



Arnaldo Richards

PICOS

ESTD *SEVEN REGIONS* 1984
OF MEXICAN CUISINE

IN HOUSE PRIVATE DINING



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Picos has two private dining rooms and one semi-private dining space that are perfect for large parties, private dinners, business meetings and more! All of these spaces offer full service, buffet or cocktail style services. Complete buyouts are also offered, but are subject to availability. Located in the Upper Kirby District of Houston on the corner of Kirby and Richmond.. To further ensure convenience, Picos offers complimentary valet in addition to ample self-parking.



THE TEQUILA ROOM

Room Capacity Seated 30, Cocktail 45-50

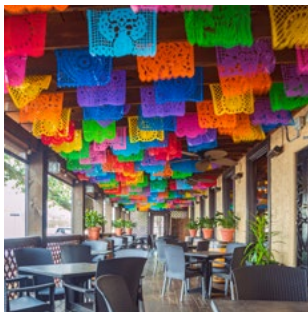
The rustic, cozy Tequila Room has walls lined with glowing tequila lockers for membership holders and decor from the Richards family's trips to Mexico.



THE AGAVE ROOM

Room Capacity Seated 50, Cocktail 75-80

The Agave Room is our most spacious offering with floor to ceiling windows, ambient lighting and copious amounts of space for layout customization.



THE BACK PATIO

Room Capacity Seated 50-55, Cocktail 75-80

The Back Patio runs along the Portsmouth St. side of Picos away from the hustle and bustle of Richmond. Rafters lined with Papel Picado and accented with Tequila Barrels acquired from our partnerships with distilleries, this is a nice cozy spot to dine alfresco with a large group!



THE SUN ROOM

Room Capacity Seated 50-60, Cocktail 80-85

The Sunroom is a dedicated, semi-private space in a large section of our dining room. with floor to ceiling windows that look out on the back patio, this space is ideal for large party dining.

MENU SELECTIONS: Our chefs have prepared the following menus for you to choose from, but as always, we are able to accommodate any special requests you may have. Please note that some requests may require additional fees that can be discussed with your Event Coordinator. We ask that you finalize your menu selections three business days in advance in order for the kitchen to prepare for your party.

PRICING: All menu selections are priced per person unless otherwise specified and do not include taxes, service fees, or gratuity for your service staff. Room rentals require a minimum food and beverage fee which can be found on the final page of this document. Please note that additional fees may be added for miscellaneous items such as equipment rental, bar rental, and special requests.

CONFIRMING YOUR EVENT: To secure your event, Picos requires a non-refundable minimum deposit of 25% with the full payment due at the conclusion of your event. To cancel your event, please be sure to speak directly with your Event Coordinator or General Manager-- all deposits are non-refundable. Please contact us if you have questions or would like to discuss your event in further detail-- We look forward to serving you and making your event one your guests will remember!



FAJITA FEAST MENU - FAMILY OR BUFFET STYLE

\$38 PER PERSON

ALL FAJITA FEASTS INCLUDE:

BEEF + CHICKEN FAJITAS, RAJAS (GRILLED ONIONS + POBLANO PEPPERS), CHILE CON QUESO, TORTILLAS, GUACAMOLE, PICO DE GALLO, RED + GREEN SALSAS, CORN TORTILLA CHIPS, MEXICAN RICE AND YOUR CHOICE OF FRIJOLE CHARROS, REFRIED PINTO OR BLACK BEANS

FAJITA FEAST ADD-ONS

- TENDERLOIN (+ \$6 PP)
- GRILLED SHRIMP BROCHETTE (+ \$3 EACH)
- GRILLED QUAIL (+ \$13 EACH)
- PORK RIBS (+ \$18 EACH)
- BACON WRAPPED JALAPEÑO POPPERS (+ \$2 EACH)
- GRILLED SAUSAGE (+ \$3 EACH)
- GRILLED SEASONAL VEGETABLES (+ \$4 PP)

BOTANAS (ADD ONS)

- QUESADILLAS: BEEF, CHICKEN, SPINACH OR MIXED STARTER (FAMILY STYLE) (+ \$5 PP)
- SET ENSALADA VERDE STARTER (INDIVIDUAL) (+ \$6 PP)
- SET CEVICHE STARTER (INDIVIDUAL) (YOUR CHOICE OF CEVICHE PESCADOR, CEVICHE COSTEÑO, OR CEVICHE CAMPECHANO) (+ \$9 PP)

