



Event Menus



Oyamel
COCINA MEXICANA



Lunch

Lunch Menu #1

\$35 per guest

1st Course

Ensalada de Remolacha

Salt roasted local beets with cascabel dressing, roasted pecans, goat cheese, pomegranate seeds and radishes

Ensalada de Alex-César Cardini

The classic Caesar salad from Tijuana of romaine lettuce, anchovies, Parmesan cheese and crispy bread crumbs

Taco de Pollo a la Parrilla

Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onions

2nd Course

Seasonal Rice

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

Albóndigas Enchipotladas

Meatballs in tomato chipotle sauce with queso fresco and cilantro

Coliflor Frita

Cauliflower in a smokey, rich almond salsa macha, mezcal raisins, rajas, over a hoja santa crema

Dessert

Mexican Choco Flan "Pastel Imposible"

A moist chocolate cake topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional sponge cake soaked in a blend of three milks and rum, fresh macerated pineapples cooked with vanilla-brown sugar, hoja santa whipped cream, and roasted coconut ice cream

Upgrades

Guacamole al Tomatillo con Queso | \$5 per person

Freshly prepared with green tomatillo, Serrano chile and crumbled queso fresco.

Served with a basket of fresh tortilla chips

Our menus are served family style.

There is no need to select dishes from each course.

Lunch Menu #2

\$45 per guest

Appetizer

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, Serrano chile and crumbled queso fresco. *Served with a basket of fresh tortilla chips*

1st Course

Ensalada de Remolacha

Salt roasted local beets with cascabel dressing, roasted pecans, goat cheese, pomegranate seeds and radishes

Chayotes Asado

Grilled chayote squash, broccoli and cauliflower with a tomato-árbol chile salsa, watercress and pumpkin seeds

Seasonal Tamal

Nuevo Leon style tamal with seasonal accompaniments

2nd Course

Taco de Carnitas

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

Camarones al Mojo de Ajo Negro

Shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Frijoles Charros

Rebozero beans stewed with tomato, ancho, guajillo and cascabel chiles. Portobello mushroom "chorizo", cilantro and green onions

Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with achile de árbol sauce, pumpkin seeds, peanuts and lime

Dessert

Mexican Choco Flan "Pastel Imposible"

A moist chocolate cake topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional sponge cake soaked in a blend of three milks and rum, fresh macerated pineapples cooked with vanilla-brown sugar, hoja santa whipped cream, and roasted coconut ice cream



Brunch

Brunch

\$55 per guest

AVAILABLE ONLY ON SATURDAYS + SUNDAYS

1st Course

Guacamole al Tomatillo con Queso

Freshly prepared with green tomatillo, Serrano chile and crumbled queso fresco.

Served with a basket of fresh tortilla chips

2nd Course

Chilaquiles con Chorizo y Huevo estrellado

House-made tortilla chips with chorizo, salsa ranchera, chihuahua cheese, red onion and fried egg

Ensalada de frutas con yogur y alegría de tamarindo

Seasonal fruit over agave sweetened yogurt with a spiced amaranth-tamarind granola

Divorciada de Jamón y Queso

Flour tortillas with Virginia ham and Chihuahua cheese with chipotle and green tomatillo salsas, guacamole and refried black beans

3rd Course

Mollete

Open faced sandwich on house made bolillo, refried black beans, avocado, queso Oaxaca and salsa Mexicana

Carne Machaca con Huevos Revueltos

Scrambled organic eggs served on a tortilla with dried shredded beef, potatoes, poblano chile, salsa Mexicana, avocado and a smokey sauce of chile pasilla de Oaxaca

Coliflor Frita

Cauliflower in a smokey, rich almond salsa macha, mezcal raisins, rajas, over a hoja santa crema

Dessert

Churros de San Ángel con Chocolate Caliente

Mexican fried pastry dipped in cinnamon sugar, served with a side of hot chocolate

Pastel de Tres Leches con Piña

A traditional sponge cake soaked in a blend of three milks and rum, fresh macerated pineapples cooked with vanilla-brown sugar, hoja santa whipped cream, and roasted coconut ice cream

Our menus are served family style. There is no need to select dishes from each course.



