



Offering bright & elegant spaces in southeast Portland. We have event and meeting spaces, indoor, outdoor or a combination of the two.

Host your next event with us at Xico!
(It's pronounced Chee-ko!)

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FOOD AND BEVERAGE MINIMUMS

- **Daytime summer 2021 Xico bar, dining room and patio combined:** \$1000 food and beverage minimum for 3 hours between the hours of 9am and 3pm.
Deposit: \$250
- **Nighttime summer 2021 Sunday through Tuesday Xico bar, dining room and patio combined:** \$2,500 food and beverage minimum for 3 hours between the hours of 4pm and 10pm.
Deposit: \$500
- **Nighttime summer 2021 Wednesday through Saturday Xico bar, dining room and patio combined:** \$3,500 food and beverage minimum for 3 hours between the hours of 4pm and 10pm.
Deposit: \$500

Capacity on patio: 50 seated or standing

Capacity in combined bar/dining room/patio: 60 seated / 70 standing

Food & Beverage Minimum: detailed above for daytime and nighttime events.

The Xico patio is an enclosed off-street courtyard with flowering plants and trees, guest seating and space for mingling. It is a quiet, private party space with heaters, umbrellas, and access to the main restaurant through ceiling height glass doors. The Xico patio is one of Portland's prized patio spaces, and can be rented in conjunction with the main dining room to accommodate up to 70 people.

The Xico dining room is modern and warm, with end grain doug fir floors, marble bar, textured wood walls, curated art, large windows, and bright, colorful furnishings. The bar is the central feature, with guest seating in the front alcoves, flowing out through the ceiling height glass doors that lead to the patio. The well crafted dining room seats up to 55, and can accommodate 70 for a standing event.

Guests will have access to a full bar with cocktail tables and soft seating in the dining room, as well as our plant filled outdoor courtyard patio. Please note that the patio is not rain-proof. There are 5 heaters, umbrellas, and

tables and chairs on the patio. 2 guest restrooms are accessible from the back dining room.

Maximum capacity in the combined spaces is 60 seated and 70 standing. Service is either buffet or family style. Sample menus are included in this packet.

The following spaces are unavailable until further notice.

- SE Xico Upstairs Passive House Event Space: \$800 + gratuity, all hours all days
- SE Dining room, daytime, Monday - Sunday: \$500 + gratuity
- SE Dining room, nighttime, Sunday - Thursday: \$5,000 + gratuity
- SE Dining room, nighttime, Friday - Saturday: \$7,500 + gratuity
- SE Patio daytime, all hours, all days: \$500 + gratuity
- SE Patio nighttime, all hours, all days: \$5,000 + gratuity
- SE Patio and restaurant combined, nighttime, Sunday - Thursday: \$6,500 + gratuity
- SE Patio and restaurant combined, nighttime, Friday - Saturday: \$8,500 + gratuity

Xico on SE Division, Upstairs Passive House

Capacity: 40 seated / 79 standing.

Food & Beverage Minimum: \$800 plus gratuity - *all hours all days.*

Deposit: \$250 holds the date and is applied to the final bill.

Please note that guests must climb 25 stairs to enter.

Xico's Upstairs Passive House space is perfect for your next event. From formal, multi-course dinners with wine, to casual cocktails and snacks, we are prepared to tailor our extraordinary Passive House event space to your specifications. The expansive triple pane windows that open out onto Division Street provide plenty of natural light and fresh air. Rustically elegant wooden tables, charming modern chairs, clean white walls and lots of mirrors make our space a truly unique, breezy setting that makes guests feel comfortable and taken care of.

With rented tables and chairs we can accommodate up to 55 for a seated meal. Xico upstairs accommodates a maximum of 79 for cocktail-style events. We will provide seating arrangements depending on your guest count and service style.

XICO on SE Division, Dining Room Only

Capacity: 60 seated / 100 standing

DAYTIME: 8am - 3pm

Food & Beverage Minimum: \$500 + gratuity

Deposit: \$250 holds the date and is applied to the final bill.