INDIVIDUAL DESSERTS

- CHURRO CUPS (+ \$6 PP)
- TRES LECHES (+ \$6 PP)
- ARNALDO'S CHOCOLATE CAKE (+ \$6 PP)
- BERRIES AND CREAM (+ \$5 PP)



BREAKFAST MENUS

CONTINENTAL BUFFET

\$18

FIRST COURSE

FRUIT PLATTER

PAPAYA, PINEAPPLE, CANTALOUPE, HONEYDEW, WATERMELON, STRAWBERRIES

YOGURT

CHOICE OF VANILLA, STRAWBERRY OR PLAIN

GRANOLA

TOAST, BREADS + BAGELS

SERVED WITH JAMS + SPREADS

BAKED PASTRIES

MUFFINS, DANISH, CROISSANTS, CONCHAS, PALMIERS

BEVERAGES

COFFEE

TEA

WATER

FRESH SQUEEZED ORANGE JUICE

ADD ONS (+ \$8):

NOVA SCOTIA LOX

SMOKED SALMON, HARD BOILED EGGS, RED ONION, CAPERS, LEMON + CREAM CHEESE

SERVED WITH ASSORTED BAGELS

(20 PERSON MINIMUM)



BREAKFAST MENUS

AMERICAN BUFFET

\$22

FIRST COURSE

FRUIT PLATTER

PAPAYA, PINEAPPLE, CANTALOUPE, HONEYDEW, WATERMELON, STRAWBERRIES

EGGS (CHOICE OF 2)

SCRAMBLED PLAIN OR SCRAMBLED WITH HAM, CHEESE OR VEGGIE (TOMATO, ONION, BELL PEPPERS)

BREAKFAST MEATS

SAUSAGE + BACON

POTATOES

CHOICE OF HASH BROWNS OR ROASTED POTATOES WITH ONION + PEPPERS

ENGLISH MUFFINS OR BISCUITS

SERVED WITH JAMS + SPREADS

WAFFLES OR PANCAKES

SERVED WITH MAPLE SYRUP + BUTTER

BEVERAGES

COFFEE

TEA

WATER

FRESH SQUEEZED ORANGE JUICE

ADD ONS (+ \$8):

NOVA SCOTIA LOX

SMOKED SALMON, HARD BOILED EGGS, RED ONION, CAPERS, LEMON + CREAM CHEESE

SERVED WITH ASSORTED BAGELS

(20 PERSON MINIMUM)



BREAKFAST MENUS

MEXICAN BUFFET

\$24

FRUIT PLATTER

PAPAYA, PINEAPPLE, CANTALOUPE, HONEYDEW, WATERMELON, STRAWBERRIES

EGGS (CHOICE OF 2)

PLAIN SCRAMBLED

MIGAS (SCRAMBLED EGGS WITH CRISPY CORN TORTILLA STRIPS, ONION, TOMATO, SERRANO + CHEESE)

HUEVOS A LA MEXICANA (TOMATO, ONION, SERRANO PEPPER)

HUEVOS CON PAPAS Y CHORIZO (SCRAMBLED EGGS WITH DICED POTATOES + CHORIZO SAUSAGE)

HUEVOS CON NOPALES (SCRAMBLED EGGS WITH CACTUS, ONION + GUAJILLO SAUCE)

CHILAQUILES (CHOICE OF 1)

CRISPY HOMEMADE TOTOPO CHIPS TOPPED WITH YOUR CHOICE OF SAUCE, MEXICAN CREMA, CHIHUAHUA CHEESE + ONION

SALSA VERDE (TOMATILLO, SERRANO + CILANTRO SAUCE)

ROJOS (GUAJILLO SAUCE)

RANCHEROS (TOMATO, ONION + SERRANO SAUCE)

ADD ON (+2): SHREDDED CHICKEN BREAST

REFRIED BEANS

CHOICE OF PINTO OR BLACK

TORTILLAS

CORN AND/OR FLOUR

ADD ONS (+3):

CHICHARRÓN EN SALSA VERDE

ASSORTED MEXICAN SWEET BREAD BASKETS

CHILAQUILES (CHOICE OF 2 SAUCES)

BEVERAGES

COFFEE

TEA

WATER

FRESH SQUEEZED ORANGE JUICE

(20 PERSON MINIMUM)



BREAKFAST MENUS

TWO COURSE AMERICAN

\$24

FIRST COURSE

FRUIT BOWL

ASSORTED FRUIT SERVED WITH YOGURT + GRANOLA

SECOND COURSE (CHOICE OF 1)

