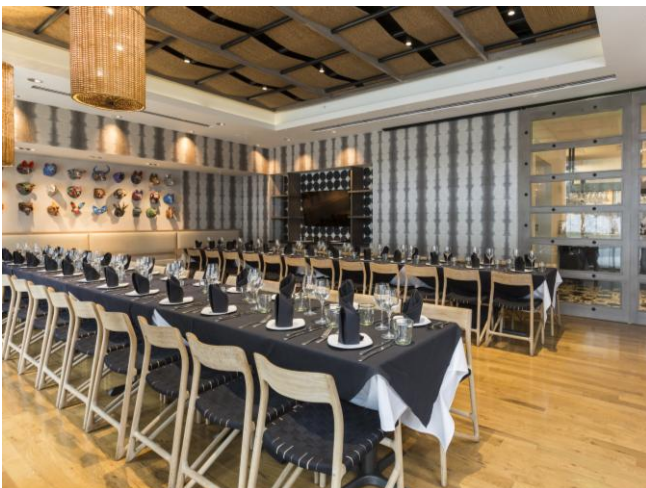
Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, and speaker \$270
- Projector & Screen \$295 (w/ sound \$395)

(PLEASE NOTE: TABLE SIZES AND  
CONFIGURATIONS ARE SUBJECT TO CHANGE  
BASED ON AVAILABILITY AND REQUESTS)







## ESPADIN:

ACCOMMODATES UP TO 60 GUESTS  
OR 70 FOR STANDING COCKTAIL  
RECEPTION

### LUNCH:

MONDAY - FRIDAY

11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$1400

SATURDAY BRUNCH: 11:30AM-2:00PM

FOOD & BEVERAGE MINIMUM: \$2000

### SUNDAY BRUNCH:

11:00AM-2:00PM

\$3,000

**(2 HOUR TIME LIMIT)**

### DINNER:

MONDAY & THURSDAY

3:00PM-10:00PM

FOOD & BEVERAGE MINIMUM: \$4,200.00

FRIDAY & SATURDAY

3:00PM-11:00PM

FOOD & BEVERAGE MINIMUM: \$4,500.00

**(3 HOUR TIME LIMIT)**

\$60 SETUP FEE

### COCKTAIL EVENTS:

\$50 COCKTAIL TABLE RENTAL PER TABLE -  
PLUS DELIVERY

Optional Audio Visual:

- Microphone and Speaker \$195
- Podium, Microphone, and speaker \$270
- Projector & Screen \$295 (w/ sound \$395)

**(PLEASE NOTE: TABLE SIZES AND  
CONFIGURATIONS ARE SUBJECT TO CHANGE  
BASED ON AVAILABILITY AND REQUESTS)**





## **RESTAURANT BUYOUT**

Max Seated capacity is 218 guests inside plus 50 guests on the patio. Cocktail is 250 guests inside, plus 70 guests on the patio.

### **LUNCH/BRUNCH**

Tuesday-Saturday  
11:30am-3:00pm

\$10,500

(Not Available Sunday Brunch)

### **DINNER**

Tuesday-Thursday  
3:00pm-10:00pm

Friday-Saturday 3:00pm-11:00pm

Sunday 3:00pm-9:00pm

\$20,000 Sunday-Tuesday  
(Holiday May and  
December \$24,000)

\$26,000 Wednesday-Thursday  
(Holiday May and December  
\$30,000)

\$30,000.00 Friday and Saturday  
(Holiday May and December  
\$34,000)

\$350 Set-Up Fee  
DJ or Live Music Option Available





# BUYOUTS





Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. It is very simple to select a menu. All you have to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications. The day of the event guest will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or Vegan options can be added to any menu as well.

## BRUNCH PRE-FIXE \$47

(Only available Saturday 11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### GUACAMOLE

creamy avocodo and crispy tostadas

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

#### ENTREE

(CHOICE OF)

#### TLAYUDA HONGOS

roasted mushrooms, goat cheese, huitlacoche, vegetarian beans

#### TOSTADAS DE CAMARON

Sauteed shrimp, chile de ajo, refried beans, tomatillo-sauce, crunchy garnishes

#### MEMELA Y HUEVO

toasted masa pancake, shredded roasted chicken, mole negro, sunny side up eggs

#### CHILAQUILES

corn totopos, chicken, salsa verde, crema, queso fresco, sunny-side-up eggs

#### DESSERT

(CHOICE OF)