Dinner

Dinner Menu #1

\$65 per guest

Appetizer

Guacamole al Tomatillo con Queso Fresco
Freshly prepared with green tomatillo, Serrano chile and crumbled queso fresco. Served with a basket of fresh tortilla chips

1st Course

Ensalada de Alex-César Cardini
The classic Caesar salad from Tijuana of romaine lettuce, anchovies, Parmesan cheese and crispy bread crumbs

Ensalada de "Gaspacho" estilo Morelia
From the historic city of Morelia, a salad of pineapple, orange, jicama root, cucumbers, queso fresco and a dusting of chile pequin

Taco de Cochinita Pibil con Cebolla en Escabeche
Yucatán-style pit barbecued pork, marinated with achiote, Mexican sour orange and pickled red onion

2nd Course

Bistec con Mole Coloradito
Grilled flank steak with a Oaxacan Mole of ancho, guajillo, almonds, pecans and chocolate. Served with roasted royal Trumpet mushrooms

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

Chayotes Asado
Grilled chayote squash, broccoli and cauliflower with a tomato-árbol chile salsa, watercress and pumpkin seeds

Dessert

Mexican Choco Flan "Pastel Imposible"
A moist chocolate cake topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña
A traditional sponge cake soaked in a blend of three milks and rum, fresh macerated pineapples cooked with vanilla-brown sugar, hoja santa whipped cream, and roasted coconut ice cream

Our menus are served family style. There is no need to select dishes from each course.

Dinner Menu #2

\$75 per guest

Appetizer

Guacamole al Tomatillo con Queso Fresco
Freshly prepared with green tomatillo, Serrano chile and crumbled queso fresco. Served with a basket of fresh tortilla chips

1st Course

Ceviche Verde
Striped bass marinated in lime juice with avocado and tomatillo

Ensalada de Alex-César Cardini
The classic Caesar salad from Tijuana of romaine lettuce, anchovies, Parmesan cheese and crispy bread crumbs

Ensalada de Remolacha
Salt roasted local beets with cascabel dressing, roasted pecans, goat cheese, pomegranate seeds and radishes

2nd Course

Quesadilla de Chicharrones
Traditional folded corn tortilla with Crispy Rocky Hollow Farms pork belly with melted monterey jack cheese, refried black beans, onions and a five chile salsa

Taco de Pollo a la Parrilla
Grilled adobo marinated chicken thighs with rebozero beans, salsa guajillo and grilled green onions

3rd Course

Bistec con Mole Coloradito
Grilled flank steak with a Oaxacan Mole of ancho, guajillo, almonds, pecans and chocolate. Served with roasted royal Trumpet mushrooms

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

Col de Bruselas estilo San Quintín
Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

Dessert

Mexican Choco Flan "Pastel Imposible"
A moist chocolate cake topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña
A traditional sponge cake soaked in a blend of three milks and rum, fresh macerated pineapples cooked with vanilla-brown sugar, hoja santa whipped cream, and roasted coconut ice cream



Dinner

Chef's Experience Menu

\$85 per guest

Appetizer

Guacamole al Tomatillo con Queso Fresco

Freshly prepared with green tomatillo, Serrano chile and crumbled queso fresco. *Served with a basket of fresh tortilla chips*

1st Course

Ceviche con citricos

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

Ceviche de atun Pacifico

Ahi tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles and crispy amaranth

2nd Course

Ensalada de Remolacha

Salt roasted local beets with cascabel dressing, roasted pecans, goat cheese, pomegranate seeds and radishes

Ensalada de Palmitos

Fresh Hamakua Farms hearts of palm, red cabbage, grapefruit, radish, cucumber and avocado with a grapefruit-papaya dressing

Quesadilla Huitlacoche

Tortilla with melted Monterey Jack cheese, Mexican corn truffles, with a blend of tomatoes, corn and garlic

3rd Course

Camarones al mojo de ajo negro

Wild caught Gulf Coast shrimp sautéed with shallots, arbol chile, poblano pepper, lime and sweet aged black garlic

Seasonal Rice

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

Taco Suadero

Braised Rose da Farms beef brisket with chile arbol and chipotle morita with avocado, charred cambray onions, house-made corn tortillas and salsa verde

4th Course

Coliflor Frita

Cauliflower in a smokey, rich almond salsa macha, mezcal raisins, rajas, over a hoja santa crema

Bistec con Mole Coloradito

Grilled flank steak with a Oaxacan Mole of ancho, guajillo, almonds, pecans and chocolate. Served with roasted royal Trumpet mushrooms

Dessert

Mexican Choco Flan "Pastel Imposible"

A moist chocolate cake topped with a creamy flan, served with a rich vanilla-coffee caramel sauce and whipped cream

Pastel de Tres Leches con Piña

A traditional sponge cake soaked in a blend of three milks and rum, fresh macerated pineapples cooked with vanilla-brown sugar, hoja santa whipped cream, and roasted coconut ice cream

Our menus are served family style. There is no need to select dishes from each course.