EGGS BENEDICT

ENGLISH MUFFIN, POACHED EGGS, CANADIAN BACON + HOLLANDAISE, SERVED WITH BREAKFAST POTATOES

AVOCADO TOAST

SLICE OF GRAIN TOAST, AVOCADO, WHIPPED RICOTTA, CHERRY TOMATOES, OLIVE OIL, LEMON ZEST + BASIL SERVED WITH BREAKFAST POTATOES

PANCAKES

FLUFFY BUTTERMILK PANCAKES SERVED WITH MAPLE SYRUP, BACON + FRESH BERRIES

BREAKFAST SANDWICH

BRIOCHE BUN, FRIED EGG, CHEDDAR CHEESE, BACON + TOMATO, SERVED WITH TATER TOTS

SMOKED SALMON OMELETTE

RED ONION, CAPER, CHIVES + CHIPOTLE SMOKED SALMON SERVED WITH BREAKFAST POTATOES

BEVERAGES

COFFEE

TEA

WATER

FRESH SQUEEZED ORANGE JUICE

(20 PERSON MINIMUM)



BREAKFAST MENUS

TWO COURSE MEXICAN

\$24

FIRST COURSE

FRUIT BOWL

ASSORTED FRUIT SERVED WITH YOGURT + GRANOLA

SECOND COURSE (CHOICE OF 1)

HUEVOS RANCHEROS

FRIED EGGS OVER A CORN TORTILLA COVERED WITH RANCHERO SAUCE, SERVED WITH REFRIED PINTO BEANS

HUEVOS MOTULEÑOS

FRIED EGGS SERVED OVER GRILLED CRISPY CORN TORTILLA, REFRIED BLACK BEANS, HAM, CHIPOTLE/TOMATO SALSA, COTIJA CHEESE, GREEN PEAS, SERVED WITH FRIED PLANTAINS

CHILAQUILES

CRISPY HOMEMADE TOTOPO CHIPS TOPPED WITH YOUR CHOICE OF SAUCE (VERDE, ROJO, RANCHERO), MEXICAN CREMA, CHIHUAHUA CHEESE + ONION, SERVED WITH REFRIED PINTO BEANS

MENUDO

DRIED CHILE BROTH WITH BEEF TRIPE + BEEF FEET, SERVED WITH RADISH, ONION, SERRANO PEPPER AND OREGANO

BREAKFAST BURRITO

LARGE HOUSE MADE FLOUR TORTILLA ROLLED WITH REFRIED BEANS, SCRAMBLED EGGS, HASH BROWNS, CHIHUAHUA + CHEDDAR CHEESE WITH YOUR CHOICE OF CRISPY BACON, HAM, CHORIZO OR BREAKFAST SAUSAGE SERVED WITH SHREDDED LETTUCE + PICO DE GALLO

BEVERAGES

COFFEE

TEA

WATER

FRESH SQUEEZED ORANGE JUICE

(20 PERSON MINIMUM)



THREE COURSE LUNCHES

LUNCH

\$28

FIRST COURSE

ENSALADA VERDE

crisp romaine, cotija cheese, cilantro, chicharron de queso + roasted poblano/cilantro dressing

TORTILLA SOUP AZTECA

a classic central mexican tortilla soup with a savory tomato, guajillo + pasilla pepper broth

TAMAL OAXAQUEÑO

one banana leaf wrapped tamal filled with your choice of pork, chicken or portobello/huittlacoche

MAIN COURSE

ENCHILADAS SUIZAS

fresh corn tortillas filled with your choice of shredded chicken, ground beef picadillo or chihuahua cheese topped with a creamy tomatillo sauce, melted cheese and sliced onion, served with white rice + refried pinto beans

CHILE RELLENO

roasted poblano pepper stuffed with your choice of ground beef picadillo or cotija cheese covered with entomatada sauce and crema mexicana, served with mexican rice and refried pinto beans

TORTA NORTEÑA

your choice of beef fajita or chicken fajita with refried black beans, melted chihuahua cheese, avocado + crema mexicana served with french fries

LOS BAJA FISH TACOS (+ \$4.00)

beer battered catch of the day fish, chipotle aioli and mexican slaw, served with frijoles charros

DESSERT

FLAN DE VAINILLA

traditional vanilla flan

ARROZ CON LECHE

traditional mexican rice pudding



THREE COURSE LUNCHES

LUNCH

\$35

FIRST COURSE

TOSTADA DE CEVICHE

tostada of lime marinated fresh snapper, tomato, onion, cucumber, serrano pepper, cilantro and avocado

