



# XOCHI

THE FLAVORS OF OAXACA

On behalf of James Beard Award 2017  
Winner Chef Hugo Ortega and our  
dedicated staff, thank you for selecting  
Xochi and entrusting us with your  
upcoming special event.

Our restaurant is conveniently located  
on 1777 Walker St. inside the Marriott  
Marquis downtown hotel overlooking  
Discovery Green Park. Xochi is an  
excellent location to hold your  
birthday celebrations, anniversaries,  
rehearsal dinners, bridal showers,  
baby showers, graduations, company  
parties, holiday parties, silent auctions,  
pharmaceutical event, cocktail parties  
and more!

At your convenience, we invite you to  
visit our website for more information

[www.xochihouston.com](http://www.xochihouston.com)

or feel free to contact me  
Monday thru Thursday  
11:00am – 4:00pm.

**James Heard**

**Director of Events & Caterings**

[james@htownrestaurantgroup.com](mailto:james@htownrestaurantgroup.com)

832.907.5327 cell



## **BANQUETS AT XOCHI**

Xochi has an extensive menu that includes the most representative authentic food Oaxaca's culinary regions have to offer. All our food is made in-house from scratch; including our hot chocolate that is made with premium Oaxacan cocoa beans that are roasted and ground in house. Our tortillas which are laboriously made daily with blue and white corn pair perfectly with our house made cheeses. The handcrafted food on our menu is a work of art that requires time, dedication and great level of skill, for this reason, we ask you to keep in mind the following points:

- 16-person maximum on a la carte functions – particularly on weekends
- For parties over 16 guests, we require a set menu that limit options to 2-4 alternatives per main course, allowing us to provide you the best service & quality.
- We can also customize the menu to your individual tastes and needs, including:
  - Vegetarian Options and or substitutes for Dietary Restrictions
  - Buffet Style
  - Passed hors d' oeuvres
- Menu & Wine selection must be submitted at least 5 days prior to the event.
- It is our policy that no food or beverages may be brought into the restaurant, except for a specialty cake.

We will provide your guests with your selected menu on our own Xochi stationary. We can also add your company logo or title of your choosing.

## **CAPACITIES, MINIMUMS, & OTHER REQUIERMENTS**

Generally, to reserve an area for your party, a credit card number is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper notice. We will need a guaranteed number of guests at least 3 days prior to the event. The exceptions:

- Any event cancelled within 7 days of the party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.

We do not charge fees for a private area, we just ask that you to meet the applicable minimums in food & beverages, not including tax, gratuity, linen or additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

\*\*\*Minimums may be negotiated on a case-by-case basis\*\*\*  
(Excludes Sunday Brunch & Holidays)

## **PAYMENT**

The balance of your payment is expected in full at the end of your party.

We accept Visa, MasterCard, American Express, Discover, or Cash.

## **SPECIAL ARRANGEMENTS**

We can arrange for flowers, balloons, linen, or valet gratuity included for your party. If you require a microphone, speaker, projector, screen, or other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti or glitter. Please let me know if you will be arriving early to decorate, I will need to make sure that the dining area is set-up and available for you.

## **PARKING**

Valet and self-parking at the hotel is \$8.00. We are not responsible once guest or guests have left the establishment. Overnight parking is \$36.00.

## **ONSITE VISIT**

If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up and appointment or I can have one of the managers on duty walk you through our facilities. I look forward to helping with your party planning and making your event a memorable one.

**James T. Heard**  
**Director of Event and**  
**Caterings**  
**Htown Restaurant Group**  
james@htownrestaurantgroup.com  
Cell 832.907.5327





## FOOD & STYLE

Xochi will pinpoint the culinary and indigenous richness of the state of Oaxaca. This state is also famous for using a wide variety of bugs in its cuisine, however only a hand full of dishes on our menu use this traditional protein; made for the foodie looking for the true Oaxacan experience. The ingredients and flavors sourced and used are true to traditional Oaxacan cuisine. Each course is created with modern presentations, and combinations of traditional and modern flavors. Chef Hugo is known for his variety of moles, cool and crisp ceviches, and tasty salsas. Several of our signature dishes are cooked in our wood burning oven, such as our buttery roasted oysters and crispy tlayudas; which are an iconic street food dish popular in Oaxaca. Our menus will also highlight Chef Ruben Ortega's unique desserts, and a whole selection dedicated to the cacao of the Zapotec.





