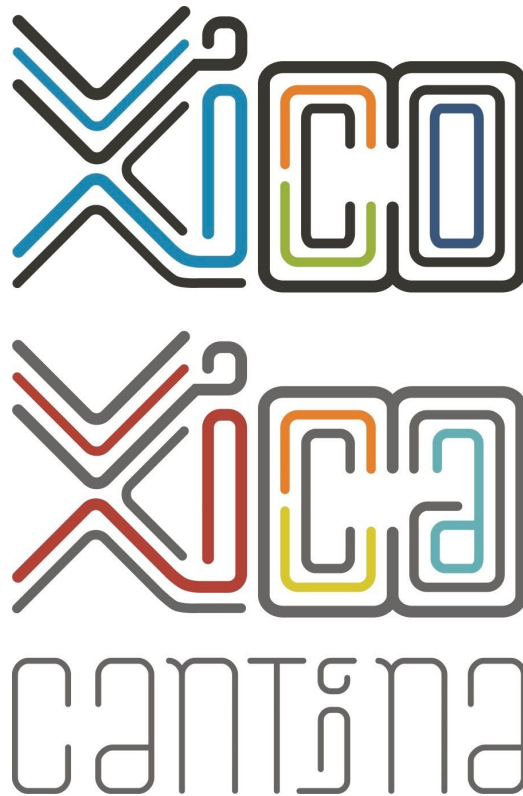


Offering bright & elegant spaces to impress

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xico@xicopdx.com



XICO

3715 SE Division Street

503.548.6343

Portland, OR 97202

CANTINA XICA

1668 NW 23rd Avenue

971.339.9041, ex. 3

Portland, OR 97210

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Food & Beverage Minimums

- 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
- NW Arbol Room Sunday - Thursday 11am-4pm: \$500 + gratuity, 3 hour rental
- NW Arbol Room Sunday - Thursday 4pm-9pm: \$1000 + gratuity, 3 hour rental
- NW Arbol Room Friday - Saturday 11am-3pm: \$500 + gratuity, 3 hour rental
- NW Arbol Room Friday - Saturday 3pm-10pm: \$1800 + gratuity, 3 hour rental

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 on SE Division, *Patio Only*

Capacity: 40 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 on SE Division, *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.

CANTINA XICA ARBOL ROOM NORTHWEST

HOURS: 11am - 10pm, all days*

**Cantina Xica is closed on Tuesdays*

Capacity: 18 seated 25 standing

Food & Beverage Minimum: \$500 plus gratuity

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

The Arbol Room is semi private dining at our second location, Cantina Xica located on NW 23rd. The space is separated from the main dining room by a handmade bead curtain. It features a roll up window wall, hanging plants, and a street view of bustling 23rd Avenue. Party hosts in the Arbol Room may opt to allow their guests to order from the restaurant's menu for all or some of the meal.

Seating: The Arbol Room seats a maximum of 24 people if no standing/ mingling time is desired. If a portion of the event is standing/ mingling followed by a seated meal, the Arbol Room seats 18 people. For an event that is exclusively standing/mingling the Arbol Room accommodates 25 guests.

Please look for the Cantina Xica Arbol Room Northwest section to see suggested menus for this space, in addition to the menus in this events package.

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% gratuity. Gratuity is in addition to the contracted food and beverage minimum. Additional service and/or staffing charges apply for specialized service needs.

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 5 + 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 \$2 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% gratuity. Gratuity 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 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. Xico reserves the right to refuse service to anyone. Xico reserves the right to change these terms and conditions at any time.

MENUS:

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, with one entree included.

For an additional \$5 per person, *per entree*, the client may choose two 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.

ONE-PLATE LUNCH MENU CHOICES

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

ROTISSERIE CHICKEN AND CORNBREAD

1/4 adobo roasted chicken served with ensalada verde, escabeches and fresh hot cornbread with butter

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 refried beans, salsas, ensalada verde, 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.

VEGETARIAN TAMALES

Fresh masa enriched with winter squash, filled with black beans, topped with salsa de muchos chiles and crema Oaxaqueña, served with refried beans. Two tamales per person.

CARNITAS

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

HUEVOS RANCHEROS

Scrambled farm-fresh eggs, salsa ranchera, whole Yucatecan black beans, fresh handmade Xico corn tortillas.

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**

Standing events

INCLUSIVE COCKTAIL PARTIES

Xico standing/mingling events combine passed and stationed appetizers, cocktails, wine and beer.

You choose: (3) appetizers from the cocktail party menu. Provided beverages include Xico signature margaritas, beer, red and white wine, non-alcoholic bottled beverages. Cocktail parties are inclusive of food and drinks, and gratuity is additional. Each additional appetizer beyond (3) is \$10 per person.

\$65 per person (2 hour) / \$85 per person (3 hour)
(inclusive of beverages)

A LA CARTE COCKTAIL PARTIES

Appetizers may also be individually selected from the menu below, for \$10 each per generous serving. Appetizers are set out buffet style or passed.

Beverages may be hosted by the guest, or available for purchase as ordered via a cash bar. We can also provide a combination of hosted and cash beverages. For instance, as a host you may provide two cocktails per person after which guests who want more than that may order and pay. Xico has tickets available for drinks if needed.