#### CHURROS

traditional Mexican crullers, ice cream of the day

#### HELADO

sorbet of the day

#### FRUTA FRESCA

fresh fruit

## BRUNCH PRE-FIXE \$57

(Only available Saturday 11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### ROBALO

striped bass, aguachile verde

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

#### GUACAMOLE

serve with tostadas

#### ENTREE

(CHOICE OF)

#### ENCHILADAS VEGETARIANAS

corn tortilla, quelites, poblano pepper, corn, serrano, onion, queso fresco, mole Amarillo

#### CHILAQUILES

corn totopos, chicken, salsa verde, crema, queso fresco, sunny-side-up eggs

#### BISTEC CON HUEVOS

6 oz grilled prime Angus ribeye, huevos divorciados

#### BARBACOA DE RES DE ZAACHILA

grilled rolled tenderloin, hoja santa, guajillo puya and costeno pepper adobo, carrots, masa dumpling

#### MEMELA Y HUEVOS

toasted masa pancake, shredded roasted chicken, mole negro, sunny side up eggs

#### DESSERT

(CHOICE OF)

#### TRES LECHE DE CHOCOLATE

three milk drenched chocolate cake

#### HELADO

sorbet of the day

#### FRUTA FRESCA

fresh fruit



## BRUNCH PRE-FIXE \$67

(Only available Saturday 11:30am-2:30pm)

### FIRST COURSE

(CHOICE OF)

#### **OSTIONES DE LUJO**

half dozen wood roasted oysters, cotija  
mole amarillo, breadcrumbs

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **ROBALO**

striped bass, aguachile verde, cilantro, avocado,  
serrano, corn, red onion, cucumber, plantain tostada

### ENTREE

(CHOICE OF)

#### **MEMELA Y HUEVO**

toasted masa pancake, shredded roasted chicken,  
mole negro, sunny side up eggs

#### **CHILAQUILES**

corn totopos, chicken, salsa verde, crema,  
queso fresco, sunny-side-up eggs

#### **TLAYUDA DE POLLO**

large thin Oaxaca tortilla, roasted chicken, mole  
negro, quesillo, Oaxacan black beans

#### **BARBACOA DE RES DE ZAACHILA**

grilled rolled tenderloin, hoja santa, guajillo puya  
and costeno pepper adobo, carrots, masa dumpling

### FAMILY STYLE SIDES

#### **ARROZ Y REFRITOS**

white rice and refried beans

### DESSERT

(CHOICE OF)

#### **TRES LECHES**

three milk drenched cake

#### **CHURROS**

traditional Mexican crullers,  
ice cream of the day

#### **FRUTA FRESCA**

fresh fruit

(Only available Sunday 11:00am-2:30pm)

## BRUNCH BUFFET

**\$45 ADULT \$15 CHILD (AGE 12 AND UNDER)**

Xochi's Brunch Buffet features live music by Media Luna with an array of antojitos from the comal, marinated vegetable salads, cocteles and ceviches, enchiladas (fish or shrimp), seafood-stuffed poblanos, empanadas, and egg dishes such as chilaquiles with eggs, migas, huevos a la Mexicana, tostadas, chile rellenos con huevo, chorizo y papas, and a variety of other traditional dishes.

Pastry Chef Ruben Ortega prepares a bountiful arrangement of traditional Mexican fresh baked breads, cookies, candies, fresh fruit, and pastries. To complement the food, there is an extensive menu of eye-opening cocktails created by Sean Beck for you and your guests to choose from, as well as fresh-squeezed juices, mimosas, flavorful Mexican coffee, and hot chocolate. Join us!



## DINNER PRE-FIXE \$78

### FAMILY STYLE APPETIZERS

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **ROBALO**

stripped bass, aguachile verde, cilantro,  
avocado, serrano, corn, red onion, cucumber,  
plantain tostadas

### ENTREE

(CHOICE OF)

#### **TIERRA OAXACA**

mole amarillo, quelites, confit tomato,  
roasted carrots, wild mushrooms, hoja santa  
dressing, Dry pepper soil

#### **BARBACOA DE RES DE ZAACHILA**

grilled rolled tenderloin, hoja santa, guajillo  
puya and costeno pepper adobo, carrots,  
masa dumpling

#### **POLLO EN MOLE**

green circle chicken, potatoes, mole negro,  
sesame seeds

### ENCHILADAS

ask your server for the day's selection

### FAMILY STYLE SIDES

#### **ARROZ Y REFRITOS**

white rice and refried beans

### DESSERT

(CHOICE OF)

