

The logo for Orale! Mexican Kitchen is centered at the top of the image. It features the word "Orale!" in a large, white, ornate script font with a small rose icon integrated into the letter 'O'. Below it, the words "Mexican Kitchen" are written in a smaller, white, sans-serif font. The background of the entire image is a photograph of a restaurant interior with warm lighting, exposed brick walls, and colorful murals.

Orale!

Mexican Kitchen

JERSEY CITY • HOBOKEN • MORRISTOWN



Thank you for considering Órale Mexican Kitchen for your special event. Our event rooms are perfect for any occasion from a corporate functions to social events such as weddings, showers, bar mitzvahs, birthdays & more. Órale is fully committed to making your special event a memorable one. We would love the opportunity to be part of your celebration. If you have any questions or need assistance with your event planning let us know.

On the following pages you will find room, capacity, pricing and menu information. We offer from family-style menus to cocktail-style events. If you wish to host something different please do not hesitate to let us know so we can work on creating the perfect event for you and your guests.

**FOR MORE INFO, PLEASE EMAIL EVENTS@ORALEMK.COM
OR VISIT OUR ONLINE QUOTE AT WWW.ORALEMK.COM**

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Located in Downtown Jersey City, Orale Mexican Kitchen offers private and semi-private rooms.

To reserve a private or semi-private space, we require a food & beverage minimum. Pricing does not include fees such as taxes and upgrades.



FOOD & BEVERAGE MINIMUMS - DINNER ONLY

ROOM		GUEST MAX.	MINIMUM SPEND	
		SEATED	SUNDAY-THURSDAY	FRIDAY & SATURDAY
Private Dining Room	■	32	\$2,800	\$4,000
Patio (if weather permits)	▣	38	\$4,000	\$5,000
Entire Buyout	■	100	\$15,000	\$20,000

■ Private Room ▤ Semi-Private Room

For smaller groups, check out our family-style menus and get a [quote online here](#).

- Parties must be booked 48 hours in advance; based on availability.
- Food stations available only with an entire restaurant buy out. Cinco de Mayo, Holidays & Special Days menus and pricing may be different.



Located in Uptown Hoboken,
Orale Mexican Kitchen offers private
and semi-private rooms.

To reserve a private or semi-private space, we require
a food & beverage minimum. Pricing does not include
fees such as taxes and upgrades.



FOOD & BEVERAGE MINIMUMS - DINNER ONLY

ROOM		GUEST MAX.	MINIMUM SPEND	
			SEATED	SUNDAY-THURSDAY FRIDAY & SATURDAY
Private Dining Room*	■	70		\$4,000 \$6,000
Live Room*	▣	50		\$3,000 \$5,000
Dead Room	▤	60		\$6,000 \$7,000
Entire Buyout	■	165		\$15,000 \$25,000

■ Private Room ▣ Semi-Private Room

*Optional Bartender \$150 Fee

For smaller groups, check out our family-style menus and get a [quote online here](#).

- Parties must be booked 48 hours in advance; based on availability.
- Food stations available only with an entire restaurant buy out. Cinco de Mayo, Holidays & Special Days menus and pricing may be different.







Located in the heart of Morristown, Orale Mexican Kitchen offers private and semi-private rooms.

To reserve a private or semi-private space, we require a food & beverage minimum. Pricing does not include fees such as taxes and upgrades.



FOOD & BEVERAGE MINIMUMS - DINNER ONLY

ROOM		GUEST MAX.	MINIMUM SPEND	
			SEATED	SUNDAY-THURSDAY FRIDAY & SATURDAY
Private Dining Room		35		\$3,000 \$4,500
Wild Room		30		\$2,500 \$4,000
Main Dining Room		85		\$10,000 \$15,000
Entire Buyout		225		\$16,000 \$25,000

 Private Room  Semi-Private Room

For smaller groups, check out our family-style menus and get a [quote online here](#).

- Parties must be booked 48 hours in advance; based on availability.
- Food stations available only with an entire restaurant buy out. Cinco de Mayo, Holidays & Special Days menus and pricing may be different.



Family-Style \$55/pp

Enjoy a two-hour family-style menu served on large platter for the table.
Courses served in a communal setting on large platters.
All Meats are GMO Free.