SPINACH AND GOAT CHEESE SALAD

baby spinach, caramelized red onion, warm goat cheese crusted with toasted pepitas + hibiscus-infused vinaigrette

NACHOS JORGE (3)

cochinita pibil, refried black beans, chihuahua cheese, xni-pec, guacamole and fresh jalapeño

MAIN COURSE

POLLO AL CHIPOTLE

charbroiled chicken breast topped with melted chihuahua cheese and a tomatillo/chipotle sauce served with mexican rice + guacamole

CARNE ASADA PLATE

charbroiled beef skirt and a tex-mex cheese enchilada served with your choice of beans, mexican rice + pico de gallo

GRILLED VEGETABLE MIXTA

charbroiled seasonal vegetables, served sizzling with rajas (grilled onions and poblano peppers), tortillas, guacamole, pico de gallo, mexican rice and roasted poblano/cilantro dressing

ENCHILADAS DE SEAFOOD

sauteed shrimp and lump crab meat rolled in fresh corn tortillas topped with our signature roasted poblano cream sauce and melted chihuahua cheese, served with poblano-cilantro rice and refried black beans

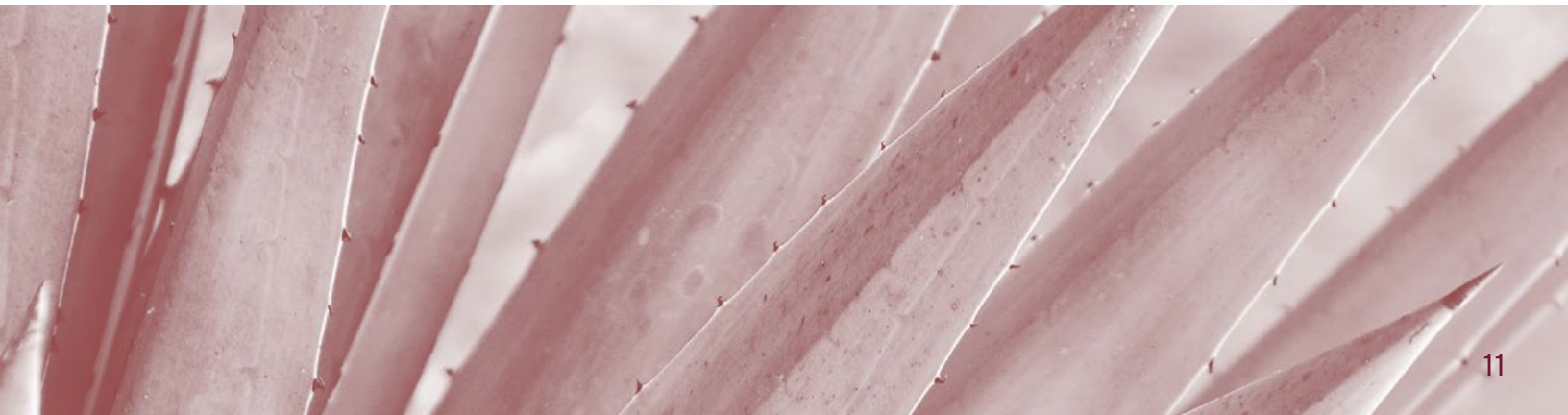
DESSERT

CHURROS

served with chocolate and dulce de leche dipping sauces

PANQUE DE ELOTE

mexican cornbread pudding, dulce de leche + chopped walnuts



THREE COURSE LUNCHES

LUNCH

\$45

FIRST COURSE

QUESADILLAS ARNALDO DE CHILORIO

two corn tortillas with Sinaloa style slow roasted, seasoned pulled pork, chihuahua cheese, onion, cilantro, avocado and grilled serrano pepper

SOUTHWEST CHOPPED SALAD

crisp romaine, bell peppers, grape tomatoes, green onions, corn kernels, black beans, cilantro + chipotle/honey/lime vinaigrette

CEVICHE CAMPECHANO

combo of lime marinated fresh snapper and gulf shrimp with onion, tomatoes, cilantro, serrano pepper, avocado and fresh campechana sauce

MAIN COURSE

MOLE NEGRO OAXAQUEÑO OR MOLE POBLANO

breast of chicken, mole of your choice, mexican rice and refried pinto beans

CATCH OF THE DAY A LA VERACRUZANA

today's catch broiled, then covered with salsa veracruzana (tomatoes, green olives, capers and chiles gueros) served with mexican rice

