



# 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**

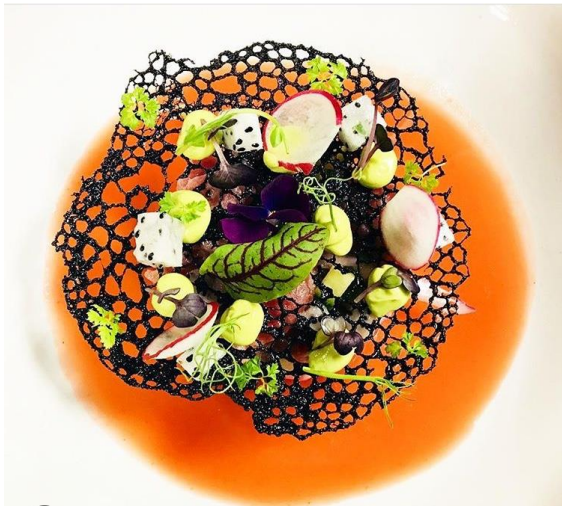
**Event Coordinator**

**713-400-3330**

Monday thru Friday

9:00am – 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 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 and 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  
50 GUESTS OR 60 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  
24 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)

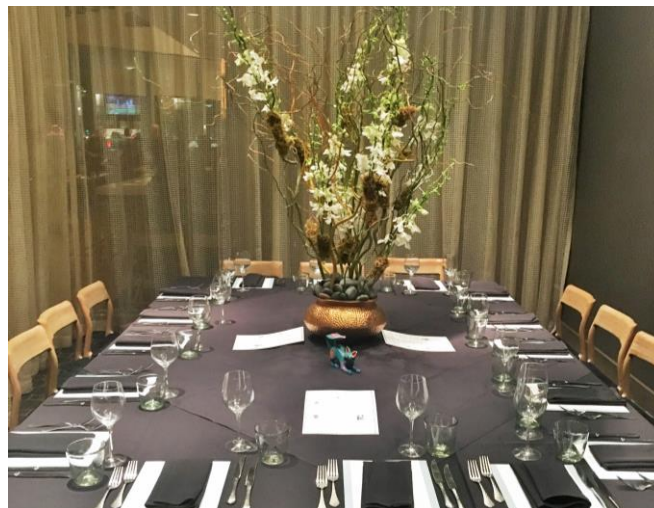
\$20 SETUP FEE

## COCKTAIL EVENTS:

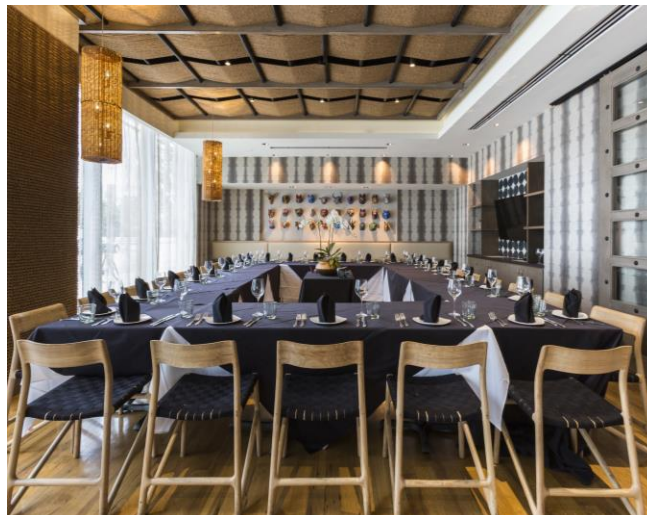
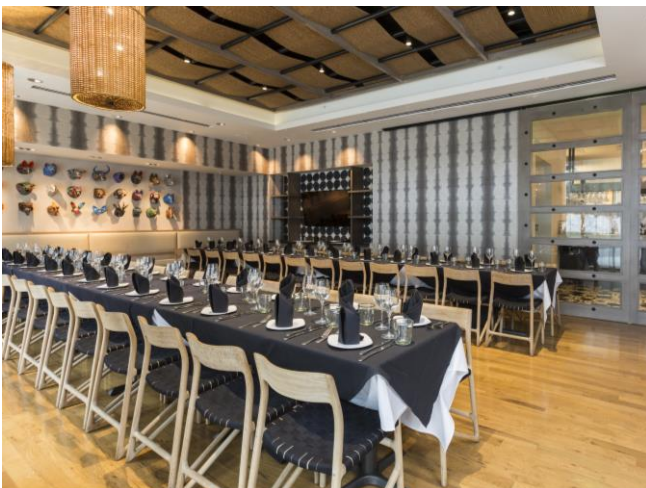
\$50 COCKTAIL TABLE RENTAL PER TABLE  
-PLUS DELIVERY

### Optional Audio Visual:

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







## ESPADIN:

ACCOMODATES 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





## 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**

Monday-Saturday  
11:30am-3:00pm  
\$10,500

(Not Available Sunday Brunch)

### **DINNER**

Monday-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)