GUACAMOLE TASTING

STARTER *select three*

Served w/ Corn Tortilla Chips & Three House Salsas

CASA

Avocado, Tomato, Cilantro, Onion, Jalapeño & Lime

BLUE DEMON

Cabrales Blue Cheese, Toasted Pepitas

EL FRESA

Seasonal Fruit

EL NACO

Crispy Braised Pork Belly

EL BOMBERO

Chipotle, Chile de Arbol

MAÑANITAS

Guajillo Shrimp

PULPO PICANTE

Spicy Braised Octopus

SERRANO MARMALADA

Serrano, Lime & Agave

TRUFFLE HOT HONEY

Habanero Truffle Hot Honey

BLACK CHILI CRUNCH

Confit Black Garlic, Pickled Fresno Chilis

APPETIZERS *select two*

Served halfway through the Guacamole Tasting

BIBB & SPINACH SALAD

Hydroponic Boston Bibb Lettuce and Baby Spinach, Green Goddess Cilantro Lime Dressing, Corn, Avocado, Red Onion, Radish, Cherry Tomato & Queso Fresco.

MICHELADA MUSSELS

PEI Mussels, Roasted Tomato & Beer Broth, Lime, Corn, Applewood Smoked Bacon, Baby Cherry Tomatoes, Onions & Garlic, Chamoy Crostini

BBQ NACHOS

Slow Roasted Barbecue Pork, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo

QUESO FLAMEADO

Melted Oaxacan & Chihuahua Cheese in a Cast Iron Skillet

FLAUTAS DE POLLO

Crispy Taquitos, Chichen Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

ESQUITES GRATINEE

Charred Corn, Cilantro, Crema, Citrus, Queso Fresco and Crispy Panko Parmesan Crust

PULPO *add \$4/pp*

Crispy Fried Octopus, Chorizo Potato & Cotija Cheese Croquettes, Corn Pico de Gallo & Oaxacan Style Guacamole Salsa.

PORK BELLY BAO BUNS *add \$4/pp*

Seared Pork Belly Glazed in Guajillo Sake Glaze, Korean Pears, Scallions, Sesame Seeds, Black Garlic Aioli.

CEVICHE SHRIMP *add \$4/pp*

Poached Baby Shrimp, Red Onion, Cherry Tomato, Lime, Garlic, Cilantro Aioli

TACOS & MAINS *select three*

Served halfway through the Appetizers

TUNA TACOS

Chili Rubbed & Seared Tuna, Lime Green Salsa, Baked Jicama Chips in Romaine Wraps

CARNITAS TACOS

Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

WOOD GRILLED POLLO TACOS

{jersey city & hoboken only}

Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo

BORRACHO TACOS

Crispy Beer Battered White Fish Topped with a Pickled Jalapeño Cabbage Slaw

TAKES JUAN TO KNOW JUAN TACOS

Chipotle Ancho marinated, slow cooked Brisket, Chihuahua & Oaxaca Cheeses served with a Sweet & Spicy Red Onion Jam topped with Serranos, Red Onion, Micro Cilantro and Cornbread Crumbles

MACHIN TACOS

Roasted Bone Marrow topped with Crispy Pork Belly and Shredded Cabbage

VEGETARIANO TACOS

Sautéed Seitan, Garlic, Soy, Chipotle & Rajas

SHRIMP TACOS

Seared Pineapple Achiote Shrimp, Mango Slaw, Aji Verde, Pineapple & Achiote Adobo, Micro Cilantro, Corn Tortillas

CAROLINA BARBACOA *(spring / summer only)*

Marinated & Slow Roasted Pork, Chipotle Cola BBQ Sauce, Roasted Pineapple Salsa & Fire Engine Red Sauce

SALPICON TACOS

Seared Mahi-Mahi, Maggi, Lime, Naked Guacamole & Chipotle Aioli

VEGAN CHIMI

Homemade Vegan Chorizo Verde, Rice & Beans, Avocado, White Cabbage, Charred Habanero Aioli, Marinated Red Onions, Crispy Flour Tortilla with Spicy Brussels Slaw & Ranchera Dipping Sauce