CHILE EN NOGADA

roasted poblano pepper stuffed with pulled pork in a peanut sauce with green olives, almonds, raisins and fruits covered with a chilled, creamy walnut sauce and pomegranate seeds served with poblano-cilantro rice

FAJITAS AL CARBON (+ \$6.00)

charbroiled beef, chicken breast or combination of both, served sizzling with rajas, tortillas, guacamole, pico de gallo, mexican rice and your choice of frijoles charros, refried pintos or black beans

DESSERT

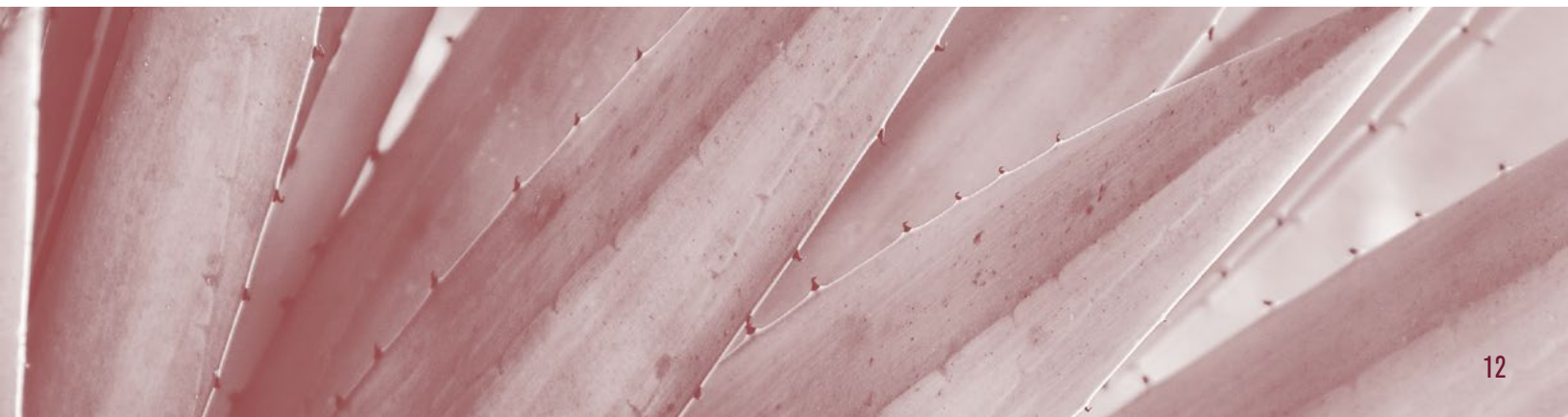
TRES LECHEs HELEN

traditional tres leches cake, bruleed meringue and fresh strawberries

DIPLOMATICO

chocoflan cake topped with walnuts

DULCE DE LECHE CHEESECAKE



THREE COURSE DINNERS

DINNER

\$45

FIRST COURSE

SHRIMP COCKTAIL TAMPICO

gulf shrimp, mexican style cocktail sauce and avocado

SALBUTES DE COCHINITA

three corn masa cakes, topped with refried black beans, cochinita pibil, xni pec and jalapeño

CESAR SALAD

crisp romaine, parmesan cheese, croutons, lemon + garlic/anchovy dressing

MAIN COURSE

CHILE RELLENO

roasted poblano pepper stuffed with your choice of ground beef picadillo or cotija cheese covered with entomatada sauce and crema mexicana, served with mexican rice and refried pinto beans

CARNE ASADA A LA HUAASTECA

charbroiled butterflied beef tenderloin served with a side of melted chihuahua cheese, guacamole + frijoles charros

CATCH OF THE DAY TIKIN XIC

today's catch charbroiled over banana leaves and basted with achiote sauce served with shredded lettuce, pickled onions, mexican rice and xni pec

PORK SHANK CARNITAS STYLE (+ \$7.00)

michoacan-style pork shank confit served sizzling with your choice of beans, mexican rice, pico de gallo + guacamole