## BEVERAGES & DRINKS

Our full beverage selection has something for every palate. We offer a wide variety of mezcals, specialty cocktails with Oaxacan flair, extensive multinational wine list and Mexican beverages such as aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar option is available for smaller events. For larger events a mini bar can be created with a variety of signature mezcal cocktails, margaritas, sangrias, mimosas, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Our sommelier Sean Beck will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.

We also offer a house red, white, and bubbly \$40 per bottle (sommeliers choice)







## PATIO WITH AWNING:

MAX CAPACITY FOR A SEATED  
EVENT IS 50 GUESTS OR 70 FOR  
STANDING COCKTAIL RECEPTION

### LUNCH:

MONDAY-FRIDAY

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$700.00

SATURDAY A LA CARTE BRUNCH:

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$600.00

### SUNDAY BRUNCH:

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$2,000.00

### DINNER:

MONDAY-THURSDAY

3:00PM-10:00PM

FRIDAY & SATURDAY

3:00PM-11:00PM

### SUNDAY:

3:00PM-9:00PM

FOOD & BEVERAGE MINIMUM:  
\$3,000.00

(3 HOUR TIME LIMIT)

(PLEASE NOTE: TABLE SIZES AND  
CONFIGURATIONS ARE SUBJECT TO CHANGE  
BASED ON AVAILABILITY AND REQUESTS)



# CHAPULIN

ACCOMODATES UP TO  
16-20 GUESTS OR 25 FOR  
STANDING COCKTAIL RECEPTION

## LUNCH:

MONDAY-FRIDAY

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$500.00

SATURDAY A LA CARTE BRUNCH:

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$400.00

## SUNDAY BRUNCH:

NOT AVAILABLE

## DINNER:

MONDAY-THURSDAY

3:00PM-10:00PM

FRIDAY & SATURDAY

3:00PM-11:00PM

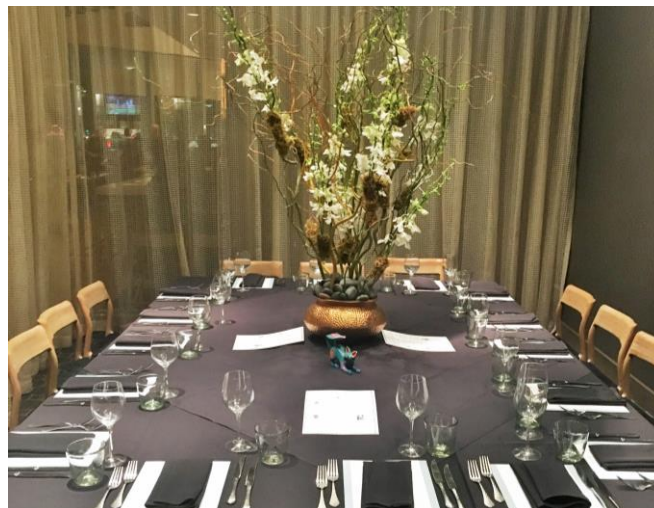
SUNDAY:

