





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

James Heard
Director of Events & Caterings
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.

CAPACITYS, 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

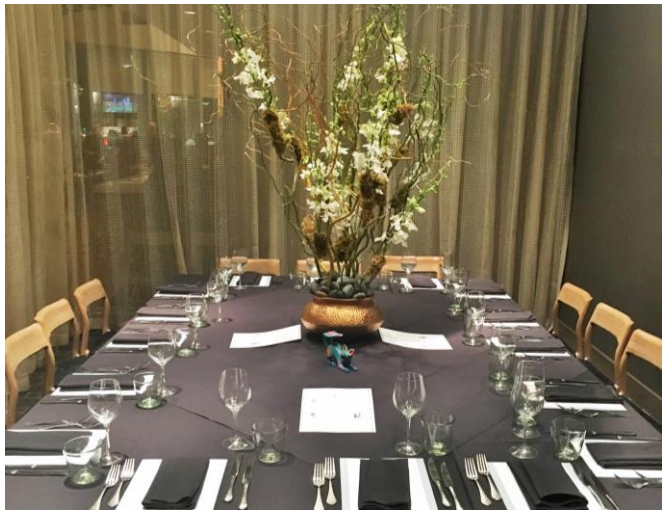
(3 HOUR TIME LIMIT)

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



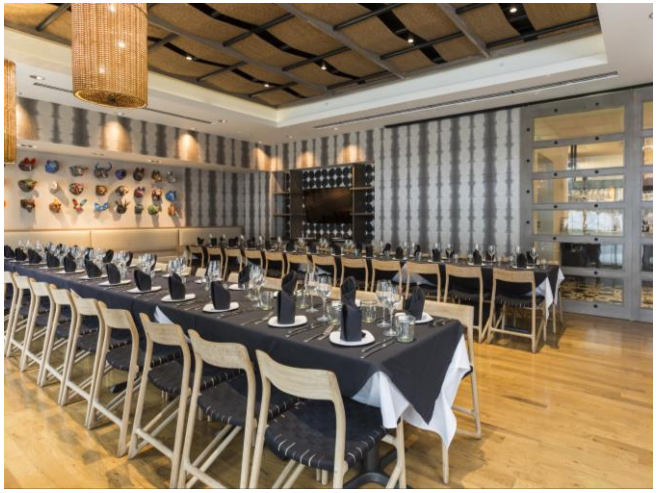















ESPADIN:

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, lamb's quarters, 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 XOXOCOTLAN
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 QUELITES CON POLLO
grilled chicken breast, lamb's quarters, purslane, watercress, parsley, fresh oregano, lime dressing, roasted Campari tomatoes

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 QUELITES CON POLLO
grilled chicken breast, lamb's quarters, purslane, watercress, parsley, fresh oregano, lime dressing, roasted Campari tomatoes

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, chile atole, fava beans, snow peas, blistered tomatoes, confit chambray onion

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
sautéed 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

SOPA DE FRIJOL
Oaxacan black bean soup,
golden roasted chanterelle mushrooms,
tortilla crisp, cotija, crema fresca

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, chile atole, fava beans, snow peas, blistered tomatoes, confit chambray onion

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 HUITLACOCHE
fresh huitalcoche tamal, cream of corn

ENTREE
(CHOICE OF)

MEMELAS DE VEGETALES
two toasted masa panckaes, 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, chile atole, fava beans, snow peas,
blistered tomatoes, confit chambray onion

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

ELOTITOS ROSTIZADOS
roasted baby corn, fresh huitlacoche,
fresh corn, pasilla aioli, cotija cheese

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

ENTREE
(CHOICE OF)

MEMELAS DE VEGETALES
two toasted masa panckaes, 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, chile atole, fava beans, snow peas, blistered
tomatoes, confit chambray onion

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 SIDE 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 DE ESPARRAGOS
shaved asparagus, hoja santa dressing,
grasshopper palanqueta

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 SIDE SIDES

CALABACITAS AL HORNO
tomatillo milpero sauce, queso fresco, wild mushrooms

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 chicatana)
- **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**