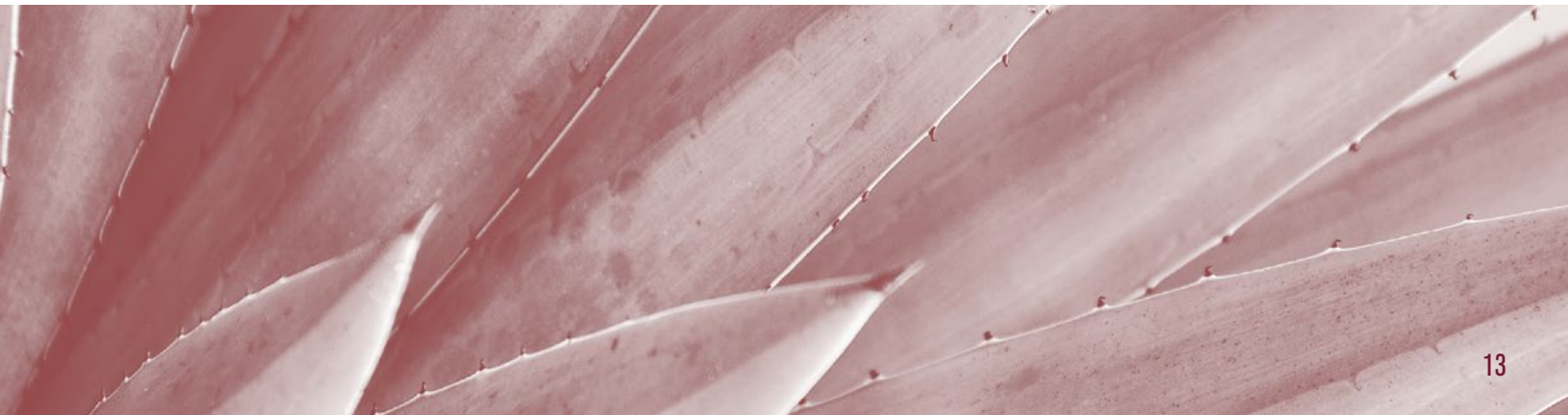
DESSERT

CHURROS

served with chocolate and dulce de leche dipping sauce

FLAN DE VAINILLA

traditional vanilla flan



THREE COURSE DINNERS

DINNER

\$55

FIRST COURSE

CAMARONES AL AJILLO

shrimp with dried chilis, garlic, olive oil and parsley served with grilled bolillo

SPINACH QUESADILLAS

homemade flour tortillas filled with sauteed spinach, roasted almonds, cotija and chihuahua cheese served with roasted poblano/cilantro sauce

ENSALADA DE NOPAL

cured cactus, black bean, tomato, onion, serrano pepper, queso fresco, oregano and cilantro on a lime vinaigrette

MAIN COURSE

CARNE ASADA A LA TAMPIQUEÑA

charbroiled butterflied beef tenderloin served with a cheese enchilada covered with mole poblano sauce, served with mexican rice, refried pinto beans, guacamole and pico de gallo

PORK SHANK EN SALSA VERDE CON VERDOLAGAS

pork shank stewed in a green tomatillo sauce laid over sauteed organic purslane and stewed black beans

CAMARONES AL CHIPOTLE

six jumbo gulf shrimp sauteed with tomato and chipotle sauce, served with white rice and avocado

LAMB SHANK MIXIOTE HIDALGUENSE (+ \$7.00)

spiced lamb shank wrapped in agave parchment and steamed served with mexican rice and stewed black beans

PORTOBELLO PASTOR TACOS

grilled portobello and raja tacos served with arroz verde, and stewed epazote black beans

DESSERT

TRES LECHES HELEN

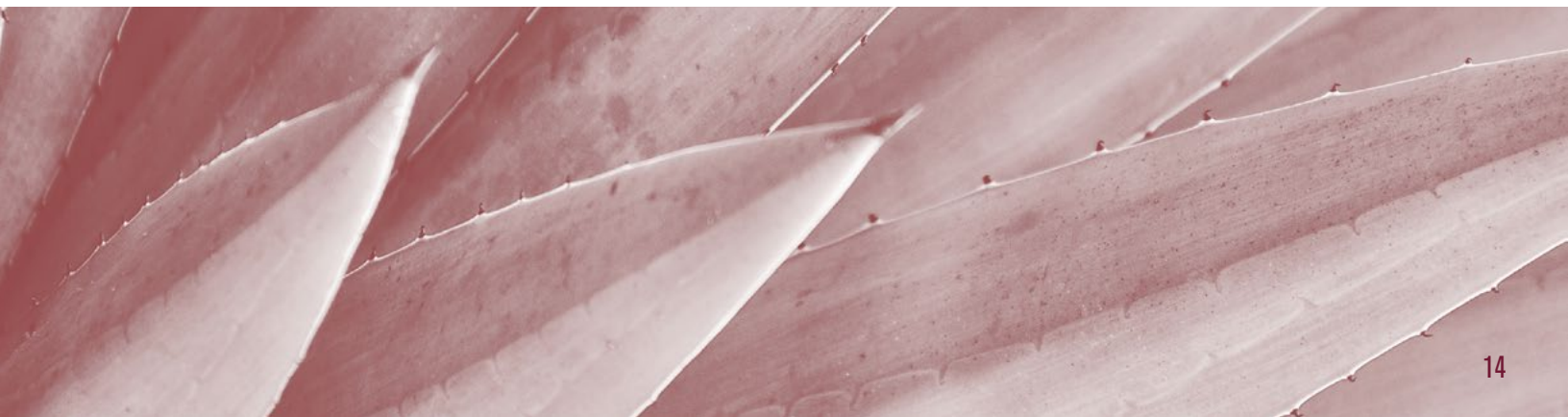
traditional tres leches, bruleed meringue and fresh strawberries