\$250 Linen Fee  
\$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, vegetarian beans, hoja santa, mole amarillo

#### **CAMARONES ISTMEÑO**

sautéed shrimp with chile de ajo, creamy corn and rice

#### **MEMELA Y HUEVO**

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

#### **CHILAQUILES**

corn totopos, bathed in green sauce, grilled skirt steak, crema, queso fresco, topped with 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 Sunday 11:00am-2:30pm)

### FIRST COURSE

(CHOICE OF)

#### **CEVICHE DEL DIA**

catch of the day ceviche

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito, crema, queso fresco, parsley

#### **SOPA DE LANGOSTA Y CALABAZA**

Creamy squash lobster soup

### ENTREE

(CHOICE OF)

#### **ENCHILADAS VEGETARIANAS**

wild mushrooms, zucchini and corn enchiladas, mole amarillo, quelites, vegetarian refritos

#### **CHILAQUILES**

corn totopos, bathed in green sauce, with grilled skirt steak, topped with two sunny side eggs

#### **BISTEC CON HUEVOS**

6 oz grilled prime Black Angus ribeye, huevos divorciados

#### **EMOLADAS**

Folded corn tortilla bathed in mole passila, queso fresco, onion, fried eggs, plantain

#### **MEMELA Y HUEVO**

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,  
mole amarillo, cotija, breadcrumbs

#### **TAQUITOS DORADOS**

chicken picadillo, mole coloradito,  
crema, queso fresco

#### **ROBALO**

Stripped bass, aguachile verde

### ENTREE

(CHOICE OF)

#### **MEMELA Y HUEVO**

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

#### **CHILAQUILES**

corn totopos, bathed in green sauce,  
with grilled skirt steak, topped with two sunny side  
eggs

#### **TLAYUDA DE PUERCO**

mole negro, Mexican chorizo, bacon,  
eggs, oaxacan cheese

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

braised rolled skirt steak, hoja santa,  
guajillo puya and costeño pepper broth,  
potato, carrots, masa dumplings

### FAMILY STYLE SIDES

#### **ARROZ Y REFritos**

white rice and refried beans

### DESSERT

(CHOICE OF)

#### **TRES LECHEs DE CHOCOLATE**

three milk drenched chocolate cake

#### **CHURROS**

traditional Mexican crullers,  
ice cream of the day

#### **FRUTA FRESCA**

fresh fruit

## (Only available Sunday 11:00am-2:30pm) BRUNCH BUFFET \$42 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 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

#### **CEVICHE DEL DIA**

catch of the day ceviche

### ENTREE

(CHOICE OF)

#### **MEMELAS DE VEGETALES**

two toasted masa pancaes, mushrooms,  
zucchini, corn vegetarian refritos, crema,  
queso fresco, salsa albañil

#### **CAMARONES A LA PARILLA**

large grilled head on shrimp,  
green seafood rice with squid and mussels

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

braised rolled skirt steak, hoja santa,  
guajillo puya and costeño pepper broth,  
potato, carrots, masa dumplings

#### **POLLO EN MOLE**

Green circle chicken, adobo smashed  
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)

#### **TRES LECHEs DE CHOCOLATE**

three milk drenched  
chocolate cake

#### **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, insects (chicatanas, chapulines), huaxmole rojo

#### ROBALO

stripped bass, aguachile verde

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

### ENTREE

(CHOICE OF)

#### HONGOS

wild mushrooms, mole amarillo, masa dumplings, green beans

#### CAMARONES A LA PARILLA

large grilled gulf shrimp, green seafood rice with squid

#### PESCADO

Catch of the day, chileatole, swiss chard, baby carrots

#### POLLO EN MOLE

Green circle chicken, adobo smashed potatoes, mole negro, sesame seeds

#### CHAMORO DE PUERCO

Pork shank braised in tomatillo milpero sauce, purslane, chochoyotes

#### BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa, guajillo puya and costeño pepper broth, potato, carrots, masa dumplings

### FAMILY STYLE SIDES

#### CALABECITAS CON PIPIAN VERDE

Grilled squash, green pumpkin seed sauce, mushroom, queso fresco

#### PURE DE PAPA EN ADOBO

Potato puree, adobo, carrot, celery, queso cotija

### 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 \$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)

#### MEMELAS DE VEGETALES

two toasted masa pancaes, mushrooms, zucchini, corn vegetarian refritos, crema, queso fresco, salsa albañil

#### CALLO DE HACHA

scallops in mole verde, white beans, green beans, chayote, masa dumplings

#### BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa, guajillo puya and costeño pepper broth, potato, carrots, masa dumplings

#### PESCADO

Catch of the day, chileatole, swiss chard, baby carrots

#### BISTEC CON MOLE DE CHICATANA

grilled prime Black Angus ribeye, seared black bean tamal, ant mole

### FAMILY STYLE SIDES

#### ARROZ Y REFRITOS

white rice and refried beans

#### CALABECITAS CON PIPIAN VERDE

Grilled squash, green pumpkin seed sauce, mushroom, queso fresco

#### ZANAHORIA Y CHIRIVILLA

Roasted carrots and parsnip, pumpkin seeds dressing

### DESSERT

(CHOICE OF)