SEARED SALMON

Pan Roasted Line caught Atlantic Salmon with Crispy Skin, Citrus Mojo, Aji Verde, Salad of Pickled Fresno Chilis, Spinach, Crispy Chickpeas, Marinated Red Onions, Smashed Potatoes

ENCHILADA VEGETARIANA

Chef Selection

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxacan Cheese

TRUFFLE RIBEYE BURRITO *add \$5/pp*

Seared Black Angus Ribeye, OMK Spice, Charred Habanero Guacamole, Caramelized Onion, Blue Cheese Crema, Pickled Tomatillo Salsa, Arugula, Red Rice & Black Beans smothered in Truffle Queso

CARNE ASADA *add \$10/pp*

Seared Skirt Steak served with Black Habanero Garlic Aioli & Hand Cut Garlic Chile Truffle Fries

POLLO PLANCHA *add \$3/pp {morristown only}*

Green Crack Roasted Half Chicken, Seared Cheesy Corn, Sweet & Spicy Blistered Farmers Rajas, Cilantro Crema, Pimenton Salsa & Corn Tortillas

SHRIMP PLANCHA *add \$4/pp {morristown only}*

Jumbo Wild Mexican Shrimp, Seared Cheesy Corn, Sweet & Spicy Blistered Farmers Rajas, Cilantro Crema, Pimenton Salsa & Corn Tortillas

Pricing does not include NJ Tax, Service Charge & Upgrades. Prices are subject to change.

Menus change on a seasonal basis.

No substitutions allowed & all guests need to participate in Menu selections.

Dessert, Beverage, and Enhanced Options »

Family-Style \$55/pp

jersey city & hoboken

Enjoy a two-hour family-style menu served on large platter for the table.
Courses served in a communal setting on large platters.
All Meats are GMO Free.

DESSERTS

served family style

CHURROS DE CASA

Served with Salty Caramel Sauce

TRES LECHES

Lemon & Black Poppy Seed Cake,
Macerated Strawberries

ENHANCE MENU

served family style

YUCCA FRITTA add \$4/pp

BRUSSELS SPROUT add \$5/pp

PLANTAINS add \$4/pp

RICE & BEANS add \$5/pp

HAND CUT GARLIC CHILE

TRUFFLE FRIES add \$5/pp

BEVERAGES *select one*

Served halfway through the Guacamole Tasting

CONSUMPTION BAR

All drinks were added to Master Bill and presented to the Host of the Event. No Cash Bar offered.

2-HOUR BASIC OPEN BAR \$45/pp

Includes: Nuestra Casa Margarita, Frozen Margarita,
Wine by the Glass, Sir Veza Beer, & Soft Drinks.
No Mixed Cocktails, Premium Brands or Shots.

2-HOUR STANDARD OPEN BAR \$55/pp

Includes: Nuestra Casa Margarita, Frozen Margarita,
Wine by the Glass, Corona, Tecate, Sir Veza Beer, Well Vodka, Gin,
Whiskey and Rum, & Soft Drinks. No Premium Brands or Shots.

2-HOUR PREMIUM OPEN BAR \$75/pp

Includes: All Margaritas, Orale Classic Cocktails, Bottle & Draught Beer,
Sangrias, Wines by the Glass and Non-Alcohol Drinks. No Super
Premium Brands or Shots.

ADDITIONAL HALF HOUR

Basic Bar add \$12/pp

Standard Bar add \$14/pp

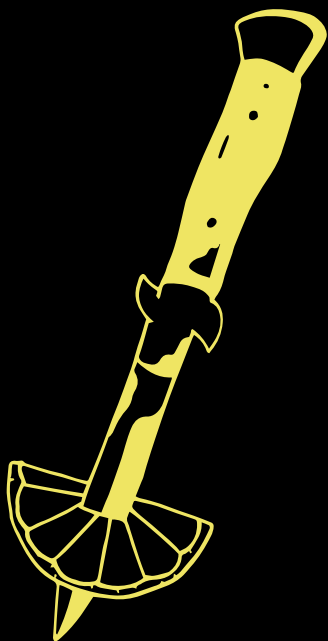
Premium Bar add \$20/pp

CASH BAR

We do not offer individual tabs or cash bars.