3:00PM-9:00PM

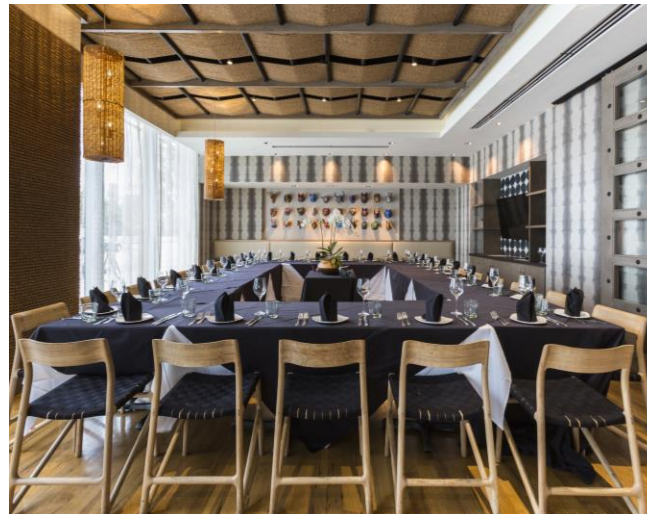
FOOD & BEVERAGE MINIMUM:  
\$2,000.00

(3 HOUR TIME LIMIT)

(PLEASE NOTE: TABLE SIZES AND  
CONFIGURATIONS ARE SUBJECT TO  
CHANGE BASED ON AVAILABILITY AND  
REQUESTS)







## ESPADIN:

ACCOMODATES UP TO 60 GUESTS  
OR 80 FOR STANDING COCKTAIL  
RECEPTION

### LUNCH:

MONDAY-FRIDAY

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$2,000.00

SATURDAY A LA CARTE BRUNCH:

11:00AM-2:00PM

FOOD & BEVERAGE MINIMUM:  
\$1,800.00

SUNDAY BRUNCH:  
NOT AVAILABLE

### DINNER:

MONDAY-THURSDAY

3:00PM-10:00PM

FRIDAY & SATURDAY

3:00PM-11:00PM

SUNDAY:

3:00PM-9:00PM

FOOD & BEVERAGE MINIMUM:  
\$4,500.00  
(3 HOUR TIME LIMIT)

(PLEASE NOTE: TABLE SIZES AND  
CONFIGURATIONS ARE SUBJECT TO CHANGE  
BASED ON AVAILABILITY AND REQUESTS)





## **RESTAURANT BUYOUT**

Max Seated capacity is 218  
guests inside plus 50 guests on  
the patio;  
Cocktail is 300 guest inside, plus  
70 guests on the patio.

### **LUNCH/BRUNCH**

Monday-Saturday  
11:00am-3:00pm

\$7,500.00

Sunday Brunch  
Not Available

### **DINNER**

Monday-Thursday 3:00pm-  
10:00pm

Friday-Saturday 3:00pm-11:00pm  
Sunday 3:00pm-9:00pm

\$15,000.00 Sunday-Tuesday  
(Holiday May and December  
\$18,000)

\$20,000.00 Wednesday-  
Thursday (Holiday May and  
December \$23,000)

\$25,000.00 Friday and Saturday  
(Holiday May and December  
\$28,000)

DJ or Live Music Option Available





Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. It is very simple to select a menu. All you have to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications. The day of the event guest will get to select from the choices listed on the menu you selected. This allows you to cater guests' dietary restrictions or food allergies. Vegetarian or Vegan options can be added to any menu as well.

## LUNCH PRE-FIXE \$35.00

(Only available Mon-Fri  
11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### GUACAMOLE

creamy avocodo and crispy tostadas

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito,  
crema, queso fresco, parsley

#### ENTREE

(CHOICE OF)

#### HONGOS

wild mushrooms, mole amarillo,  
masa dumplings, green beans

#### ENCHILADAS

slow roasted brisket enchiladas,  
mole negro, rice and beans

#### POLLO ROSTIZADO

wood roasted, chintextle rubbed chicken,  
white rice, Oaxacan refried beans

#### ENSALADA DE QUELITES CON POLLO

grilled chicken breast, purslane, watercress,  
parsley, fresh oregano, lime dressing, roasted  
Campari tomatoes

#### XOCHI BURGER

prime beef hamburger, chorizo ismeño, chile  
de agua, avocado, watercress, housemade  
Oaxacan string cheese, pasilla pepper mayo,  
papas enchiladas

