



Oyamel
COCINA MEXICANA

Event Menus

CONTACT

202.628.1005 • events@oyamel.com



SECTION 1

Dinner Menus

Dinner Menu #1

\$50 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

APPETIZER

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco

Served with handmade tortilla chips

1ST COURSE

Ensalada de Cesar Cardini

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

“Gaspacho” estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and house-made hot sauce

Quesadilla huitlacoche

Traditional folded corn tortilla with Clover Hill Farms Monterey Jack cheese and Roy Burns Farm Mexican corn truffle

2ND COURSE

Camarones al mojo de ajo negro

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

Arroz Rojo

Anson Mills Charleston gold rice with tomato, corn, squash and queso fresco

Taco de cochinita pibil con cebolla en escabeche

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

Albóndigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with crumbled ‘double cream’, cheese and cilantro

DESSERT

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con fresa

A traditional cake soaked in rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com

Dinner Menu #2

\$55 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

APPETIZER

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco

Served with handmade tortilla chips

1ST COURSE

Ceviche verde

Striped bass marinated in lime juice with avocado and tomatillo

“Gaspacho” estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

Ensalada de nopalitos y ayocotes

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa

2ND COURSE

Quesadilla de chicharrones

Pasture-raised Rocky Hollow Farms pork belly fried until crisp and served in a house-made tortilla with, refried black beans, cilantro, onions, Clover Hill Farms Monterey Jack cheese and a sauce of five chiles

Taco de hongos en molito

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

3RD COURSE

Arroz Rojo

Anson Mills Charleston gold rice with tomato, corn, squash and queso fresco

Arrachera

Grilled flank steak served with salsa jitomate, cherry tomato pico de gallo and radishes

Col de Bruselas estilo San Quintín

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

DESSERT

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con fresa

A traditional cake soaked in rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com

Chef's Experience Menu

\$70 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

APPETIZER

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco
Served with handmade tortilla chips

1ST COURSE

Ceviche con citricos

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

Ceviche de atún Pacífico

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

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

Ensalada de palmitos

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

2ND COURSE

Camarones al mojo de ajo negro

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

Col de Bruselas estilo San Quintín

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

Taco Suadero

Braised brisket with chile arbol and chipotle morita with avocado, charred cambay onions, house-made corn tortillas and salsa verde

3RD COURSE

Sopes chapulines

Traditional crispy masa cake topped with guacamole and the legendary Oaxacan specialty of sautéed grasshoppers, shallots and tequila

Taco dorado Minilla con atun

Veracruz style house smoked tuna picadillo inside crispy tortillas with chile manzano salsa

4TH COURSE

Arrachera

Grilled flank steak served with salsa jitomate, cherry tomato pico de gallo and radishes

Arroz Rojo

Anson Mills Charleston gold rice with tomato, corn, squash and queso fresco

DESSERT

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con fresa

A traditional cake soaked in rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream

Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.



202.628.1005 ● events@oyamel.com



SECTION 2

Lunch &
Brunch Menus

LUNCH MENU #1

\$40 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

1ST COURSE

Ensalada remolacha

Salt roasted local beets with cascabel dressing, walnut-goat cheese crema and a cocoa nib crumb

"Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

Tamal verde

Shredded chicken tamal with a green sauce of tomatillo, chile and garlic

2ND COURSE

Taco de hongos en molito

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

Albóndigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with crumbled 'double cream', cheese and cilantro

Col de Bruselas estilo San Quintín

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

DESSERT

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and a charred strawberry salsa, served with a scoop of caramel ice cream

NON-ALCOHOLIC BEVERAGES

Iced Tea

Coffee

Regular and Decaffeinated

ADD ONS

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco

Served with handmade tortilla chips and salsa

\$4.5 per person



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com

LUNCH MENU #2

\$45 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

1ST COURSE

Ensalada remolacha

Salt roasted local beets with cascabel dressing, walnut-goat cheese crema and a cocoa nib crumb