NIGHTTIME: 5pm - 10pm

Food & Beverage Minimums:

Sunday - Thursday: \$5,000 + gratuity

Friday - Saturday: \$7,500 + gratuity

Deposit: \$1,000 holds the date and is applied to the final bill.

The dining room at Xico is a modern, comfortable space with stylish end grain doug fir floors, crisp sound system, full bar with a unique selection of Mezcal, two ADA compliant restrooms, and wheelchair access. Seating and service style are flexible based on the size of the group and individual needs. The large pane windows in corner nooks look out onto Division Street and create a comfortable and cozy atmosphere for your guests.

Seating: The dining room seats 60 for a seated meal and can accomodate 100 for a standing/mingling casual event. Seating arrangements provided in a proposal based on guest count and service style.

XICO Patio Only

Capacity: 50 seated / 50 standing

DAYTIME: 8am - 3pm

Food & Beverage Minimum: \$500 + gratuity

Deposit: \$250 holds the date and is applied to the final bill.

NIGHTTIME: 5pm - 10pm

Food & Beverage Minimum: \$5,000 plus gratuity

Deposit: \$1,000 holds the date and is applied to the final bill.

XICO Patio & Restaurant

Capacity: 100 seated 125 standing

Food & Beverage Minimum:

Sunday – Thursday: \$6,500 plus gratuity

Friday – Saturday: \$8,500 plus gratuity

Deposit: \$2,500 holds the date and is applied to the final bill.

The patio at Xico is an enclosed off-street courtyard behind the restaurant. It is kept cool and shaded by trees and sun sails. Lush plants, beautiful flowers and colorful masonry provide the perfect backdrop for your event. 12 foot tall, accordion style glass doors open the restaurant and bar to the patio. Guests enter through the front door of the restaurant. The patio is not rain-proof, so patio rental is seasonal.

Seating: The Xico Patio can accommodate a maximum of 50 people for a sit-down dinner and up to 60 for cocktail-style events. We will provide seating arrangements depending on guest count & service style. The Xico patio and restaurant combined seats a maximum of 100 people, not including 8 bar seats.

2021 MENUS:**MENU #1****Family Style Yucatan Pork Tacos + Salad**

\$40 per person

Includes Yucatan smoked pork and black beans and an array of accompaniments, with fresh corn tortillas + ensalada verde. Salad and main course served family style.

Salad: Ensalada verde-local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*

Main Course: Yucatan smoked pork, vegan black beans, guacamole, salsa verde and salsa habanero, crema Oaxaqueña, jalapeño escabeche and red onion escabeche, and fresh corn tortillas (2 per person, more upon request)

Guests choose to make tacos from a variety: Yucatan pork, whole black beans, guacamole, salsas and escabeches, and fresh corn tortillas. Each choice is served in separate vessel(s) for passing and

sharing.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
 - *Add dessert of cocadas with whipped cream for \$5 per person or traditional flan for \$8 per person.*
 - *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*
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MENU #2

Family Style Pollo Asado + Salad

\$40 per person

Includes adobo roasted chicken, Mexican rice, refried beans + ensalada verde. Salad and main course served family style.

Salad: Ensalada verde-local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*

Main Course: Smokey Rotisserie Chicken over Mexican rice: Two pieces per person rotisserie chicken basted in Xico signature volcanic vinegar, served over Mexican rice cooked with tomato and onion and refried beans on the side. Condiments of red onion escabeche, salsa verde and salsa de muchos chiles are served in bowls on the side for passing and sharing.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
 - *Add dessert of cocadas with whipped cream for \$5 per person or traditional flan for \$8 per person.*
 - *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*
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MENU #3

Family Style Carnitas + Salad

\$40 per person

Includes pork carnitas, salsas, escabeches, black beans and fresh corn tortillas + ensalada verde. Salad and main served family style.