#### DESSERT

(CHOICE OF)

#### CHURROS

traditional Mexican crullers,  
ice cream of the day

#### HELADO

sorbet of the day

## LUNCH PRE-FIXE \$45.00

(Only available Mon-Fri  
11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### MOLOTES DE XOXCOTLAN

oval masa pancakes, potato, chorizo, guacamole,  
chile de onza, crema, queso fresco, chapulin  
garnish, Cotija

#### CEVICHE DEL DIA

catch of the day ceviche

#### ENTREE

(CHOICE OF)

#### ENSALADA DE OTONO CON POLLO

grilled chicken breast, roasted pumpking, yellow  
beets, delicata squash, greens, quince, pear  
vinaigrette, pumpkin seeds

#### ENCHILADAS VEGETARIANAS

wild mushrooms, zucchini and corn enchiladas,  
mole amarillo, quelites, vegetarian refritos

#### POLLO ROSTIZADO

wood roasted, chintextle rubbed chicken,  
white rice, Oaxacan refried beans

#### TOSTADAS DE CAMARON

sauteed shrimp with chile de ajo,  
refried beans, crunchy garnishes

#### XOCHI BURGER

prime beef hamburger, chorizo ismeño, chile de  
agua, avocado, watercress, housemade Oaxacan  
string cheese, pasilla pepper mayo, papas  
enchiladas

#### DESSERT

(CHOICE OF)

#### PASTEL DE QUESO FRESCO

housemade queso fresco cake, salted caramel  
popcorn, corn streusel, blackberry sorbet

#### HELADO

sorbet of the day



## LUNCH PRE-FIXE \$50.00

(Only available Mon-Fri 11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### OSTIONES DE LUJO

wood roasted oysters, mole amarillo, cotija, breadcrumbs

#### TACO DE CABRITO

crispy goat taco, salsa verde

### ENTREE

(CHOICE OF)

#### ENSALADA DE OTONO CON POLLO

grilled chicken breast, roasted pumpking, yellow beets, delicata squash, greens, quince, pear vinaigrette, pumpkin seeds

#### TLAYUDA DE HONGOS

roasted mushrooms, fresh huitlacoche, goat cheese, vegetarian beans, hoja santa, mole Amarillo

#### TOSTADAS DE CAMARON

sauteed shrimp with chile de ajo, refried beans, crunchy garnishes

#### ENCHILADAS

slow-roasted brisket enchiladas, mole negro, rice and beans

#### ATUN

toasted pepper ash-rubbed tuna, mole amarillo, mushrooms and potatoes

### FAMILY STYLE SIDES

#### HOJAS DE BRUSELAS

roasted brussels sprout leaves, pumpkin seeds, hoja santa dressing

### DESSERT

(CHOICE OF)

#### CHOCOLATE DE OAXACA

Oaxacan chocolate mousse, poleo ice cream, lemongrass anglaise, chocolate ganache, smoked toffee, lemon foam

#### CHURROS

traditional Mexican crullers, ice cream of the day

## LUNCH PRE-FIXE \$55.00

(Only available Mon-Fri 11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### CEVICHE DEL DIA

catch of the day ceviche

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco, parsley

#### GUACAMOLE

creamy avocodo and crispy tostadas

### ENTREE

(CHOICE OF)

#### ENCHILADAS

wild mushrooms, zucchini and corn enchiladas, mole amarillo, quelites, vegetarian refritos

#### PESCADO

today's catch, salsa de chile canairo, white squash, pioppini mushrooms, chochoyotes

#### POLLO ROSTIZADO

wood roasted, chintextle rubbed chicken, white rice, Oaxacan refried beans

#### BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa, guajillo, puya and costeño pepper broth, potato, carrots, masa dumplings