#### **CREMOSO DE CHOCOLATE**

dense soft chocolate pudding, air sponge  
cake, peanut powder, strawberry

#### **CHURROS**

traditional Mexican crullers,  
ice cream of the day

#### **HELADO**

sorbet of the day



## DINNER PRE-FIXE \$88

### FAMILY STYLE APPETIZERS

#### **QUESO DE RANCHO**

housemade queso de cincho, chicharrones, insects  
n (chicatanas, chapulines), huaxmole rojo

#### **ROBALO**

sea bass, aguachile verde, cilantro, avocado,  
serrano, corn, red onion, cucumber, plantain  
tostada

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **ENTREE**

(CHOICE OF)

#### **TIERRA OAXACA**

mole amarillo, quelites, confit tomato, roasted  
carrots, wild mushrooms, hoja santa dressing, Dry  
pepper soil

#### **PESCADO**

catch of the day, green chile atole, green beans,  
cilantro pesto

#### **POLLO EN MOLE**

green circle chicken, potatoes, mole negro,  
sesame seeds

#### **CHAMORRO DE PUERCO**

pork shank, salsa verde, black bean tamal

#### **ENCHILADAS**

ask your server for the day's selection

### FAMILY STYLE SIDES

#### **EJOTES**

green beans, pipian verde, toasted pumpkin seeds

#### **ENSALADA DE PAPAS**

crispy potato salad, chipotle aioli, cotija cheese

#### **DESSERT**

(CHOICE OF)

#### **TRES LECHE DE CHOCOLATE**

three milk drenched  
chocolate cake

#### **CHURROS**

traditional Mexican crullers,  
ice cream of the day

#### **HELADO**

sorbet of the day

## DINNER PRE-FIXE \$98

### FAMILY STYLE APPETIZERS

#### **OSTIONES DE LUJO**

wood roasted oysters, mole amarillo, cotija, breadcrumbs

#### **COSTILLAS DE PUERCO**

pork ribs in ant mole

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **ENTREE**

(CHOICE OF)

#### **ENCHILADAS VEGETARIANAS**

corn tortilla, quelites, poblano pepper, corn, serrano, onion,  
queso fresco, mole amarillo

#### **CALLO DE HACHA**

seared scallops, creamy corn rice, pipian sauce, toasted  
pumpkin seeds

#### **COSTILLAS DE BORREGO**

Australian lamb chops, tamarind mole, broccolini, potatoes

#### **PESCADO**

Catch of the day, cauliflower puree, butternut squash, mole  
amarillo

#### **BISTEC CON MOLE DE CHICATANA**

grilled prime Angus ribeye, hot potato salad, jumbo  
asparagus, ant mole

### FAMILY STYLE SIDES

#### **ARROZ Y REFritos**

white rice and refried beans

#### **EOTES**

green beans, pipian verde, toasted pumpkin seeds

#### **REPOLLITOS**

roasted garlic brussels sprouts, cilantro pesto

#### **DESSERT**

(CHOICE OF)

#### **TRES LECHE DE CHOCOLATE**

Three milk drenched chocolate cake

#### **CHURROS**

traditional Mexican crullers,  
ice cream of the day

#### **HELADO**

sorbet of the day

## DINNER PRE-FIXE \$120

### FAMILY STYLE APPETIZERS

#### **QUESO DE RANCHO**

housemade queso de cincho, chicharrones, insects  
(chicatanas, chapulines, gusanos), huaxmole rojo

#### **SEASONAL AGUACHILE**

spicy yellow fin tuna

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **OSTIONES DE LUJO**

wood roasted oysters, mole amarillo, parmesano,  
breadcrumbs

#### **SECOND COURSE**

(CHOICE OF)

#### **SEASONAL SALAD**

#### **SOPA DE CALABAZA**

acorn squash soup, dry pepper

#### **ENTREE**

(CHOICE OF)

#### **PESCADO**

catch of the day, cauliflower puree, butternut squash, mole  
amarillo

#### **ATUN TATEMADO**

pepper crusted yellow fin tuna, wild mushrooms,  
huitlacoche, potatoes, mole amarillo

#### **ENCHILADAS VEGETARIANAS**

corn tortilla, quelites, poblano pepper, corn, serrano, onion,  
queso fresco, mole Amarillo

#### **BARBACOA DE RES DE ZAACHILA**

grilled rolled tenderloin, hoja santa, guajillo puya and  
costeno pepper adobo, carrots, masa dumpling