Salad: Ensalada verde-local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*

Main Course: Crisp, succulent pork carnitas, whole black beans cooked with habanero, toasted chipotle salsa and salsa verde, Salvadoran cabbage slaw and fresh corn tortillas.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for \$5 per person or traditional flan for \$8 per person.*
- *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*

MENU #4

Vegetable Enchiladas in Poblano Cream Sauce + Salad

\$45 per person

Includes 4 enchiladas per person, whole black beans, salsas + salad. Salad and main served family style.

Salad: Chopped romaine, radish, tomato (when in season), green onion, in lime vinaigrette *served family style alongside main course.*

Main Course: Vegetable filled enchiladas made with local, organic collards, crimini and oyster mushrooms, potatoes, sun-dried tomatoes, and rich poblano cream sauce in fresh corn tortillas, topped with grated jack cheese. Whole black beans are served on the side.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for \$5 per person or traditional flan for \$8 per person.*
- *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*

MENU #5

Beef Enchiladas in Red Chile "Gravy" + Salad

\$45 per person

Includes 4 enchiladas per person, whole black beans, salsas + salad. Salad and main served family style.

Salad: Chopped romaine, radish, tomato (when in season), green onion, in lime vinaigrette *served family style alongside main course.*

Main Course: Tex Mex style beef enchiladas made with Carman Ranch grass fed ground beef, green chiles & potatoes, in our handmade corn tortillas, covered in beef and ancho chile "gravy" topped with melted cheddar and sour cream. Whole black beans are served on the side.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for \$5 per person or traditional flan for \$8 per person.*
- *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*

MENU #6

Vegan Tamales in Rajas and Salsa Verde + Salad

\$45 per person

Includes 3 tamales per person, Oaxaca black beans, salsas + salad. Salad and main served family style.

Salad: Ensalada verde-local greens, extra avocado, toasted pumpkin seeds, red onion escabeche & cilantro vinaigrette, *served family style alongside main course.*

Main Course: Fresh masa tamales filled with puréed Oaxacan black beans sauced with poblano chile rajas in salsa verde. Side bowls of

silky Oaxacan black beans cooked with chipotle and avocado leaf and Xico chips on the side.

- *Add appetizers from the 'A La Carte Appetizer' menu. See page 9-10*
- *Add dessert of cocadas with whipped cream for \$5 per person or traditional flan for \$8 per person.*
- *Add additional entree options from 'Optional Additional Entrees' menu. See page 10-11*

A LA CARTE APPETIZERS

If you wish to offer appetizers to be set out buffet style for guest arrival, or add one or more appetizers to your seated meal or buffet, please choose from the list below. You may order any quantity. Appetizers are priced per single portion, and portions are generous.

CHIPS, SALSAS & GUACAMOLE

\$7 per portion: 10 chips, 2 oz guacamole, 1 oz muchos chiles salsa

Fresh, organic handmade Xico tortilla chips, house guacamole, salsa de muchos chiles

BLACK BEAN SOPES

1 for \$5: Sopes are 2-3 bites each, great finger food for cocktail hour.

Xico masa and potato "bruschetta" fried and topped with silky Oaxacan black beans, queso fresco, and chopped cilantro.

CHORIZO SOPES

1 for \$6 or 2 for \$10: Sopes are 2-3 bites each, great finger food for cocktail hour.

Xico masa and potato "bruschetta" fried and topped with silky Oaxacan black beans, house made chorizo, queso fresco and chopped cilantro.

CEVICHE VERDE

\$10 per portion: 1.25 ounces of wild rockfish served in a glass bowl with 4 chips to use as a "spoon." One serving is about 7

bites.

Wild-caught Rockfish with avocado, green chile, herbs and lime, served with organic, handmade Xico tortilla chips

SIKIL P'AK, JALAPENO PIPIAN, CRUDITE

\$11 per portion: 8 pieces raw vegetables, 2 ounces sikil p'ak and 2 ounces jalapeño pipián

Mayan pumpkin seed dip and jalapeno-pumpkin seed dip, served with fresh raw, local, organic vegetables. Sikil p'ak is mild.