#### HELADO DE ELOTE

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

#### 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), huaxmole rojo

#### OSTIONES DE LUJO

wood roasted oysters, mole amarillo, cotija, breadcrumbs

#### SEASONAL AGUACHILE

Spicy yellowfin tuna

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

### SECOND COURSE

(CHOICE OF)

#### ENSALADA DE TEMPORADA

Seasonal salad

#### SOPA DE LANGOSTA Y CALABAZA

Creamy squash lobster soup

### ENTREE

(CHOICE OF)

#### PESCADO

Catch of the day, chileatole, swiss chard, baby carrots

#### CAMARONES A LA PARILLA

large grilled gulf shrimp, green seafood rice with squid and mussels

#### MEMELA DE VEGETALES

Two toasted masa pancakes, mushrooms, zucchini, corn, vegetarian refritos, crema, queso fresco, salsa albanil

#### BISTEC CON MOLE DE CHICATANA

grilled prime Black Angus ribeye, seared black bean tamal, ant mole

#### CALLO DE HACHA

scallops in mole verde, white beans, green beans, chayote, masa dumplings

### FAMILY STYLE SIDES

#### PURE DE PAPA EN ADOBO

Potato puree, adobo, carrot, celery, queso cotija

#### CALABECITAS CON PIPIAN VERDE

Grilled squash, green pumpkin seed sauce, mushroom, queso fresco

### 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**

slow roasted brisket enchiladas,  
mole negro, rice and beans

#### **TACOS DE PATO**

roasted duck, salsa albañil, refritos, chicharron

#### **ENSALADA CON POLLO**

Seasonal salad with grilled chicken breast

#### **XOCHI BURGER**

prime beef hamburger, chorizo ismeño, chile de  
agua, avocado, watercress, housemade Oaxacan  
string cheese, pasilla pepper mayo, papas  
enchiladas

#### **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, guacamole,  
chile de onza, crema, queso fresco, chapulin garnish,  
Cotija

#### **CEVICHE DEL DIA**

catch of the day ceviche

#### **ENTREE**

(CHOICE OF)

#### **ENSALADA CON POLLO**

Seasonal salad with grilled chicken breast

#### **ENCHILADAS VEGETARIANAS**

wild mushrooms, zucchini, corn enchiladas,  
mole amarillo, quelites, vegetarian refritos

#### **TACOS DE PATO**

roasted duck, salsa albañil, refritos, chicharron

#### **TOSTADAS DE CAMARON**

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

#### **XOCHI BURGER**

prime beef hamburger, chorizo ismeño, chile de agua,  
avocado, watercress, housemade Oaxacan string  
cheese, pasilla pepper mayo, papas enchiladas

#### **DESSERT**

(CHOICE OF)

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

three milk drenched chocolate cake

#### **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,  
parsley

#### **GUACAMOLE**

creamy avocodo and crispy tostadas

#### **ENTREE**

(CHOICE OF)

#### **ENCHILADAS**

wild mushrooms, zucchini and corn enchiladas,  
mole amarillo, quelites, vegetarian refritos

#### **PESCADO**

today's catch, chileatole

#### **TACOS DE PATO**

roasted duck, salsa albañil, refritos, chicharron

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

braised rolled skirt steak, hoja santa, guajillo, puya and  
costeño pepper broth, potato, carrots, masa dumplings

#### **TOSTADAS DE CAMARON**

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

### FAMILY STYLE SIDES

#### **CALABECITAS CON PIPIAN VERDE**

Grilled squash, green pumpkin seed sauce, mushroom, queso  
fresco

#### **ZANAHORIA Y CHIRIVILLA**

Roasted carrots and parsnip,  
pumpkin seeds dressing

#### **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



## 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, Cotija)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole)
- **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, Cot



### \$65 per person

- **TOSTADITA DE AGUACHILE** (spicy yellow fin tuna)
- **WOOD ROASTED OYSTERS** (mole amarillo, breadcrumbs)
- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco)
- **COSTILLAS DE PUERCO** (crispy pork ribs in ant mole)
- **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 ALMENDRADO** (duck enchiladas with mole almendrado)
- **ENCHILADAS VEGETARIANAS CON MOLE AMARILLO** (veggie enchiladas with mole amarillo)
- **CALABACITAS** (grilled squash and mushrooms, green pumpkin seed sauce, queso fresco)
- **POTATO PUREE** (adobo, carrots, celery, wueso cotija)
- **GREEN BEANS WITH CARMELIZED ONIONS**

**\$85 per person**

- **ARROZ VERDE** ( 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)
- **ROASTED FINGERLING POTATOES**
- **CALABACITAS** (grilled squash and mushrooms, green pumpkin seed sauce, queso fresco)
- **REPOLLITOS** (roasted brussels sprouts)

## **CARVING STATIONS**

**\$50 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**

