



Event Menus

CONTACT

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SECTION 1

Seated Dinners

Dinner Menu #1

\$45 PER PERSON

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

NON-ALCOHOLIC BEVERAGES INCLUDED

Iced Tea

Aguas Frescas

Coffee: Regular and Decaffeinated

Sodas not included



Dinner Menu #2

\$50 PER PERSON

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

NON-ALCOHOLIC BEVERAGES INCLUDED

Iced Tea

Aguas Frescas

Coffee: Regular and Decaffeinated

Sodas not included



Chef's Experience Menu

65 PER PERSON

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

NON-ALCOHOLIC BEVERAGES INCLUDED

Iced Tea | Aguas Frescas | Coffee: Regular and Decaffeinated

Sodas not included





SECTION 2

Receptions

RECEPTION MENU

\$40 per person | For two hours with two pieces of each item

\$60 per person | For three hours with three pieces of each item

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 | 5 Per Person (Choose 2)

Mini Churros

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

3 per piece

Galletas Oaxaqueñas

Oxacan 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

À LA CARTE

COCKTAIL RECEPTION CANAPES

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 Pacífico

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

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



À LA CARTE

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

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

Galletas Oaxaquenas

Oxacan 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



SECTION 3

Beverages



Oyamel
COCINA MEXICANA

Beverage Packages

NON-ALCOHOLIC BEVERAGES

House-made agua frescas, limeade, Mexican bottled sodas, espresso drinks, Teatism hot tea and Oaxacan hot chocolate
12 per person

WINE AND BEER

House wine (one red and one white selection) and Mexican beer
25 per person

WINE, BEER AND CLASSIC MARGARITA

House wine (one red and one white selection) and Mexican beer
40 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 classic margaritas
45 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), including Oyamel and blood orange chile pequin margaritas
55 per person

SOMMELIER WINE PAIRING

Sommelier selected wine paired with each course of your meal
30-60 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
50 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

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 hours cocktail reception/2.5 hours seated reception minimum