Jalapeno-pumpkin seed dip is mild to medium.

ENSALADA VERDE

\$10 per portion: 1 cup fresh local salad greens, ¼ avocado, 1 oz queso fresco

Local lettuces, avocado, pumpkin seeds, queso fresco, pickled red onions, cilantro vinaigrette

OPTIONAL ADDITIONAL ENTREES

If you wish to offer more variety to your menu, these platters are available for a flat fee. You may add as few or as many as you like.

SMOKEY ROTISSERIE CHICKEN

Platter of 8 pieces \$25

Two pieces per person of rotisserie chicken basted in Xico signature volcanic vinegar over Mexican rice cooked with tomato and onion.

YUCATAN SMOKED PORK PLATTER

\$45 per platter (20 ounces, serves 3-4)

Carlton Farms slow roasted fall-from-the-bone pork shoulder cooked in banana leaves with achiote and spices. Served with habanero salsa, crema Oaxaqueña and red onion escabeche

VEGETARIAN ENCHILADAS IN POBLANO CREAM SAUCE

\$42 per pan (Pan of 8 enchiladas, serves 2)

8 Vegetable filled enchiladas made with local, organic collards, crimini and oyster mushrooms, potatoes, sun-dried tomatoes, and rich poblano cream sauce, in fresh corn tortillas topped with melted jack cheese

BEEF ENCHILADAS

\$42 per pan (Pan of 8 enchiladas, serves 2 ppl)

8 Tex Mex style beef enchiladas made with Carman Ranch grass fed ground beef, green chiles fresh corn, and our handmade corn tortillas, covered in beef and ancho chile "gravy" – a rich, red-chile forward sauce.

CEVICHE VERDE

\$30 per platter (Platter of 8 ounces of ceviche served with

chips, serves 2-3) Wild-caught Rockfish marinated with lime, roasted garlic, avocado, green herbs, green chiles, cucumber, served with Xico chips. Served individually plated.

PORK CARNITAS

\$30 per platter (Platter of 20 ounces of carnitas, serves 3-4)

Crisp & succulent pork shoulder served with toasted chipotle salsa and jalapeño-carrot escabeche

VEGAN TAMALES IN RAJAS & SALSA VERDE PLATTER (9 tamales, served 3) \$36

Fresh masa tamales filled with purée Oaxacan black beans sauced with poblano chile rajas in salsa verde. Served over silky puréed black

The following greyed out menus are not available until further notice.

Jump to page 20 for beverages and terms of agreement.

Xico Lunch Menus

ONE PLATE LUNCHES

One-plate lunches are plated individually by our staff for each guest. Lunches may be served downstairs in our restaurant or upstairs in the event space. One-plate lunches are one course, all guests have the same lunch.

For an additional \$5 per person, *per entree*, the client may choose more than one entrees from our one-plate lunch menu. In the case of multiple entrees, the client must provide us with the total number of each entree to be plated and a way to indicate who gets which entree, ex. tickets, color-coded placemats, or a seating chart.

Appetizers may be added, and are chosen from the a la carte appetizer menu. Multi-course lunches may be arranged with your event coordinator.

Hosts choose one of the plate lunch options below and it is served to all guests.

Individually plated lunches are offered to groups of up to 20. For groups larger than 20 we strongly recommend buffet or family style service.

ONE-PLATE LUNCH MENU CHOICES

*One-plate lunches served individually plated by default. Choose **one** from the selections below. \$23 per person.*

ROTISSERIE CHICKEN , SALAD & TORTILLAS

1/4 adobo roasted chicken served with Mexican rice, ensalada verde, escabeches and fresh hot corn tortillas

VEGETARIAN TAMALES

Fresh masa enriched with winter squash, filled with black beans and topped with salsa de muchos chiles and crema Oaxaquena, served with sautéed greens

CARNITAS

Crisp & succulent pork shoulder served with Yucateco black beans, salsas, Mexican rice, and escabeches

LUNCH BUFFET OPTIONS

Lunch buffets may be served downstairs in our restaurant or upstairs in the event space. Appetizers may be added, and are chosen from the a la carte appetizer menu. Multi course lunches may be arranged with your event coordinator.