#### TOSTADAS DE CAMARON

sauteed shrimp with chile de ajo, refried beans, crunchy garnishes

### FAMILY STYLE SIDES

#### HOJAS DE BRUSELAS

roasted brussels sprout leaves, pumpkin seeds, hoja santa dressing

#### COLIFLOR

roasted cauliflower, chintextle

### DESSERT

(CHOICE OF)

#### CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

#### CHURROS

traditional Mexican crullers, ice cream of the day

#### HELADO

sorbet of the day

## BRUNCH PRE-FIXE \$30.00

(Only available Saturday 11:00am-2:30pm)

### FAMILY STYLE APPETIZERS

#### GUACAMOLE

creamy avocodo and crispy tostadas

#### TAMAL DE POLLO CON MOLE NEGRO

chicken tamal with black mole

### ENTREE

(CHOICE OF)

#### TLAYUDA HONGOS

roasted mushrooms, goat cheese, vegetarian beans, hoja santa, mole amarillo

#### CAMARONES ISTMEÑO

sauteed shrimp with chile de ajo, creamy corn and rice

#### MEMELA Y HUEVO

toasted masa pancake, shredded roasted chicken, refritos, crema, queso fresco, topped with sunny side up eggs

#### CHILAQUILES

corn totopos, bathed in salsa de chile de agua, grilled skirt steak, crema, queso fresco, topped with sunny side up eggs

#### XOCHI BURGER

prime beef hamburger, chorizo ismeño, chile de agua, avocado, watercress, housemade Oaxacan string cheese, pasilla pepper mayo, papas enchiladas

### DESSERT

(CHOICE OF)

#### CHURROS

traditional Mexican crullers, ice cream of the day

#### HELADO

sorbet of the day

#### FRUTA FRESCA

fresh fruit



## BRUNCH PRE-FIXE \$40.00

(Only available Saturday 11:00am-2:30pm)

### FIRST COURSE

(CHOICE OF)

#### CEVICHE DEL DIA

catch of the day ceviche

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito,  
crema, queso fresco, parsley

#### HUITLASQUITES

corn soup, huitlacoche, crema, queso fresco

### ENTREE

(CHOICE OF)

#### ENCHILADAS VEGETARIANAS

wild mushrooms, zucchini and corn enchiladas, mole  
amarillo, quelites, vegetarian refritos

#### CHILAQUILES

corn totopos, bathed in salsa de chile de agua,  
with grilled skirt steak, topped with two sunny side  
eggs

#### BISTEC CON MOLE DE CHICATANA Y HUEVOS DIVORCIADOS

petite grilled prime Black Angus ribeye,  
ant mole, with two sunny side topped with salsas

#### COCHITO ISTMEÑO

dry-rubbed pork shank braised in Istmeño peppers  
and roasted pineapple

#### MEMELA Y HUEVO

toasted masa pancake, shredded roasted chicken,  
refritos, crema, queso fresco, topped with sunny side  
up eggs

### DESSERT

(CHOICE OF)

#### CHOCOLATE DE OAXACA

Oaxacan chocolate mousse, poleo ice cream,  
lemongrass anglaise, chocolate ganache,  
smoked toffee, lemon foam

#### HELADO

sorbet of the day

#### FRUTA FRESCA

fresh fruit

## BRUNCH PRE-FIXE \$50.00

(Only available Saturday 11:00am-2:30pm)

### FIRST COURSE

(CHOICE OF)

#### OSTIONES DE LUJO

half dozen wood roasted oysters,  
mole amarillo, cotija, breadcrumbs

#### TACO DE CABRITO

crispy goat taco, salsa verde

#### ROBALO

sea bass, aguachile verde, cilantro, parsley, lime,  
orange, avocado, serrano, corn, red onion,  
cucumber, plantain tostada

### ENTREE

(CHOICE OF)

#### MEMELA Y HUEVO

toasted masa pancake, shredded roasted chicken,  
refritos, crema, queso fresco, topped with sunny side  
up eggs