Receptions



\$55 per guest - two stationary, four passed
\$75 per guest - three stationary, six passed

SAVORY PASSED ITEMS

SOPE\$

Hongos
Sautéed wild mushrooms and poblano peppers with Mexican crema

Papas con Chorizo
Potato, black beans and house-made chorizo with Mexican crema

Chicharrón y Aguacate
Crispy pork rind and guacamole

EMPANADAS

Empanadade Frijoles y Queso
Oaxacan black beans and monterey jack cheese wrapped in a crispy house-made corn tortilla

Empanada de Hongos y Queso
Sautéed local mushrooms and monterey jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

CEVICHE SPOONS

Ceviche con Citricos
Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

Ceviche Verde
Bass marinated in lime juice with avocado and tomatillo

Coctel Costeño
Traditional cocktail of shrimp, tomato, red onion, peanuts, chile morita and avocado

TAMALES

Tamal de Frijoles Negros
Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

Seasonal Tamal
Nuevo Leon style tamal with seasonal accompaniments

SMALL BITES

Seasonal Steak
Grilled steak skewer with seasonal spices

*Please note: Some specialty items may require
72 hours notice to order.*

TACOS

Pollo a La Parrilla
Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

Cochinita Pibil con Cebolla en Escabeche
Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

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

Taco de Suadero
Braised, roasted and grilled local brisket in a house made tortilla with salsa verde, onions, and cilantro

Hongos en Molito
Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

MINI QUESADILLAS

Queso Queso
Clover Hill Farms Monterey Jack cheese, Mexican crema

Huitlacoche
Tortilla with melted Monterey jack cheese and Roy Burns Mexican corn truffles with a blend of tomatoes, corn and garlic

Chicharrones
Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onions and a five chile salsa

STATIONARY ITEMS

Guacamole al Tomatillo con Queso Fresco
Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco. Served with house made tortilla chips

Sikil P'aak
Toasted pumpkin seed spread with tomato, sour orange and habanero

Ensalada de Palmitos
Fresh Hamakua Farms hearts of palm, red cabbage, grapefruit, radish, cucumber and avocado with a grapefruit-papaya dressing

Guacamole al Tomatillo con Queso Fresco
Freshly prepared with green tomatillo, serrano chile and crumbled queso fresco.

Sikil P'aak
Toasted pumpkin seed spread with tomato, sour orange and habanero



Receptions

UPGRADES

to add additional passed items to your reception
please see below
all items are priced per guest

SOPES

Frijoles con Queso | \$4
Oaxacan black beans and queso fresco

Papas con Chorizo | \$5
Potato, black beans and house-made chorizo with Mexican crema

Chicharrón y Aguacate | \$5
Crispy pork rind and guacamole

EMPANADAS

Empanadade Frijoles y Queso | \$5
Oaxacan black beans and monterey jack cheese wrapped in a crispy house-made corn tortilla

Empanada de Hongos y Queso | \$5
Sautéed local mushrooms and monterey jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

CEVICHE SPOONS

Ceviche con Citricos | \$6
Striped bass in a pineapple-habanero marinade with citrus, jicama and fresco chiles

Ceviche Verde | \$6
Bass marinated in lime juice with avocado and tomatillo

Coctel Costeño | \$6
Traditional cocktail of shrimp, tomato, red onion, peanuts, chile morita and avocado

Atún Pacífico | \$7
Ahituna, Maggi-lime marinade, pecans, crispy amaranth and avocado

Ceviche Rojo | \$7
Japanese hamachi in a guajillo shile sauce with cucumber, corn nuts and avocado

TACOS

Pollo a La Parrilla | \$6
Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

Cochinita Pibíl con Cebolla en Escabeche | \$6
Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