For an additional \$5 per person, *per entree*, the client may choose two entrees from our lunch buffet menu.

ONE-COURSE LUNCH BUFFET MENU CHOICES

\$20 PER PERSON

ROTISSERIE CHICKEN, REFRIED BEANS, MEXICAN RICE, SALSAS

2 pieces rotisserie smoked chicken per person served with refried beans, Mexican rice, salsas and escabeches.

VEGETABLE ENCHILADAS IN POBLANO CREAM SAUCE

Vegetable filled enchiladas made with local, organic collards, crimini and oyster mushrooms, potatoes, sun-dried tomatoes, and rich poblano cream sauce, in fresh corn tortillas, served with romaine salad in lime vinaigrette. (3 enchiladas per person)

BEEF ENCHILADAS

Tex Mex style beef enchiladas made with Carman Ranch grass fed ground beef, green chiles fresh corn, and our handmade corn tortillas, covered in beef and ancho chile "gravy" – a rich, red-chile forward sauce. (3 enchiladas per person)

CARNITAS

Crisp & succulent pork shoulder served with refried beans, salsas, ensalada verde, and escabeches.

RECOMMENDED A LA CARTE LUNCH ADDITIONS:

-Xico chips, muchos chiles salsa & guacamole, \$10 per serving

-Ceviche Verde, \$10 per serving

-Vegetarian Sopos, \$6 or \$10 for 1 or 2 sopos per serving

Buffet & family style dinners

Perfect for a casual event, our buffet & family style portions are generous and beautifully plated.

Dinner will be served at your desired time and maintained by our staff throughout the event. All courses are presented at once, unless appetizers are requested to be served during a cocktail hour.

TWO-COURSE DINNER SERVED BUFFET OR FAMILY STYLE \$29 PER PERSON

Choose one appetizer:

1. **VEGETARIAN SOPES** – *Xico masa and potato boats fried and topped with black beans, queso fresco, and fresh vegetable escabeche.*
2. **ENSALADA VERDE** - *Local lettuces, avocado, pumpkin seeds, queso fresco, pickled red onions, cilantro vinaigrette*
3. **SIKIL P'AK, CRUDITE & CHIPS** - *Mayan pumpkin seed dip and jalapeno-pumpkin seed dip, served with fresh raw vegetables. Sikil p'ak is mild. Jalapeno-pumpkin seed dip is mild to medium.*

Choose one main course:

1. **BLACK BEAN TAMALES** - *Fresh ground Xico masa filled with black beans, topped with crema Oaxaqueña and salsa de muchos chiles. Two tamales per person.*
2. **SMOKY ROTISSERIE CHICKEN** – *Two pieces of Adobo roasted chicken basted in volcanic vinegar per person, served with refried beans, Mexican rice, salsa verde and escabeches*
3. **PORK or CHICKEN TAMALES** – *Pork chile verde or chicken tinga in fresh masa wrapped in banana leaf, served with salsa de muchos chiles. Two tamales per person.*

RECOMMENDED A LA CARTE LUNCH ADDITIONS:

- **Chips, Salsas & Guacamole**, \$10 per serving
- **Ceviche Verde**, \$10 per serving
- **Vegetarian Sopes**, \$6 or \$10 for 1 or 2 sopes per serving

THREE-COURSE DINNER SERVED BUFFET OR FAMILY STYLE

\$36 PER PERSON

First Course:

CHIPS, GUACAMOLE, & SALSAS – Fresh, handmade Xico tortilla chips, house guacamole, salsa de muchos chiles and salsa verde

Choose one appetizer:

1. **VEGETARIAN SOPES** – Xico masa and potato boats fried and topped with black beans, queso fresco, and fresh vegetable escabeche. One per person.
2. **ENSALADA VERDE** - Local lettuces, avocado, pumpkin seeds, queso fresco, pickled red onions, cilantro vinaigrette
3. **SIKIL P'AK, CRUDITE & CHIPS** - Mayan pumpkin seed dip and jalapeno-pumpkin seed dip, served with fresh raw vegetables. Sikil p'ak is mild. Jalapeno-pumpkin seed dip is mild to medium.
4. **CEVICHE VERDE** – Wild-caught Rockfish with avocado, green chile, herbs and lime, served with organic, handmade Xico tortilla chips.