#### CHILAQUILES

corn totopos, bathed in salsa de chile de agua,  
with grilled skirt steak, topped with two sunny side  
eggs

#### TLAYUDA DE PUERCO

Mole negro, Mexican chorizo, bacon,  
eggs, oaxacan cheese

#### PESCADO

today's catch, salsa de chile canairo, white squash,  
pioppini mushrooms, chochoyotes

#### BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa,  
guajillo puya and costeño pepper broth,  
potato, carrots, masa dumplings

### FAMILY STYLE SIDES

#### ARROZ Y REFRITOS

white rice and refried beans

### DESSERT

(CHOICE OF)

#### CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake,  
peanut powder, strawberry

#### CHURROS

traditional Mexican crullers,  
ice cream of the day

#### FRUTA FRESCA

fresh fruit

## DINNER PRE-FIXE \$65.00

### FAMILY STYLE APPETIZERS

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito,  
crema, queso fresco, parsley

#### TAMAL DE HUITLACOCHÉ

fresh huitlacoche tamal, cream of corn

### ENTREE

(CHOICE OF)

#### MEMELAS DE VEGETALES

two toasted masa pancaes, mushrooms,  
zucchini, corn vegetarian refritos, crema, queso  
fresco, salsa albañil

#### CAMARONES A LA PARILLA

large grilled head on shrimp,  
green seafood rice with squid and mussels

#### BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa,  
guajillo puya and costeño pepper broth,  
potato, carrots, masa dumplings

#### NEGRO EN NEGRO

Tejas Heritage Farm black footed chicken,  
mole negro, creamy corn meloso

#### COCHITO ISTMEÑO

dry-rubbed pork shank braised in Istmeño  
peppers and roasted pineapple

### FAMILY STYLE SIDES

#### ARROZ Y REFRITOS

white rice and refried beans

### DESSERT

(CHOICE OF)

#### PASTEL DE QUESO FRESCO

housemade queso fresco cake, salted caramel  
popcorn, corn streusel, blackberry sorbet

#### CHURROS

traditional Mexican crullers,  
ice cream of the day

#### HELADO

sorbet of the day



## DINNER PRE-FIXE \$75.00

### FAMILY STYLE APPETIZERS

#### QUESO DE RANCHO

housemade queso de cincho,  
baked tostadas, and guacamole

#### ATUN

flash-seared tuna, cucumber, jicama,  
mangosteen, mole vinaigrette, lime caviar

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito,  
crema, queso fresco, parsley

#### ENTREE

(CHOICE OF)

#### HONGOS

wild mushrooms, mole amarillo, masa dumplings, green  
beans

#### CAMARONES A LA PARILLA

large grilled head on shrimp,  
green seafood rice with squid and mussels

#### PESCADO

today's catch, salsa de chile canairo, white squash,  
pioppini mushrooms, chochoyotes

#### CHICHARRON

crispy pork belly, cactus salad, rice, beans, pickled  
onions, tortillas

#### BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa,  
guajillo puya and costeño pepper broth,  
potato, carrots, masa dumplings

### FAMILY STYLE SIDES

#### HOJAS DE BRUSELAS

roasted brussels sprout leaves, pumpkin  
seeds, hoja santa dressing

#### ELOTE CREMOSO

sweet creamy corn

#### DESSERT

(CHOICE OF)

#### PASTEL DE QUESO FRESCO

housemade queso fresco cake, salted caramel popcorn,  
corn streusel, blackberry sorbet

#### CHOCOLATE DE OAXACA

Oaxacan chocolate mousse, poleo ice cream,  
lemongrass anglaise, chocolate ganache,  
smoked toffee, lemon foam

#### HELADO

sorbet of the day

## DINNER PRE-FIXE \$85.00

### FAMILY STYLE APPETIZERS

#### OSTIONES DE LUJO

wood roasted oysters, mole amarillo, cotija, breadcrumbs

#### TAMAL DE HUITLACOCHÉ

fresh huitlacoche tamal, cream of corn

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito,  
crema, queso fresco, parsley