Carnitas | \$6
Slow cooked pork shoulder with avocado salsa verde, pork rinds, onions and cilantro

Taco de Suadero | \$7
Braised, roasted and grilled local brisket in a house made tortilla with salsa verde, onions, and cilantro

Hongos en Molito | \$6
Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

Taco Pescado Baja California | \$6
Crispy masa tempura-battered barramundi with shredded cabbage, house made chile de arbol mayonnaise, Mexican crema and a salsa Mexicana of tomato, onion and cilantro

Langosta | \$10
Avocado-butter sautéed Maine lobster glazed with a chipotle-mezcal salsa

TAMALES

Tamal de Frijoles Negros | \$4
Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

Seasonal Tamal | \$4
Nuevo Leon style tamal with seasonal accompaniments

MINI QUESADILLAS

Queso Queso | \$4
Clover Hill Farms Monterey Jack cheese, Mexican crema

Huitlacoche | \$6
Tortilla with melted Monterey jack cheese and Roy Burns Mexican corn truffles with a blend of tomatoes, corn and garlic

Chicharrones | \$6
Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onions and a five chile salsa

Minilla Veracruzana | \$6
Vera cruz style house smoked tuna picadillo in crispy tortillas with salsa de chile manzano

SMALL BITES

Seasonal Steak | \$7
Grilled steak skewer with seasonal spices

Camarones al Mojo de Ajo Negro | \$6
Wild caught Gulf Coast white shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Albondigas En Chipotladas | \$3
Meatballs in a tomato chipotle sauce with queso fresco and cilantro

MINI POSTRES

Pastel de Tres Leches con Fresa | \$6
A traditional cake soaked in a blend of three milks and rum, with pineapple cooked with vanilla brown sugar, hoja santa whipped cream

Mini Churros | \$5
House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate

Galletas Oaxaqueñas | \$4
Oaxacan chocolate cookies with cinnamon, piloncillo and a hint of mezcal

Polvorones de almendra | \$4
Mexican short bread cookie with almond, cinnamon and anise



Beverages

BEVERAGES

packages priced per guest

HOUSE WINE + BEER

House wine - one sparkling, white and red - Mexican bottled beer, bottled coke, diet coke and sprite, iced tea and brewed coffee - regular and decaffeinated

Lunch | \$35
Dinner | \$45

HOUSE BAR + MARGARITAS

House wine - one sparkling, white and red selection - Mexican bottled beer, house spirits +one mixer - utilizing vodka, rum, gin, tequila, or bourbon, classic Margarita and José Andrés' personal favorite 'Salt Air' Margarita, bottled coke, diet coke and sprite, iced tea and brewed coffee - regular and decaffeinated

Lunch | \$55
Dinner | \$65

NON-ALCOHOLIC BEVERAGES

House-made agua frescas and limeade, Mexican bottled sodas, specialty coffee drinks - espresso, cappuccino, cafe de olla, Oaxacan hot chocolate, iced and hot tea

Lunch and Dinner | \$15

HOUSE WINE, BEER + MARGARITAS

House wine - one sparkling, white and red selection - Mexican bottled beer, classic Margarita and José Andrés' personal favorite 'Salt Air' Margarita, bottled coke, diet coke and sprite, iced tea and brewed coffee - regular and decaffeinated

Lunch | \$45
Dinner | \$55

PREMIUM BAR + MARGARITAS

Premium, sommelier selected wine - one sparkling, white and red selection - Mexican bottled beer, premium spirits +one mixer - utilizing vodka, rum, gin, tequila, or bourbon, classic Margarita, Serrano Margarita, and José Andrés' personal favorite 'Salt Air' Margarita, bottled coke, diet coke and sprite, iced tea and brewed coffee - regular and decaffeinated

Lunch | \$75
Dinner | \$85

BRUNCH UPGRADE

blood orange chili piquín Mexican mimosas

Brunch | \$10

**Available as an upgrade to any package
Saturday and Sunday ONLY until 3:00pm

Only one drink will be served at a time. Doubles and shots are not included in package pricing. Beverage package pricing is based on 2 hour seated lunch event, 2.5 hour seated dinner event, or 2 hour standing reception.



We look forward to hosting you.

events@oyamel.com