Choose One Main Course:

1. **BLACK BEAN TAMALES** - Fresh ground Xico masa filled with black beans, topped with crema Oaxaqueña and salsa de muchos chiles. Two tamales per person.
2. **SMOKEY ROTISSERIE CHICKEN** – Two pieces of Adobo roasted chicken basted in volcanic vinegar per person, served with refried beans, Mexican rice, salsa verde and

escabeches

3. **PORK or CHICKEN TAMALES** – *Pork chile verde or chicken tinga in fresh masa wrapped in banana leaf, served with salsa de muchos chiles. Two tamales per person.*

ADD A MID COURSE OF SOPE DE LIMA FOR \$10 PER PORTION OR ENSALADA VERDE FOR \$9 PER PORTION

SHRIMP SOPA DE LIMA – *Wild sweet Mexican white shrimp in fragrant seafood & lime broth with clove, oregano, allspice & achiote, corn chips, radish, avocado, cilantro & side of habanero-lime juice*

ENSALADA VERDE – *Local lettuces, avocado, pumpkin seeds, queso fresco, pickled red onions, cilantro vinaigrette*

Xico Seated Dinners

All seated dinners at Xico begin with a cocktail hour, fresh Xico chips, salsas and guacamole set out buffet style. The first course and dessert are plated individually. **Plating style for main courses is menu dependent.** The menus below are our recommendations. However, most special requests are honored, and dietary restrictions are always accommodated if possible.

In some cases when the group is larger than 40 the entire event must be either standing or seated due to spatial constraints.

3 COURSE PRIX FIXE MENU: POLLO ASADO

\$40 PER PERSON

Can be served on a buffet, family style or individually plated courses.

First Course:

CHIPS, SALSA & GUACAMOLE - *Fresh Xico chips, salsa de muchos chiles, molcajete guacamole & salsa verde*

Choose One Appetizer:

1. **ENSALADA VERDE** - *Local lettuces, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche, cilantro vinaigrette*

- 2. CEVICHE VERDE** - Wild-caught Rockfish with avocado, green chile, herbs and lime, served with organic, handmade Xico tortilla chips

Main Course:

SMOKY ROTISSERIE CHICKEN - Two pieces per person of chicken basted in Xico signature volcanic vinegar, red onion escabeche and salsa de muchos chiles and salsa verde, refried beans, cornbread with honey & butter

Optional:

ADD A MID COURSE OF SOPE DE LIMA FOR \$10 PER PORTION
SHRIMP SOPA DE LIMA – Wild sweet Mexican white shrimp in fragrant seafood & lime broth with clove, oregano, allspice & achiote, corn chips, radish, avocado, cilantro & side of habanero-lime juice

3 COURSE PRIX FIXE MENU:
TAMALES IN BANANA LEAF

\$40 per person

Can be served on a buffet, family style or individually plated courses.

First Course:

CHIPS, SALSA & GUACAMOLE - Fresh Xico chips, salsa de muchos chiles, house guacamole & salsa verde

Choose One Appetizer:

1. ENSALADA VERDE - Local lettuces, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche, cilantro vinaigrette

2. CEVICHE VERDE - Wild-caught Rockfish with avocado, green chile, herbs and lime, served with organic, handmade Xico tortilla chips

Main Course: TAMALES

Choose one tamal:

- 1. CHICKEN TINGA TAMALES** - Chicken tinga in fresh masa wrapped

in banana leaf, served with salsa de muchos chiles. Two tamales per plate.