A LA CARTE APPETIZERS

\$10 PER GENEROUS PORTION

ENSALADA VERDE

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

CEVICHE VERDE

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

CHIPS, SALSAS & GUACAMOLE

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

PORK CHILE VERDE MINI TAMALES

Pork slow cooked with tomatillos and spices in fresh yellow masa

VEGETARIAN SOPES

Xico masa and potato boats fried and topped with black beans, queso fresco, and fresh vegetable escabeche.

SIKIL P'AK, JALAPENO PIPIAN, CRUDITE

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.

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. **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.*

**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*

BUFFET OR FAMILY STYLE BUILD YOUR OWN TACOS

\$25 PER PERSON

The buffet is laid with everything you could want on a taco, so guests can choose what sounds good to them. Designed to be flexible for most dietary restrictions: GF, vegan, dairy-free, etc. Approximately 3 tacos per person.

CHICKEN TINGA – *Sweet and savory chicken with chipotle & piloncillo*

REFRIED BEANS – *Vegan refried pinto beans*

GUACAMOLE – *Molcajete guacamole made in house*

SALSAS – *Salsa de muchos chiles, salsa verde & crema Oaxaqueña*

ESCABECHES – *Pickled cabbage curtido, pickled jalapenos & carrots*

TORTILLAS – *Made from fresh corn ground in house, 3 per person*

Recommended Additions for Taco Bar:

-Chips, Salsas & Guacamole, \$10 per serving

-Yucatan Smoked Pork, \$5 per person

-House Ground Chorizo, \$5 per person

-Grated Cheese, \$3 per person

-Ensalada Verde, \$9 per person

-Mexican Rice, \$3 per person

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 TAMALES** - *Pork chile verde in fresh masa wrapped in banana leaf, served with salsa de muchos chiles. Two tamales per plate.*
3. **WINTER SQUASH TAMALES** - *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*

Cantina Xica Arbol Room Northwest

3 COURSE PRIX FIXE MENU: POLLO ASADO or TAMALES

\$45 PER PERSON, *includes three courses and dessert.*

Appetizer:

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

Choose one first course:

1. **ENSALADA VERDE** - *Local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche, cilantro vinaigrette*
2. **CHOPPED KALE SALAD** - *Local kale, cashews, red Fresno chiles, cucumber red bell pepper, red onion, crushed Xica chips & avocado in lemon-olive oil dressing*

Choose one main course:

1. **SMOKY ROTISSERIE CHICKEN** - *Two pieces of chicken per person, basted in Xico signature volcanic vinegar, red onion escabeche and red and green salsa, refried beans, Mexican rice, fresh hot tortillas.*
2. **TAMALES IN BANANA LEAF** - *Fresh Xico masa filled with cheese, beans or seasonal fillings, wrapped in banana leaf, served with salsa verde, queso fresco, refried beans & Mexican rice. Two tamales per person.*

Dessert: *(continued from page)*

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

CANTINA XICA BUFFET MAKE YOUR OWN TACOS BAR

\$25 PER PERSON

The buffet is laid with everything you could want on a taco, so guests can choose what sounds good to them. Designed to be flexible for most dietary restrictions: GF, vegan, dairy-free, etc. Approximately 3 tacos per person.

XICA CHORIZO – *House ground pork shoulder cooked with 100 chiles and vinegar. This is ground chorizo, it is not in links.*

REFRIED BEANS – *Vegan refried pinto beans*

GUACAMOLE – *Molcajete guacamole*

SALSAS – *Salsa verde and salsa de muchos chiles*

ESCABECHES – *Two kinds of escabeches*

CREMA OAXAQUENA - *Sweet Mexican sour cream*

TORTILLAS - *Made from fresh corn ground in house*

Recommended Additions for Taco Bar:

- **CHIPS, SALSAS & GUACAMOLE**, \$10 per serving
- **YUCATAN SMOKED PORK**, \$5 per person
- **GRATED CHEESE**, \$3 per person
- **ENSALADA VERDE**, \$8 per person
- **MEXICAN RICE**, \$3 per person

Desserts

OAXACAN COFFEE FLAN, \$8 per portion

Housemade traditional flan with house caramel & freshly whipped cream

COCADA BITES, \$3 per portion

Dark chocolate, almond, raisin, dried apricot candy bar bite topped with freshly whipped cream.

Specialty cakes available upon request, with advanced notice.

Guests may bring dessert items. If the dessert is handled by Xico staff or uses Xico's plates and cutlery, there is a \$2 per person desserting fee. If guests bring their own plates, cutlery and handle all cleanup, there is no fee.

Non-alcoholic beverages

Fresh Limeade - *Fresh squeezed lime juice, simple, and sparkling water served over ice \$4*

Coca Cola - *Mexican coke in a bottle \$3*

Fever Tree Ginger Beer - \$3

Topo Chico - \$3

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 SET UP

Includes cocktails, red and white wine, and beer

COCKTAILS \$10/each

Classic Xico Margarita - *Lime, Lunazul tequila, triple sec*

La Miela - *Lime, Mezcal, honey*

Oaxaca Old Fashioned - *Reposado tequila, aromatic bitters, served on the rocks*

WINE \$10/glass. *Guests may bring bottles of wine for a \$10 per bottle corkage fee.*

A selection of red and white wine from Casa de Piedra.

Rosé available upon request.

BEER \$5, served in cans and bottles.

Pacifico, Culmination IPA