CREMA CATALANA

spanish style creme brulee + mixed berries

KEY LIME PIE

galleta maria crust, key lime custard, whipped cream



THREE COURSE DINNERS

DINNER

\$65

SNACK

ASSORTED ANTOJITOS MEXICANOS

gordita de chicharrón, sope de papas con chile, quesadilla de huitlacoche

FIRST COURSE

SMOKED SALMON QUESADILLA

house made flour tortilla filled with chipotle smoked salmon, cotija and chihuahua cheese served with guacamole and creamy chipotle sauce

CEVICHE COSTEÑO

combo of lime marinated fresh snapper and gulf shrimp, pineapple/mango pico, tomatoes and avocado

TORTILLA SOUP AZTECA

a classic central mexican tortilla soup with a savory tomato, guajillo and pasilla pepper broth

MAIN COURSE

JALAPEÑO CHICKEN

chicken breast, jalapeño/poblano cream sauce, white rice + grilled vegetables

LAMB SHANK MIXIOTE HIDALGUENSE

spiced lamb shank wrapped in agave parchment and steamed served with mexican rice and stewed black beans

MAHI MAHI ENNEGRECIDO

blackened mahi mahi filet sauteed in a cast iron skillet served with corn maque choux, sauteed spinach and avocado

FILETE AL CHIPOTLE (+ 10.00)

charbroiled beef tenderloin covered with melted chihuahua cheese atop a tomato/chipotle sauce served with avocado slices and sauteed mexican squash