- 2. PORK CHILE VERDE TAMALE** - *Pork chile verde in fresh masa wrapped in banana leaf, served with salsa de muchos chiles. Two tamales per plate.*
- 3. WINTER SQUASH TAMALE** - *With Oaxacan black beans, crema Oaxaqueña, and salsa de muchos chiles. Two tamales per plate.*

Choose two side dishes:

SEASONAL SAUTÉED GREENS

PINTO BEAN REFritos - *Vegetarian refried beans*

GRILLED SPRING ONION - *Seasonally available*

POBLANO RAJAS - *Poblano chiles, roasted & served in crema*

MEXICAN RICE - *Rice cooked with tomato & onion*

PAPAS & CHORIZO - *Pork chorizo & potatoes in salsa verde*

CABBAGE CURTIDO - *Red cabbage slaw with citrus, chives, radish*

JALEPEÑO ESCABECHE - *Hand-cut pickled jalapeño & carrot*

Optional:

ADD A MID COURSE OF SOPE DE LIMA FOR \$10 PER PORTION

SHRIMP SOPA DE LIMA - *Wild sweet Mexican white shrimp in fragrant seafood & lime broth with clove, oregano, allspice & achiote, corn chips, radish, avocado, cilantro & side of habanero-lime juice*

4-COURSE PRIX FIXE MENU: PORK CHILE VERDE

\$55 PER PERSON

First Course:

CHIPS, SALSA & GUACAMOLE - *Fresh Xico chips, salsa de muchos chiles, molcajete guacamole and salsa verde*

Choose one appetizer:

- 1. ENSALADA VERDE** - *Local lettuces, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche, cilantro vinaigrette*

2. **SEAFOOD CEVICHE** - Wild-caught Rockfish with avocado, green chile, herbs and lime, served with organic, handmade Xico tortilla chips

Third Course:

SHRIMP SOPA DE LIMA - Wild sweet Mexican white shrimp in fragrant seafood & lime broth with clove, oregano, allspice & achiote, corn chips, radish, avocado, cilantro & side of habanero-lime juice

Fourth Course:

PORK CHILE VERDE - Pork shoulder slow cooked with tomatillo and cumin, served over white rice with crema Oaxaqueña

HOLIDAY TAMALES, CHICKEN & MOLE DINNER

\$57 PER PERSON

This menu served family style or individually plated by default.

Appetizer:

CHIPS, SALSA & GUACAMOLE - Fresh Xico chips, salsa de muchos chiles, molcajete guacamole & salsa verde

First course:

QUESO OAXACA TAMALES - Fresh ground yellow masa tamales filled with melting Oaxacan cheese, covered with warm salsa verde
1 tamale per person.

Main course:

ROASTED CHICKEN IN MOLE DE XICO - Two pieces of Smoked tender chicken per person, served on the bone, generously covered in rich mole de Xico made of nuts, plantains and chiles, served with white rice cooked in chicken broth

Dessert:

OAXACAN COFFEE FLAN - Coffee flan covered in cafe de olla sauce, served with caramel and whipped cream

NON-ALCOHOLIC BEVERAGES

Fresh Limeade - *Fresh squeezed lime juice, simple, and sparkling water served over ice* \$5

Coca Cola - *Mexican coke in a bottle* \$4

Fever Tree Ginger Beer - \$4

Topo Chico - \$4

Housemade Horchata or Agua de Jamaica upon request for \$5/each

ALCOHOLIC BEVERAGES

The standard bar set up includes three signature cocktails, red and white wine, and beer. Special requests are welcomed.

STANDARD BAR SETUP

Includes cocktails, red, white and rosé wines, and beer

COCKTAILS

- Classic Xico Margarita - *Lime, Lunazul tequila, triple sec* **\$12 per drink**
- La Miela - *Lime, Mezcal, honey* **\$13 per drink**
- Negroni en Fuego - *Mezcal, infused Campari, Carpano Antica, served over a big rock with an orange twist* **\$15 per drink**

WINE \$11/glass.

