



Catering Menu



Oyamel
COCINA MEXICANA



each tray serves 10 guests

ENTRADAS

Guacamole & Salsa | \$70

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

Chips and Salsa | \$25

Fresh made salsa of tomato, onion, and morita, ancho and adobo chilis with a side of fresh fried tortilla chips seasoned with house made chile morita meca salt

Sikil Pak | \$40

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 | \$45

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

“Gazpacho” Estilo Morelia | \$45

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

VERDURAS

Frijoles Charros | \$45

Rebosero Beans with a portobello mushroom “chorizo,” tomato, cilantro, green onion and a blend of ancho, guajillo and cascabele chile

Chayotes Asado | \$50

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

EMPANADAS

Empanadade Frijoles y Queso | \$50

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

Empanada de Hongos y Queso | \$50

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

TACOS

Served with 20 house made corn tortillas

Pollo al la Parilla | \$120

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

Cochinita Pibil con Cebolla en Escabecha | \$120

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

Carnitas | \$140

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

Chilorio de Res | \$120

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

Hongos en Molito | \$140

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

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 Enchilotladas | \$145

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

Arroz Seasonal | \$75

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

Arroz Blanco | \$30

White Rice with cilantro

POSTRES

Pastel de Tres Leches con Piña | \$45 - half pan (serves 15)

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 for 30 cookies

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

Polvorones de Almendra | \$75 for 30 cookies

Mexican short bread cookie with almond, cinnamon and anise

BEBIDAS

AGUA FRESCAS

rotating selection, made fresh daily
32oz bottle | \$30

BOTTLED SODAS

\$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 Mandarinina

ORDERING INFORMATION

All menus subject to seasonal availability and pricing. Prices do not include 10% DC Sales Tax, 5% admin fee and suggested 10% gratuity.

Warming Equipment is available at \$15 at sterno kit.

Serving utensils and plates are available at \$2.50 per person.

Printed menu and menu labels are provided free of charge.

We do not provide glassware for large format beverages.

Beverages containing alcohol are only available for pickup and requires a valid form of ID.

MARGARITAS

serves 5 guests

Classic | \$70

Olmeca Altos Blanco, Magdala, lime

Reposado | \$78

Milagro Reposado Tequila, Magdala, lime

Serrano | \$74

Olmeca Altos Blanco, Magdala, lime, serrano chile

Mezcal Margarita | \$78

Mezcal Amarás Verde, Magdala, lime

Pomegranate | \$74

Milagro Tequila, Magdala, house made grenadine, lime