DESSERT

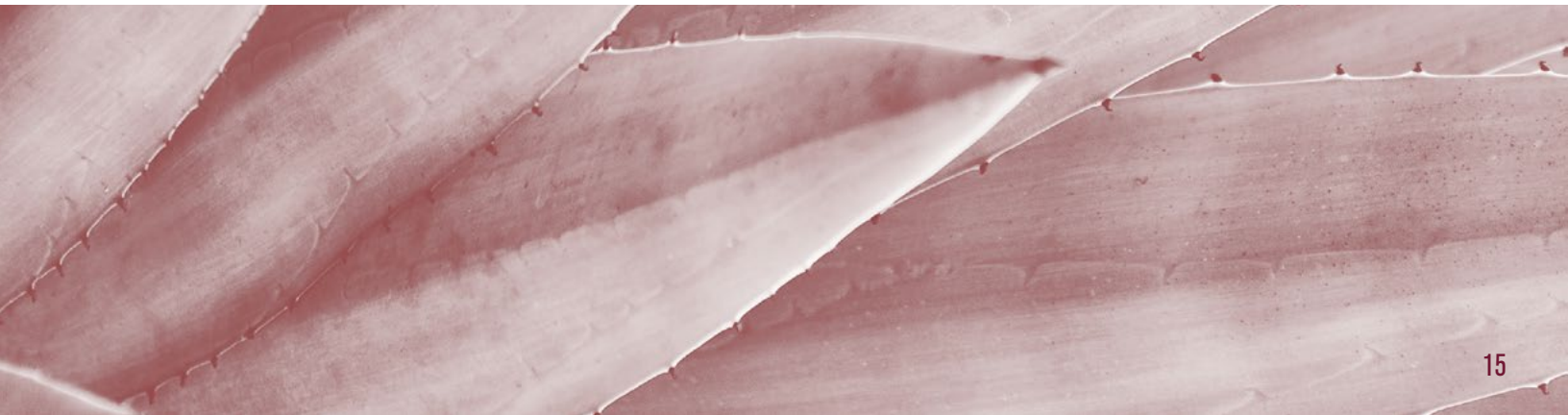
CHOCOLATE AND PASSION FRUIT MOUSSE

served with vanilla cream and crumble

FRESAS CON CREMA Y MERENGUE

fresh strawberries, chantilly cream, crispy meringue

DULCE DE LECHE CHEESECAKE



COCKTAIL HOUR

HORS D'OEUVRES

CHOICE OF 4 : \$28 PER PERSON

YUCATAN SALBUTES

corn cakes, caribbean pulled pork, refried black beans, avocado + pickled red onions

EMPANADAS

beef, chicken or vegetarian empanadas served with cilantro poblano dressing

SOPES

corn cakes , refried black beans, lettuce, onion, crema + cotija cheese

CEVICHE PESCADOR

fresh catch of the day ceviche, onions, tomatoes and avocado

QUESADILLAS (CHOICE OF ONE)

SPINACH - spinach, almond, flour tortilla, cotija, chihuahua + garlic

FAJITA - grilled beef or chicken fajita, flour tortilla + chihuahua cheese

CRAB - sauteed lump crab meat, flour tortilla + chihuahua cheese (+\$6pp)*

MUSHROOM - grilled portobello, button mushroom, poblano, grilled onions + chihuahua cheese

FLAUTAS (CHOICE OF ONE)

beef, chicken or potato poblano + crispy corn tortilla + tomatillo dipping sauce

KABOBS

grilled chicken or beef tenderloin, served with roasted red bell pepper chipotle sauce

CHILE CON QUESO AND GUACAMOLE AND SALSA BAR

traditional chile con queso, guacamole, red salsa, green salsa + corn chips

LOUISIANA STYLE COCKTAIL CRAB CAKES (+\$5)*

bite size louisiana crab cakes served with creamy chipotle sauce

SHRIMP CAMPECHANO (+\$2)*

gulf shrimp, onions, tomatoes, cilantro, serrano pepper, avocado + campechana sauce

SHRIMP ADOBADOS (+\$5)*

bacon wrapped gulf shrimp, poblano + adobo chile sauce

*Add on = **



HORS D'OEUVRE ADD ONS

COCKTAIL TACO BAR (+ \$10pp)*

taco station with your choice of 4:

- pastor (marinated pork),
- alambre (beef, bacon, onion, bell pepper)
- tinga de pollo (shredded chicken in chipotle sauce)
- chilorio (p)
- barbacoa (b)
- carnitas (p)
- cochinita pibil (p)
- rajas y hongos (v)
- chicken pastor (ck)
- chicharrón en salsa verde (p)
- suadero de res (b)
- cecina de res (b)

ACCOUTREMENT - chile morita salsa, salsa taquera, cilantro, chopped onion + limes

CHILE CON QUESO AND GUACAMOLE AND SALSA BAR (+\$8pp)*

traditional chile con queso, guacamole, red salsa, green salsa + corn chips

*Add on = **



STAND ALONE FOOD STATION OPTIONS

CHILE CON QUESO AND GUACAMOLE AND SALSA BAR (\$16 pp)

traditional chile con queso, guacamole, red salsa, green salsa + corn chips

COCKTAIL TACO BAR

(CHOICE OF 3 \$24 pp | CHOICE OF 4 \$26 pp | CHOICE OF 6 \$32 pp)

taco station with your choice of:

pastor (marinated pork)

alambre (beef, bacon, onion, bell pepper)

tinga de pollo (shredded chicken in chipotle sauce)

chilorio (p)

barbacoa (b)

carnitas (p)

cochinita pibil (p)

mushroom + poblano (v)

chicken pastor (ck)

chicharrón en salsa verde (p)

beef suadero (b)

beef cecina (b)

crispy tacos (B) - (+\$4)*

choice of: chicken or beef served with shredded lettuce + pico de gallo

fish tacos - (+\$6)*

catch of the day, chipotle aioli + slaw

ACCOUTREMENT - chile morita salsa, salsa taquera, cilantro, chopped onion + limes

CHURRO AND BUNUELO BAR (\$12 pp)

fresh churros and bunuelos dusted in cinnamon sugar

DIPPING SAUCES: chocolate, dulce de leche + piloncillo syrup

ADD ON: Mixed Mexican Wedding Cookies (+\$5pp)*

*Add on = **