OPEN BAR POLICY:

- All Guests participating must be of legal age (21 and over).
Have a valid and good condition Government ID such as
driver's license / passport.
- Guests consuming alcohol must participate in the Open Bar. Only
guests under the age of 21 or who are not consuming any type of
alcohol can be exempt.
- We serve only one drink at a time per guest. Drink must be at least
 $\frac{3}{4}$ of the way consumed before another drink can be ordered.
No doubles or No shots.
- We reserve the right to cut off anyone who is close to or has become
intoxicated. Sharing beverages with a minor or intoxicated guest will
automatically result in us cutting off the entire table.
- Open Bar Starts when the table is seated, regardless of how many
guests are present at the time.



*Pricing does not include NJ Tax, Service Charge
& Upgrades. Prices are subject to change.*

Menus change on a seasonal basis.

*No substitutions allowed & all guests need to
participate in Menu selections.*

Premium
Family-Style
\$65/pp

Enjoy a two-hour family-style menu served on large platter for the table.
Courses served in a communal setting on large platters.
All Meats are GMO Free.

GUACAMOLE TASTING

STARTER *select three*

Served w/ Corn Tortilla Chips & Three House Salsas

CASA

Avocado, Tomato, Cilantro,
Onion, Jalapeño & Lime

BLUE DEMON

Cabrales Blue Cheese,
Toasted Pepitas

EL FRESA

Seasonal Fruit

EL NACO

Crispy Braised Pork Belly

EL BOMBERO

Chipotle, Chile de Arbol

MAÑANITAS

Guajillo Shrimp

PULPO PICANTE

Spicy Braised Octopus

SERRANO MARMALADA

Serrano, Lime & Agave

TRUFFLE HOT HONEY

Habanero Truffle Hot Honey

BLACK CHILI CRUNCH

Confit Black Garlic,
Pickled Fresno Chilis

APPETIZERS *select three*

Served halfway through the Guacamole Tasting

BIBB & SPINACH SALAD

Hydroponic Boston Bibb Lettuce and Baby Spinach, Green Goddess Cilantro Lime Dressing, Corn, Avocado, Red Onion, Radish, Cherry Tomato & Queso Fresco.

MICHELADA MUSSELS

PEI Mussels, Roasted Tomato & Beer Broth, Lime, Corn, Applewood Smoked Bacon, Baby Cherry Tomatoes, Onions & Garlic, Chamoy Crostini

BBQ NACHOS

Slow Roasted Barbecue Pork, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo

QUESO FLAMEADO

Melted Oaxacan & Chihuahua Cheese in a Cast Iron Skillet

FLAUTAS DE POLLO

Crispy Taquitos, Chichen Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

ESQUITES GRATINEE

Charred Corn, Cilantro, Crema, Citrus, Queso Fresco and Crispy Panko Parmesan Crust

PULPO *add \$4/pp*

Crispy Fried Octopus, Chorizo Potato & Cotija Cheese Croquettes, Corn Pico de Gallo & Oaxacan Style Guacachile Salsa.

PORK BELLY BAO BUNS *add \$4/pp*

Seared Pork Belly Glazed in Guajillo Sake Glaze, Korean Pears, Scallions, Sesame Seeds, Black Garlic Aioli.

CEVICHE SHRIMP *add \$4/pp*

Poached Baby Shrimp, Red Onion, Cherry Tomato, Lime, Garlic, Cilantro Aioli

TACOS & MAINS *select four*

Served halfway through the Appetizers

TUNA TACOS

Chili Rubbed & Seared Tuna, Lime Green Salsa, Baked Jicama Chips in Romaine Wraps

CARNITAS TACOS

Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

BORRACHO TACOS

Crispy Beer Battered White Fish Topped with a Pickled Jalapeño Cabbage Slaw

TAKES JUAN TO KNOW JUAN TACOS

Chipotle Ancho marinated, slow cooked Brisket, Chihuahua & Oaxaca Cheeses served with a Sweet & Spicy Red Onion Jam topped with Serranos, Red Onion, Micro Cilantro and Cornbread Crumbles

MACHIN TACOS

Roasted Bone Marrow topped with Crispy Pork Belly and Shredded Cabbage

VEGETARIANO TACOS

Sautéed Seitan, Garlic, Soy, Chipotle & Rajas

SHRIMP TACOS

Seared Pineapple Achiote Shrimp, Mango Slaw, Aji Verde, Pineapple & Achiote Adobo, Micro Cilantro, Corn Tortillas