“Gaspacho” estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

Quesadilla Chicharrones

Pasture-raised Rocky Hollow Farms pork belly fried until crisp, refried black beans, cilantro, onions, Clover Hill Farms Monterey Jack cheese and a sauce of five chiles

2ND COURSE

Taco pollo a la parrilla

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

Camarones al mojo de ajo negro

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

Albóndigas enchipotladas con queso doble crema

Meatballs in chipotle sauce with crumbled ‘double cream’, cheese and cilantro

Col de Bruselas estilo San Quintín

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

DESSERT

Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

Pastel de tres leches con piña

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and a charred strawberry salsa, served with a scoop of caramel ice cream

NON-ALCOHOLIC BEVERAGES

Iced Tea

Coffee

Regular and Decaffeinated

ADD ONS

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco

Served with handmade tortilla chips and salsa

\$4.5 per person



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com

BRUNCH MENU

\$50 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

1ST COURSE

Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco
Served with handmade tortilla chips

Canasta de conchas

A basket of our house-made mini sweet bread rolls topped with chocolate and Mexican cinnamon short bread

2ND COURSE

Ceviche verde

Striped bass marinated in lime juice with avocado and tomatillo

“Gaspacho” estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

Ensalada de nopalitos y ayocotes

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa

3RD COURSE

Mollete

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

Taco de hongos en molito

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

4TH COURSE

Arroz huitlacoche

Anson Mills Charleston Gold rice with Roy Burns Farm Mexican corn truffles, queso fresco, and epazote herb oil

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

Col de Bruselas estilo San Quintín

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

DESSERT

Churros de San Angel 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 cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and a charred strawberry salsa, served with a scoop of caramel ice cream



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com



SECTION 3

Receptions

RECEPTION MENU

\$45 per person

2 pieces of each Passed Item per person
For a two hour reception

\$65 per person

3 pieces of each Passed Item per person
For a three our reception

MINI QUESADILLA

Queso queso

Clover Hill Farms Monterey Jack cheese, Mexican crema

SMALL BITES

Tamal de frijoles negros

Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

Empanada de hongos y queso

Sautéed local mushrooms and Clover Hill Farms Monterey Jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

TACOS

Cochinita pibil con cebolla en escabeche

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

Pollo a la parrilla

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

SOPES

Papas con chorizo

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

DESSERT

Add Dessert | 7 Per Person (Choose 2)

Mini Churros

House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate
\$4 per piece

Galletas Oaxaquenos

Oxacan chocolate cookies with cinnamon, piloncillo and a hint of mezcal
\$4 per piece

Polvorones de almendra

Mexican short bread cookie with almond, cinnamon and anise
\$4 per piece



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com

PASSED ITEMS À LA CARTE

Create a Custom Cocktail Reception Menu

Chef recommends 2-3 pieces per guest per hour of your event. Items are priced per piece.

STATIONARY GUACAMOLE

Oyamel's famous guacamole, chips and salsa
\$6 per person

CEVICHE SPOONS **\$5 each**

Ceviche con citricos

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

Atún Pacifico

Ahí tuna, Maggi-lime marinade, pecans, crispy amaranth and avocado

Ceviche verde

Striped bass marinated in lime juice with avocado and tomatillo

Ceviche Rojo

Japanese hamachi in a guajillo shile sauce with cucumber, corn nuts and avocado

MINI QUESADILLAS

Queso queso

Clover Hill Farms Monterey Jack cheese,
Mexican crema

\$2 per piece

Huitlacoche

Roy Burns Farm Mexican corn truffle, Clover Hill Farms Monterey Jack cheese, sweet corn, tomato, onion and epazote

\$3.5 per piece

Chicharrones

Pasture-raised Rocky Hollow Farms pork belly fried until crisp, refried black beans, cilantro, onions, Clover Hill Farms Monterey Jack cheese and a sauce of five chiles

\$5 per piece

SMALL BITES

Tamal de frijoles negros

Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

\$3.5 per piece

Tamal Norteno

Nuevo Leon style tamal with ancho chile braised duck, tomato habenero salsa, onion and cilantro