#### **CALLO DE HACHA**

seared scallops, creamy corn rice, pipian sauce, toasted  
pumpkin seeds

### FAMILY STYLE SIDES

#### **ENSALADA DE PAPAS**

crispy potato salad, chipotle aioli, cotija cheese

#### **EJOTES**

green beans, pipian verde, toasted pumpkin seeds

#### **DESSERT**

(CHOICE OF)

#### **TRES LECHE DE CHOCOLATE**

three milk drenched chocolate cake

#### **CREMOSO DE CHOCOLATE**

dense soft chocolate pudding, air sponge cake,  
peanut powder, strawberry

#### **HELADO DE ELOTE**

Corn custard ice cream, Texas blue corn, whiskey infused  
ice cream, corn cookie, blue



## LUNCH PRE-FIXE \$42

(Available Tuesday - Friday  
11:30am-2:30pm)

### FAMILY STYLE APPETIZERS

#### **GUACAMOLE**

creamy avocodo and crispy tostadas

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **ENTREE**

(CHOICE OF)

#### **CAMARONES ISTMEÑO**

sautéed shrimp with chile de ajo,  
creamy corn and rice

#### **ENCHILADAS**

Enchiladas of the day, rice, refried beans, onions

#### **PULPO**

Wood-grilled octopus, purple potato, green chorizo,  
red tomatillo sauce

#### **ENSALADA DE TEMPORADA CON POLLO**

seasonal salad with grilled chicken

#### **XOCHI BURGER**

Prime beef hamburger, chorizo, avocado, refried  
beans, watercress, Oaxacan cheese, pasilla pepper  
mayo, jalapenos, crispy spicy potatoes

#### **DESSERT**

(CHOICE OF)

#### **HELADO**

sorbet of the day

#### **FRUTA FRESCA**

fresh fruit

## LUNCH PRE-FIXE \$52

(Available Tuesday - Friday  
11:30am-2:30pm)

### FAMILY STYLE APPETIZERS

#### **MOLOTES DE XOXCOTLAN**

oval masa pancakes, potato, chorizo,  
chile de onza, crema, queso fresco, chapulin garnish,

#### **ROBALO**

sea bass, aguachile verde, cilantro, parsley, lime, orange,  
avocado, serrano, corn, red onion, cucumber, plantain  
tostada

#### **ENTREE**

(CHOICE OF)

#### **ENSALADA CON POLLO**

seasonal salad with grilled chicken

#### **ENCHILADAS VEGETARIANAS**

corn tortilla, quelites, poblano pepper, corn, serrano, onion,  
queso fresco, mole amarillo

#### **POLLO ASADO**

half chicken, Oaxaca adobo rub, rice, refried beans

#### **TOTADAS DE CAMARON**

sauteed shrimp, chile de ajo, refried beans, tomatillo-  
avocado sauce, crunchy garnishes

#### **XOCHI BURGER**

Prime beef hamburger, chorizo, avocado, refried  
beans, watercress, Oaxacan cheese, pasilla pepper  
mayo, jalapenos, crispy spicy potatoes

#### **DESSERT**

(CHOICE OF)

#### **HELADO**

sorbet of the day

#### **CHURROS**

traditional Mexican crullers,  
ice cream of the day

## LUNCH PRE-FIXE \$62

(Available Tuesday - Friday  
11:30am-2:30pm)

### FAMILY STYLE APPETIZERS

#### **SEASONAL AGUACHILE**

Spicy yellow fin tuna

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito, crema, queso fresco

#### **GUACAMOLE**

creamy avocodo and crispy tostadas

#### **ENTREE**

(CHOICE OF)

#### **ENCHILADAS**

Enchiladas of the day, rice, refried beans

#### **PESCADO**

catch of the day, green chile atole, green beans,  
cilantro pesto

#### **PULPO**

Wood-grilled octopus, purple potato, green chorizo, red  
tomatillo sauce

#### **BARBACOA DE RES DE ZAACHILA**

grilled rolled tenderloin, hoja santa, guajillo puya and costeno  
pepper adobo, carrots, masa dumpling

#### **TOSTADAS DE CAMARON**

sauteed shrimp with chile de ajo, refried  
beans, crunchy garnishes

### FAMILY STYLE SIDES

#### **EOTES**

green beans, pipian verde, toasted pumpkin seeds

#### **REPOLLITOS**

roasted garlic brussels sprouts, cilantro pesto

#### **DESSERT**

(CHOICE OF)

