

# Catering Menu

each tray serves 15 guests

## PLEASE NOTE:

\*\* All menus subject to seasonal availability and pricing

\*\* Prices does not include 10% DC Sales Tax, 5% admin fee and suggested 10% gratuity

\*\* We do not provide warming equipment or staff for offsite set up or attendance

\*\* Serving utensils and printed menu provided free of charge

## ENTRADAS

### GUACAMOLE AND SALSA

\$120

Served with fresh tortilla chips fried daily and seasoned with house made chile morita meco salt

Fresh prepared with green tomatillo, serrano chile and crumbled queso fresco with a side of fresh made salsa of tomato, onion, and morita, ancho and adobo chilis

### SIKIL PAK

\$110

Served with house made blue corn tostadas

This spread is an ancient Mayan dish from the Yucatan made with pumpkin seeds, habanero, garlic, sour orange and tomatoes.

## ENSALADAS

### ENSALADA DE ALEX-CÉSAR CARDINI

\$125

The classic Caesar salad of romaine lettuce, Parmesan cheese and house made croutons

### "GAZPACHO" ESTILO MORELIA

\$100

The From the historic city of Morelia, a salad of pineapple, orange, jicama root, cucumbers, queso fresco and a dusting of chile pequin

## TACOS

Served with house made corn tortillas

### POLLO A LA PARILLA

\$225

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion and cilantro

### COCHINITA PIBIL CON CEBOLLA EN ESCABECHE

\$230

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

### CARNITAS

\$240

Slow cooked pork shoulder with avocado salsa verde, pork rinds, onions and cilantro

### CHILORIO DE RES

\$270

Shredded local beef braised in a rich and tangy sauce of pasilla and guajillo chiles, topped with white onions

### HONGOS EN MOLITO

\$260

Wild mushrooms and poblano peppers sauteed in a sauce of guajillo and pasilla chiles topped with Mexican crema, onions and cilantro

## VERDURAS

### FRIJOLES REFRITOS CON QUESO

\$160

Served with house made tortillas and Mexican crema

Refried black beans slow cooked with manteca with melted monterey jack cheese, red onion

### FRIJOLES CHARROS

\$180

Rebozero Beans with a portobello mushroom "chorizo," tomato, cilantro, green onion and a blend of ancho, guajillo and cascabele chile

### CHAYOTES ASADO

\$125

Grilled chayote squash, sautéed seasonal vegetables in a tomato-árbol chile salsa served with watercress and pumpkin seeds

## ENCHILADAS

### DE QUESO

\$125

Cheese enchiladas in mole poblano sauce, monterey jack cheese, rajas, topped with cotija cheese

### SEASONAL

\$125

please inquire about our current offering of the season

## Y MÁS

### ALBONDIGAS ENCHIPOTLADAS

\$145

Carolina Meatballs in a tomato chipotle sauce with queso fresco and cilantro

### ARROZ

\$180

Carolina gold rice with chef's selection of seasonal vegetables and queso fresco

## POSTRES

### PASTEL DE TRES LECHE CON PIÑA

Full Cake - \$160

A traditional sponge cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar and topped with hoja santa whipped cream

### GALLETAS OAXAQUEÑAS

\$75 (30 cookies)

Oxacan chocolate cookies with cinnamon, piloncillo and a hint of mezcal

### POLVORONES DE ALMENDRA

\$75 (30 cookies)

Mexican short bread cookie with almond, cinnamon and anise

## UTENSILS & PLATES

\$2 per person

## NEED DELIVERY?

we use a third party delivery service with a \$75 fee



# Catering Menu Beverages

## PLEASE NOTE:

- \*\* All items subject to seasonal availability and pricing
- \*\* Prices does not include 10% DC Sales Tax, 5% admin fee and suggested 10% gratuity
- \*\* We do not provide glassware for large format beverages
- \*\* Beverages containing alcohol are ONLY available for pickup and requires a valid form of ID

## BEBIDAS

### AGUA FRESCAS

16oz bottle - \$12

32oz bottle - \$16

rotating selection, made fresh daily

### BOTTLED SODA

\$6 per bottle

Coca-Cola / Mexican Coke

Diet Coca-Cola / Diet Coke (8 oz)

Sprite / Old Fashioned Sprite

Topo Chico / Mineral Water

Jarritos Tamarindo

Jarritos Mandarin

## MARGARITAS (SERVES 5)

### CLASSIC

\$68

Olmecca Altos Blanco, Magdala, lime

### REPOSADO

\$76

Milagro Reposado Tequila, Magdala, lime

### SERRANO

\$72

Olmecca Altos Blanco, Magdala, lime, serrano chile

### MEZCAL MARGARITA

\$76

Mezcal Amarás Verde, Magdala, lime

### POMEGRANATE

\$72

Milagro Tequila, Magdala, house made grenadine, lime



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