CAROLINA BARBACOA *(spring / summer only)*

Marinated & Slow Roasted Pork, Chipotle Cola BBQ Sauce, Roasted Pineapple Salsa & Fire Engine Red Sauce

SALPICON TACOS

Seared Mahi-Mahi, Maggi, Lime, Naked Guacamole & Chipotle Aioli

SEARED SALMON

Pan Roasted Line Caught Atlantic Salmon with Crispy Skin, Citrus Mojo, Aji Verde, Salad of Pickled Fresno Chilis, Spinach, Crispy Chickpeas, Marinated Red Onions, Smashed Potatoes

VEGAN CHIMI

Homemade Vegan Chorizo Verde, Rice & Beans, Avocado, White Cabbage, Charred Habanero Aioli, Marinated Red Onions, Crispy Flour Tortilla with Spicy Brussels Slaw & Ranchera Dipping Sauce

ENCHILADA VEGETARIANA

Chef Selection

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxacan Cheese

TRUFFLE RIBEYE BURRITO

Seared Black Angus Ribeye, OMK Spice, Charred Habanero Guacamole, Caramelized Onion, Blue Cheese Crema, Pickled Tomatillo Salsa, Arugula, Red Rice & Black Beans smothered in Truffle Queso

CARNE ASADA *add \$10/pp*

Seared Skirt Steak served with Black Habanero Garlic Aioli & Hand Cut Garlic Chile Truffle Fries

Pricing does not include NJ Tax, Service Charge & Upgrades. Prices are subject to change.

Menus change on a seasonal basis.

No substitutions allowed & all guests need to participate in Menu selections.

Dessert and Beverage Options »

Premium Family-Style \$65/pp

Enjoy a two-hour family-style menu served on large platter for the table.
Courses served in a communal setting on large platters.
All Meats are GMO Free.

DESSERTS

served family style

CHURROS DE CASA

Served with Salty Caramel Sauce

TRES LECHES

Lemon & Black Poppy Seed Cake, Macerated Strawberries



BEVERAGES *choose one*

Served halfway through the Guacamole Tasting

CONSUMPTION BAR

All drinks were added to Master Bill and presented to the Host of the Event. No Cash Bar offered.

2-HOUR STANDARD OPEN BAR \$55/pp

Includes: Nuestra Casa Margarita, Frozen Margarita, Wine by the Glass, Corona, Tecate, Sir Veza Beer, Well Vodka, Gin, Whiskey and Rum, & Soft Drinks. No Premium Brands or Shots.

2-HOUR PREMIUM OPEN BAR \$75/pp

Includes: All Margaritas, Orale Classic Cocktails, Bottle & Draught Beer, Sangrias, Wines by the Glass and Non-Alcohol Drinks. No Super Premium Brands or Shots.

ADDITIONAL HALF HOUR

Standard Bar add \$14/pp

Premium Bar add \$20/pp

CASH BAR

We do not offer individual tabs or cash bars.

OPEN BAR POLICY:

- All Guests participating must be of legal age (21 and over). Have a valid and good condition Government ID such as driver's license / passport.
- Guests consuming alcohol must participate in the Open Bar. Only guests under the age of 21 or who are not consuming any type of alcohol can be exempt.
- We serve only one drink at a time per guest. Drink must be at least $\frac{3}{4}$ of the way consumed before another drink can be ordered. No doubles or No shots.
- We reserve the right to cut off anyone who is close to or has become intoxicated. Sharing beverages with a minor or intoxicated guest will automatically result in us cutting off the entire table.
- Open Bar Starts when the table is seated, regardless of how many guests are present at the time.

Pricing does not include NJ Tax, Service Charge & Upgrades. Prices are subject to change.

Menus change on a seasonal basis.

No substitutions allowed & all guests need to participate in Menu selections.

Cocktail Hour \$40/pp

Cocktail style events do require an open bar which includes passings of guacamole, hors d'oeuvres, and dessert.