#### **TRES LECHES DE CHOCOLATE**

three milk drenched chocolate cake

#### **CHURROS**

traditional Mexican crullers, ice cream of the day

#### **HELADO**

sorbet of the day



## PASSED HORS D'OEUVRES PACKAGES

Each package includes  
two pieces of each item

### \$45 per person

- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco)
- **MOLOTES DE PLATANOS** (oval plantain cakes, refried beans, crema, queso fresco)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole coloradito)
- **MEMELITA DE VEGETALES** (mini masa pancake with seasonal veggies, crema and queso fresco)

### \$55 per person

- **WOOD ROASTED OYSTERS** (mole amarillo, cotija, breadcrumbs)
- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco)
- **SOPESITOS DE PATO** (roasted duck, salsa albañil, refritos)
- **QUESADILLAS DE HONGOS** (mushroom mini quesadillas)
- **MOLOTES DE XOXOCOTLAN** (oval masa cakes, potato and chorizo, crema, queso fresco, chapulin garnish, Cotija)



### \$65 per person

- **TOSTADITA DE AGUACHILE** (seasonal spicy yellow fin tuna)
- **WOOD ROASTED OYSTERS** (mole amarillo, cotija, breadcrumbs)
- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole coloradito)
- **QUESADILLAS DE CALABAZA** (squash quesadillas)
- **MOLOTES DE PLATANOS** (oval plantain cakes, refried beans, crema, queso fresco, cotija)

### \$75 per person

- **TAQUITOS DE PAPA** (crispy rolled potato tacos)
- **QUESADILLAS DE HONGOS Y CALABAZA** (mushroom and squash quesadillas)
- **CEVICHE OF THE DAY**
- **SHRIMP COCKTAIL**
- **MEMELITA DE PATO** (mini masa pancake with duck and mole negro)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole de chichatana)
- **PALETITAS DE CORDERO** (lamb lollipops with hoja santa dressing)



## **BUFFET STYLE PACKAGES**

### **\$55 per person**

- **CACHETES DE RES WITH MOLE PASILLA** (braised beef cheeks with mole pasilla)
- **COSTILLAS DE PUERCO CON MOLE DE CHICATANA** (crispy pork ribs in ant mole)
- **ENCHILADAS DE VEGETALES CON MOLE AMARILLO** (veggie enchiladas with mole amarillo)
- **ARROZ BLANCO**
- **REFRITOS VEGETARIANOS** (vegetarian refried beans)

### **\$65 per person**

- **ENCHILADAS DE BRISKET CON MOLE NEGRO** (brisket enchiladas with mole negro)
- **TAMALES DE PESCADO CON MOLE AMARILLO** (fish tamales with mole amarillo)
- **COSTILLAS DE PUERCO CON MOLE COLORADITO** (crispy pork ribs in mole coloradito)
- **ELOTE CREMOSO** (sweet creamy corn and rice)
- **GREEN BEANS WITH CARMELIZED ONION**

### **\$75 per person**

- **POLLO ROSTIZADO** (wood-roasted, chintextle-rubbed chicken)
- **ENCHILADAS DE PATO CON MOLE** (duck enchiladas with mole)
- **ENCHILADAS VEGETARIANAS CON MOLE AMARILLO** (veggie enchiladas with mole amarillo)
- **COLIFLOR** (roasted cauliflower)
- **PAPA CON MOLE** (roasted potato, mole pasilla, queso fresco)
- **GREEN BEANS WITH CARMELIZED ONIONS**

### **\$85 per person**

- **ARROZ VERDE** (mole amarillo, green rice, chepiche, mini squash, charred cotija)
- **COCHITO ISTMENO** (dry-rubbed pork shoulder braised in istmeno peppers and roasted pineapple)
- **BRISKET CON MOLE ROJO** (braised brisket with mole rojo)
- **PAPA CON MOLE** (roasted potato, mole pasilla, queso fresco)
- **COLIFLOR** (roasted cauliflower)
- **REPOLLITOS** (roasted brussels sprouts)

## **CARVING STATIONS**

### **\$40 per person** (CHOICE OF)

- **PRIME RIB WITH HOJA SANTA DRESSING**
- **LEG OF LAMB WITH MINT AND PEACH CHUTNEY DRESSING**
- **ROUND STEAK WITH MOLE PASILLA AND MUSHROOM SAUCE**
- **SUCKLING PIG WITH ROASTED VEGETABLES**