\$3.5 per piece

Alambre de arrachera

Grilled flank steak skewer served with salsa jitomate

\$6 per piece

Empanada de frijoles y queso

Oaxacan black beans and Clover Hill Farms Monterey Jack cheese wrapped in a crispy house-made corn tortilla

\$2.5 per piece

Empanada de hongos y queso

Sautéed local mushrooms and Clover Hill Farms Monterey Jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

\$2.5 per piece

Minilla Veracruzana

Veracruz style house smoked tuna picadillo inside a crispy tortilla with salsa de chile manzano

\$3.5 per piece



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com

PASSED ITEMS À LA CARTE

Create a Custom Cocktail Reception Menu

Chef recommends 2-3 pieces per guest per hour of your event. Items are priced per piece.

TACOS

Langosta

Avocado-butter sautéed Maine lobster glazed with a chipotle-mezcal salsa

\$8 per piece

Taco pescado Baja California

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

\$5 per piece

Pollo a la parrilla

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

\$5 per piece

Cochinita pibil con cebolla en escabeche

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

\$5 per piece

Pancita de puerco al pastor

Seared house-cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro

\$6 per piece

Taco de suadero

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

\$6 per piece

POSTRES

Mini jericalla de chocolate con maracuya

Oaxacan chocolate custard with passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seed

\$5 per piece

Mini pastel de tres leches con fresa

A traditional cake, soaked in Coruba rum and three milks, with rum-milk espuma

\$5 per piece

Mini Churros

House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate

\$3 per piece



SOPES

(House-made crispy masa cakes)

Frijoles con queso

Oaxacan black beans and queso fresco

\$2.5 per piece

Huitlacoche

Roy Burns Farms corn truffle and guacamole

\$3.5 per piece

Calabaza (seasonal)

House-made requeson cheese, roasted butternut squash, shallots and pomegranate seeds

\$3 per piece

Chapulines

Oaxaca's legendary crispy grasshoppers with guacamole

\$4 per piece

Papas con chorizo

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

\$2.5 per piece

Chicharrón y aguacate

Crispy pork rind and guacamole

\$3 per piece

Galletas Oaxaqueñas

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

\$3 per piece

Polvorones de almendra

Mexican short bread cookie with almond, cinnamon and anise

\$3 per piece

Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com



SECTION 4

Beverages

Beverage Packages

Only one drink will be served at a time Doubles and shots are not included in this pricing. Beverage package pricing is based on the average 2 hour cocktail reception/2.5 hour seated event minimum.

NON-ALCOHOLIC BEVERAGES

House-made agua frescas, limeade, Mexican bottled sodas, espresso drinks, iced and hot tea, Oaxacan hot chocolate
\$15 per person

WINE AND BEER

House wine (one red and one white selection) and Mexican beer
\$30 per person

WINE, BEER AND CLASSIC MARGARITA

House wine (one red and one white selection) and Mexican beer
\$45 per person

HOUSE BAR AND CLASSIC MARGARITA

House wine (one red and one white selection), Mexican beer, any house spirit mixed drink (utilizing vodka, rum, gin, tequila, or bourbon and one mixer) and classic margaritas
\$50 per person

PREMIUM BAR

Premium wine (one red and one white selection), Mexican beer and any premium spirit mixed drink (utilizing vodka, rum, gin, tequila, or bourbon and one mixer), including Oyamel and blood orange chile pequin margaritas
\$60 per person

SOMMELIER WINE PAIRING

Sommelier selected wine paired with each course of your meal
\$35-\$65 per person

OYAMEL ARTISANAL BAR TASTING

Available only to parties 30 or less or Full Buyouts
A progressive tasting of mouth-watering, original Oyamel cocktails, delicious wine pairings and beautiful house-made liqueur
\$55 per person

AGAVE TASTING

Available only to parties 30 or less
Selection of wonderful carefully curated agave spirits to pair with the meal or enjoy on their own. 3.5oz pours per guest.
\$15-\$45 per guests



Prices does not include tax, planner fee and discretionary gratuity.
All menus subject to seasonal availability.

202.628.1005 ● events@oyamel.com