#### ENTREE

(CHOICE OF)

#### MEMELAS DE VEGETALES

two toasted masa pancaes, mushrooms, zucchini, corn  
vegetarian refritos, crema, queso fresco, salsa albañil

#### CALLO DE HACHA

scallops in mole verde, white beans, green beans, chayote,  
masa dumplings

#### LECHON

slow cooked suckling pig, huaxmole,  
plantain molotes

#### PESCADO

today's catch, salsa de chile canairo, white squash, pioppini  
mushrooms, chochoyotes

#### CODORNIZ

bacon-wrapped quail, stuffed with chorizo Istmeño, mole de  
higos, pan de elote

#### BISTEC CON MOLE DE CHICATANA

grilled prime Black Angus ribeye,  
seared black bean tamal, ant mole

### FAMILY STYLE SIDES

#### ARROZ Y REFRITOS

white rice and refried beans

#### COLIFLOR

roasted cauliflower, chintextle

#### HOJAS DE BRUSELAS

roasted brussels sprout leaves, pumpkin  
seeds, hoja santa dressing

#### DESSERT

(CHOICE OF)

#### CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake,  
peanut powder, strawberry

#### CHURROS

traditional Mexican crullers,  
ice cream of the day

#### HELADO

sorbet of the day

## DINNER PRE-FIXE \$100.00

### FAMILY STYLE APPETIZERS

#### QUESO DE RANCHO

housemade queso de cincho,  
baked tostadas, and guacamole

#### OSTIONES DE LUJO

wood roasted oysters, mole amarillo, cotija, breadcrumbs

#### ATUN

flash-seared tuna, cucumber, jicama,  
mangosteen, mole vinaigrette, lime caviar

#### TAQUITOS DORADOS

chicken picadillo, mole coloradito,  
crema, queso fresco, parsley

#### SECOND COURSE

(CHOICE OF)

#### ENSALADA ROJA

red lettuces, red beets, dried figs, candied pecans,  
apple, pomegranate dressing

#### HUITLASQUITES

corn soup, huitlacoche, crema, queso fresco

#### ENTREE

(CHOICE OF)

#### HONGOS

wild mushrooms, mole amarillo, masa  
dumplings, green beans

#### PESCADO

today's catch, chile atole, fava beans, snow peas, blistered  
tomatoes, confit chambray onion

#### COCHITO ISTMEÑO

dry-rubbed pork shank braised in Istmeño  
peppers and roasted pineapple

#### PATO CRUJIENTE

crispy duck, tomatillo avocado sauce, chicharrones

#### BISTEC CON MOLE DE CHICATANA

grilled prime Black Angus ribeye,  
seared black bean tamal, ant mole

#### CALLO DE HACHA

scallops in mole verde, white beans,  
green beans, chayote, masa dumplings

### FAMILY STYLE SIDES

#### COLIFLOR

roasted cauliflower, chintextle

#### HOJAS DE BRUSELAS

roasted brussels sprout leaves, pumpkin  
seeds, hoja santa dressing

#### DESSERT

(CHOICE OF)

#### PASTEL DE QUESO FRESCO

housemade queso fresco cake, salted caramel popcorn,  
corn streusel, blackberry sorbet

#### CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake,  
peanut powder, strawberry

#### CHURROS

traditional Mexican crullers, ice cream of the day



## PASSED HORS D'OEUVRES PACKAGES

Each package includes  
two pieces of each item

### \$35.00 per person

- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco, parsley)
- **MOLOTES DE PLATANOS** (oval plantain cakes, refried beans, crema, queso fresco, Cotija)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole coloradito)
- **CEVICHE OF THE DAY**
- **MEMELITA DE VEGETALES** (mini masa pancake with seasonal veggies, crema and queso fresco)