GUACAMOLE TASTING

STARTER *select five*

Set Up in Room w/ Corn Tortilla Chips & Three House Salsas

CASA

Avocado, Tomato, Cilantro, Onion, Jalapeño & Lime

BLUE DEMON

Cabrales Blue Cheese, Toasted Pepitas

EL FRESA

Seasonal Fruit

EL NACO

Crispy Braised Pork Belly

EL BOMBERO

Chipotle, Chile de Arbol

MAÑANITAS

Guajillo Shrimp

PULPO PICANTE

Spicy Braised Octopus

SERRANO MARMALADA

Serrano, Lime & Agave

TRUFFLE HOT HONEY

Habanero Truffle Hot Honey

BLACK CHILI CRUNCH

Confit Black Garlic, Pickled Fresno Chilis

TACOS *\$5/pp choose one*

Passed or Stationary; depending on room setup

BORRACHO

Crispy Beer Battered White Fish topped with a Pickled Jalapeno Cabbage Slaw

TAKES JUAN TO KNOW JUAN

Beef Tinga, Red Cabbage Slaw, Chihuahua & Oaxaca Cheese, Chipotle Cola BBQ Sauce, Lime Marinated Roast Scallions, Serrano Cornbread

VEGETARIANO

Sautéed Seitan, Garlic, Chipotle & Rajas

SHRIMP

Seared Shrimp, Fermented Chile de Arbol Sauce, Pickled Serrano Cabbage Slaw & Roasted Poblano Crema

CARNITAS

Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

2-HOUR OPEN BAR OPTIONS

BASIC *\$45/pp*

Includes Nuestra Casa, Frozen Margarita, Cerveza & Soft Drinks. No mixed cocktails and no premium brands or shots.

STANDARD *\$55/pp*

Includes Nuestra Casa, Frozen Margarita, Wine by the Glass, Corona, Tecate, Sir Veza Beer, Well Vodka, Gin, Whiskey, Rum and Soft drinks. No premium brands or shots.

PREMIUM *\$75/pp*

Includes all Margaritas and all Classic Cocktails from our Cocktail Menu, Canned and Draft Beer, Sangrias, Wines by the glass and non-alcoholic drinks. No super premium brands or shots.

Pricing does not include NJ Tax, Service Charge & Upgrades. Prices are subject to change.

Menus change on a seasonal basis.

No substitutions allowed & all guests need to participate in Menu selections.

HORS D'OEUVRES *select six*

Passed or Stationary (depending on room size)

DEDOS DE QUESO

Fried Oaxaca Cheese Sticks & Ranchera Sauce

MAC & CHEESE BALLS

Elbow Pasta & Oaxaca Cheese

CORN ELOTES DE LA CALLE

Mexican Corn covered in a Citrus Crema, Queso Fresco & Chili Powder

MINI GORDITAS

Lightly fried Masa cake, Black Bean, Pork Belly, Charred Habanero Cabbage Slaw, Crema, Queso Fresco, Cilantro

MINI TUNA TOSTADA

Citrus Marinated Tuna, Avocado, Red Onion, Serrano, Cilantro, Sesame

FLAUTAS DE POLLO

Crispy Taquitos, Salsa Verde, Chipotle Orange, Crema Mexicana, Queso Fresco, Cilantro

JICAMA SHRIMP TACOS

Poached Baby Shrimp, Mango Pico, Lime Marinated Jicama Taco Shell.

CROQUETTE (PORK / CHICKEN)

Tinga Braised Pork or Chicken, Queso Oaxaca/Chihuahua Blend, Panko Crusted served with Chipotle Aioli / *Julio's Mom Pink Sauce*

STUFFED TORREDO POPPERS

Batter Fried Chile Relleno, Tamarind, Crema, Cilantro.

RICE CROQUETTE / ARANCINI

Roasted Poblano, Huitlacoche, and Oaxaca Risotto Dumplings, Poblano Crema, Truffle

SMOKED DEVIL EGGS

Habanero Cream, Deviled Eggs, Tajin dusted Chicharon, Valentina Hot Sauce

MINI QUESADILLAS

Flour Tortilla, Chihuahua / Oaxaca Cheese Blend.