Guests may bring bottles of wine for a \$15 per bottle corkage fee.

A selection of white, rosé upon request, and red. Guests are welcome to request special wines.

BEER in cans and bottles **\$5**

El Patito Pilsner or Stout, Fresh Squeezed IPA, Negra Modelo

BEER on draft **\$6-7**

Pacifico on draft \$6, Worthy Strata IPA on draft \$7

PRIVATE DINING TERMS

ROOM FEE

The room fee is inclusive with the price per person in the proposal.

SERVICE STYLE

As indicated on your proposal whether you have chosen buffet, family style, or a plated dinner.

RENTALS

As indicated on your proposal if we will need to provide rental equipment for your event beyond the standard dining hall provisions.

BEVERAGES

As indicated on your proposal, our upstairs bar accommodates a limited selection of three cocktails, red & white wine, beer and non-alcoholic beverages. We will consider any special requests and reserve the right to change bar menus based on availability.

GUEST COUNT GUARANTEE

Seven business days prior to event date by 9am the Client agrees to provide Xico with a FINAL guaranteed minimum guest count.

Xico will provide food and service based on this guaranteed number, and the Client agrees to pay for this number of people *even if a lesser number attends the event*. If the actual number of guests exceeds the guaranteed minimum, the Client agrees to pay for the extra guests.

GRATUITY

All prices are for food and beverages only, and are subject to an automatic 20% service fee. The service fee is in addition to the contracted food and beverage minimum. Additional service and/or staffing charges apply for specialized service needs.

ADMINISTRATION FEE

All prices are for food and beverages only, and are subject to an automatic 2% administrative fee.

DEPOSIT/CANCELLATION

We require a deposit to hold any date. It is applied to your final bill.

Deposits

and payments are considered non-refundable. Deposits may be submitted by cash, check, or credit card. We accept Visa, MasterCard, Amex.

* If your event is cancelled 30 + days before the event date, the deposit may be used to reschedule the event date.

* If you cancel your event 72-hours before or less, you will be required to pay either the food and beverage minimum or the overall cost of your menu, whichever is higher.

PAYMENT

All charges will be presented on one guest check/invoice and are payable at the immediate conclusion of the event.

You are welcome to pay by cash, check, or credit card. We accept Visa, Master, Amex.

Any deposit paid will be deducted on the final invoice.

ROOM DECORATIONS/ FLOWERS

Extra room and flower decorations should be discussed prior to event date.

We have a no confetti/glitter policy. If this policy is violated, Xico reserves the right to charge a \$500 cleaning fee.

ARTISTIC LICENSE

We take much pride in the quality of our food and service. Logistics and

staffing levels for each event are at the sole discretion of Xico.

All food and beverage is to be supplied by Xico. All menu items are subject to seasonal and creative changes and market availability.

Guests may bring dessert items. If the dessert is handled by Xico staff or uses Xico's plates and cutlery, there is a \$3 per person desserting fee. If guests bring their own plates, cutlery and handle all cleanup, there is no fee.

GENERAL TERMS OF AGREEMENT

A deposit is required to reserve any date. The deposit must be received in order to secure the reservation. Deposits are non-refundable and non-transferable in the case of a cancellation. *Final payment must be made in full via credit card or cash at the end of each event.*

Xico does not charge a separate fee for the use of our private spaces. However, all private rooms and special events are subject to a food and beverage minimum. Room minimums are subject to change during the holiday season.

All prices are for food and beverages only, and are subject to an automatic 20% service fee. The service fee is added to the food & beverage total at the end of the event. Additional service and/ or staffing charges apply for specialized service needs.

We take pride in the quality of our food and service. Logistics and staffing levels for each event are at the sole discretion of Xico. All food and beverage is to be supplied by Xico. All menu items are subject to seasonal and creative changes and market availability. Xico reserves the right to refuse service to anyone. Xico reserves the right to change these terms and conditions at any time.