

VENUES VENUES

Curadero & Arriba Room Private Dining Venue

Menu Uno: Quick Fire

Shared Plates Set On Guest Arrival

Guacamole – avocado, red onion, tomato, cilantro, lime, olive oil, tostada chips

Ceviche de Pescado – white fish, tomato, cucumber, serrano, cilantro, avocado

Chips & Salsa

Family Style Salad Service

Ensalada Curadero – jicama, grapefruit, orange, watercress, avocado, lemon

Ensalada De Lechuga – little gem lettuce, radish, avocado, red onion, garlic cilantro vinaigrette

Entrée (Choice of Day Of Event for Parties of 16 or Less)

Pollo Rostizado - roasted half chicken, black bean sauce, goat cheese stuffed hoja santa

Carne Asada – grilled prime flap steak, chiles toreados, nopal asado, grilled green onions, avocado

Vegetariano Tacos – zucchini, corn, tomato, onion, Oaxaca cheese, grilled scallions, peanut chipotle sauce

Dessert

Tres Leches – vanilla cake, coconut, tres leches

50.00 Per Person

Menu Dos: Buffet

Entrées

Suadero, Carnitas & Pescado Tacos with house made tortilla

(short rib, pork, & fish)

Toppings Include: habanero marinated onions, avocado salsa verde, chipotle peanut sauce, iceberg slaw

Bar

Bar On Consumption Offerings

Select Brand Cocktails- \$10.00

Deluxe Brand Cocktails - \$11.00

Premium Brand Cocktails - \$12.00

Rotational Imported Beers - \$8.00

Domestic Beers - \$7.00

House Red & White Wines - \$9.00

Premium Red & White Wines - \$10.00

(Wine List Available Upon Request)

Bar Upgrades - \$13 Per Drink

Tommy's Margarita – reposado tequila, agave, lime

Cool as a Cucumber – cucumber infused milagro silver tequila, vanilla agave, grapefruit bitters, lime

Rosa Y Rosa – ketel one vodka, poema brut, rose cava, guava, lime

La Cura – plymouth gin, huana mayan guanabana rum liqueur, blackberry, simple, lime

Penicillin #2 – el jimador blanco tequila, ginger, lemon, honey, mescal mist

Always Included:

Sparkling & Bottle Waters - \$6.00

Assorted Soft Drinks - \$5.00

Jarritos - \$5.00

Menu rotational and subject to change

\$150.00 Bartender Fee

Menu pricing subject to change. All food and beverage charges shall be subject to a 17% gratuity, 7% administrative fee and 7.75% tax. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Side Dishes:

Vegetariano - zucchini, tomato, onion, oaxaca
cheese, grilled scallions

Elote - grilled corn, lime crema, chile powder, cojita
cheese

Frijoles – pinto beans, queso fresco

Arroz Verde - citrus rice

Lados - pickled vegetables, guacamole, limes,
salsas, chips

Desserts

Churros & Flan

55.00 Per Person

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