DORILOCO BOATS

Nacho Cheese Doritos, Crema, Chamoy, Pico, Valentina Hot Sauce, Cotija Cheese

EMPANADA (select one)

Chili Pork / Chicken Tinga / Brisket & Chipotle Onion Jam

FAJITA SPRING ROLLS

Filet Mignon, Rajas, Queso Chihuahua

ALAMBRES (select one)

Camarones al Diablo, Fermented Chile de Arbol, Poblano Crema / Ribeye Charred Habanero Rubbed Beef Skewers / Guajillo Chicken

CORN DOG ELOTES

Spicy Mexican Chorizo, Julio Mom's Sauce, Crema, Queso Fresco, Tajins Crumbles

BEER BATTER SHRIMP PUFFS

Chipotle Aioli, Cilantro Aioli, Pickled Onions

DESSERTS

STREET CHURROS

served with Cajeta Sauce

Add Stations

\$75 Fee, Per Attendant / Per Station

TACO STATION

*select different tacos:
three for \$20/pp • five for \$35/pp*

POLLO

Black Label Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo, Two Flour Tortillas

TAKES JUAN TO KNOW JUAN

Beef Tinga, Red Cabbage Slaw, Chihuahua & Oaxaca Cheese, Chipotle Cola BBQ Sauce, Lime Marinated Roast Scallions, Serrano Cornbread

VEGETARIANO

Sautéed Seitan, Garlic, Chipotle & Rajas

SHRIMP

Seared Shrimp, Fermented Chile de Arbol Sauce, Pickled Serrano Cabbage Slaw & Roasted Poblano Crema

CARNITAS

Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

QUESADILLA STATION

*select different proteins:
Beef, Chicken, Pork, Veggies or Shrimp
three for \$20/pp • five for \$35/pp*

DESSERT STATION

Tres Leches, Churros & Fruit for \$15/pp

TEQUILA TASTING STATION

Silver, Reposado, Anejo & Mezcal for \$45/pp



*Pricing does not include NJ Tax, Service Charge
& Upgrades. Prices are subject to change.
Menus change on a seasonal basis.
No substitutions allowed & all guests need to
participate in Menu selections.*



Buffet Style
\$65/pp

Available only with a full buy out in Jersey City & Morristown.
Hoboken, available only with buy out of the PDR or the entire restaurant.
Note: PDR capacity would be reduced in order to host a buffet.

STARTERS

GUACAMOLE CASA
SEASONAL SALAD

MAINS *select three*

SALMON

Pan Roasted Atlantic Line Caught Salmon with Crispy Skin, Citrus Mojo, Aji Verde, Salad of Pickled Fresno Chilis, Spinach, Crispy Chickpeas, Marinated Red Onion, Smashed Potatoes

PUEBLA CEMITA | SANDWICH

Batter Fried Chicken, Truffle Guacamole, Arugula, Pickled Tomatillo, Tomato, Guajillo Buttermilk Ranch, Bacon & Esquites Mayo

VEGAN CHIMI

Homemade Vegan Chorizo Verde, Rice & Beans, Avocado, White Cabbage, Charred Habanero Aioli, Marinated Red Onions, Crispy Flour Tortilla with Spicy Brussels Slaw & Ranchera Dipping Sauce

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxaca Cheese

ENCHILADA VEGETARIANA

Roasted Spaghetti Squash, Zucchini, Quinoa, Red Bell Pepper Ranchera Sauce, Cotija Cheese & Fried Artichoke

WOOD GRILLED CARNE ASADA *add \$15/pp*

Seared Skirt Steak served with Black Habanero Garlic Aioli & Hand Cut Garlic Truffle Fries

SIDES *select two*

ESQUITES GRATINEE

Charred Corn, Crema, Citrus, Queso Fresco & Crisp Panko Parmesan Crust

PLANTAINS

Queso Fresco & Crema

BRUSSELS SPROUTS

Salt & Pepper

RICE & BEANS

DESSERT

TRES LECHES

Lemon & Black Poppy Seed Cake, Macerated Strawberries, Strawberry Grand Marnier Coulis

CHURROS

Cinnamon & Sugar Coated, Salted Caramel



Pricing does not include NJ Tax, Service Charge & Upgrades. Prices are subject to change. Menus change on a seasonal basis. No substitutions allowed & all guests need to participate in Menu selections.