### \$45.00 per person

- **WOOD ROASTED OYSTERS** (mole amarillo, cotija, breadcrumbs)
- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco, parsley)
- **HOJAS DE BRUSELAS** (roasted brussel leaves, pumpkin seeds, hoja santa dressing)
- **QUESADILLAS DE HONGOS** (mushroom mini quesadillas)
- **MOLOTES DE XOXOCOTLAN** (oval masa cakes, potato and chorizo, crema, queso fresco, chapulin garnish, Cotija)



### \$55.00 per person

- **ATUN** (flash-seared tuna, cucumber, jicama, mole vinaigrette, lime supreme)
- **WOOD ROASTED OYSTERS** (mole amarillo, cotija, breadcrumbs)
- **TAQUITOS DORADOS** (chicken picadillo, crema, queso fresco, parsley)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole coloradito)
- **QUESADILLAS DE CALABAZA** (squash quesadillas)
- **MOLOTES DE PLATANOS** (oval plantain cakes, refried beans, crema, queso fresco, cotija)

### \$65.00 per person

- **PADRON PEPPERS** (sautéed padron peppers, pasilla mixe paste)
- **QUESADILLAS DE HONGOS Y CALABAZA** (mushroom and squash quesadillas)
- **CEVICHE OF THE DAY**
- **SHRIMP COCKTAIL**
- **MEMELITA DE PATO** (mini masa pancake with duck and mole negro)
- **COSTILLAS DE PUERCO** (crispy pork ribs in mole de chichatana)
- **PALETITAS DE CORDERO** (lamb lollipops with hoja santa dressing)

## BUFFET STYLE PACKAGES

\$45.00 per person

- **CACHETES DE RES WITH MOLE PASILLA** (braised beef cheeks with mole pasilla)
- **COSTILLAS DE PUERCO CON MOLE DE CHICATANA** (crispy pork ribs in ant mole)
- **ENCHILADAS DE VEGETALES CON MOLE AMARILLO** (veggie enchiladas with mole amarillo)
- **ARROZ BLANCO**
- **REFRITOS VEGETARIANOS** (vegetarian refried beans)

\$55.00 per person

- **ENCHILADAS DE BRISKET CON MOLE NEGRO** (brisket enchiladas with mole negro)
- **TAMALES DE PESCADO CON MOLE AMARILLO** (fish tamales with mole amarillo)
- **COSTILLAS DE PUERCO CON MOLE COLORADITO** (crispy pork ribs in mole coloradito)
- **ELOTE CREMOSO** (sweet creamy corn and rice)
- **GREEN BEANS WITH CARMELIZED ONIONS**

\$65.00 per person

- **POLLO ROSTIZADO** (wood-roasted, chintextle-rubbed chicken)
- **ENCHILADAS DE PATO CON MOLE ALMENDRADO** (duck enchiladas with mole almendrado)
- **ENCHILADAS VEGETARIANAS CON MOLE AMARILLO** (veggie enchiladas with mole amarillo)
- **ROASTED ROMANESCO**
- **GREEN BEANS WITH CARMELIZED ONIONS**

\$75.00 per person

- **ARROZ VERDE** (mole amarillo, green rice, chepiche, mini squash, charred cotija)
- **COCHITO ISTMENO** (dry-rubbed pork shoulder braised in istmeno peppers and roasted pineapple)
- **BRISKET CON MOLE ROJO** (braised brisket with mole rojo)
- **ROASTED FINGERLING POTATOES**
- **BLISTERED PADRON PEPPERS** (sautéed padron peppers, pasilla mixe paste)
- **ROASTED ARTICHOKE WITH QUESO OAXACA**

## CARVING STATIONS

\$25.00 per person  
(CHOICE OF)

- **PRIME RIB WITH HOJA SANTA DRESSING**
- **SUCKLING PIG WITH LEMON GARLIC AIOLI**
- **LEG OF LAMB WITH MINT AND PEACH CHUTNEY DRESSING**
- **ROUND STEAK WITH MOLE PASILLA AND MUSHROOM SAUCE**

