



GROUP DINING

JERSEY CITY • MORRISTOWN



Thank you for considering Órale Mexican Kitchen for group dining. While our restaurants are perfect for large events, we also love hosting smaller groups! We offer a few options allowing our guests to customize their dining experience. Órale is fully committed to making your special event a memorable one. We would love the opportunity to be part of your celebration.

For 21+ guests, select one of our family-style menus.
For 10-21 guests, we offer either our family-style menus or choice menus.

Parties must be booked 48 hours in advance; based on availability.

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

TABLE OF CONTENTS

Choice Menus.....	<u>3-5</u>
Family-Style Menus	<u>6-8</u>
Cocktail Hour	<u>9</u>
Stations.....	<u>10</u>
Buffet Style	<u>11</u>
Bar Options	<u>12</u>

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.

UNO CHOICE MENU \$45/PP

For the Table:

- » Guac Casa
- » One Dessert

Plus One Taco/Main per guest

Food & Beverage minimum of
\$60/pp required for this menu.

(Available to parties of 20 guests or
less Sunday-Thursday Only.
No Special Days or Holidays)



TO START

GUACAMOLE CASA

Avocado, Onion, Tomato,
Cilantro,
Serrano & Sea Salt

TACOS & MAINS CHOICE OF ONE. PER GUEST

Served halfway through the Appetizers

POLLO TACOS

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

TAKES JUAN TO KNOW JUAN TACOS

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

VEGETARIANO TACOS

Garlic, Soy & Chipotle Marinated Sautéed Seitan & Rajas

PACIFICO TACOS

Corn Masa Tempura Fried Cod, Pickled Fresno, Pico de Gallo,
Salsa Verde Aioli, Crema, Shredded Cabbage & Lime.

CARNITAS TACOS

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

SHRIMP TACOS

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

BARRIO BURGER

Two Smashed Burger Patties, Cheddar Cheese, Serrano Tartar
Sauce, Chipotle Aioli, Marinated Red Onions & Fries

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce,
Chihuahua & Oaxaca Cheese

DESSERT

CHURROS

Cinnamon & Sugar Coated,
Salted Caramel

ENHANCED OPTIONS »

DOS CHOICE MENU \$55/PP

For the Table:

- » Two Appetizers
- » Rice & Beans
- » One Dessert for table

Plus One Taco/Main per guest

Food & Beverage minimum of
\$65/pp required for this menu.



APPETIZERS TO START

GUACAMOLE CASA

Avocado, Onion, Tomato,
Cilantro, Serrano & Sea Salt

FLAUTAS DE POLLO

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

TACOS & MAINS CHOICE OF ONE, PER GUEST

Served halfway through the Appetizers

POLLO TACOS

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

TAKES JUAN TO KNOW JUAN TACOS

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

VEGETARIANO TACOS

Garlic, Soy & Chipotle Marinated Sautéed Seitan & Rajas

PACIFICO TACOS

Corn Masa Tempura Fried Cod, Pickled Fresno, Pico de Gallo,
Salsa Verde Aioli, Crema, Shredded Cabbage & Lime

CARNITAS TACOS

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

SHRIMP TACOS

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

BARRIO BURGER

Two Smashed Burger Patties, Cheddar Cheese, Serrano Tartar
Sauce, Chipotle Aioli, Marinated Red Onions & Fries

MESTIZA RANCHERA ENCHILADAS

Garlic & Soy Seitan "Chorizo", Rajas, Salsa Mestiza Ranchero,
Vegan Crema & Avocado

CARNE ASADA \$10pp supplemental charge

Served with Black Habanero Garlic Aioli & Hand Cut
Garlic Truffle Fries

SIDES

RICE & BEANS

DESSERT

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

ENHANCED OPTIONS »

TRES CHOICE MENU \$65/PP

For the Table:

- » Guac Trio Tasting
- » One Salad
- » Two Appetizers
- » Two Sides
- » One Dessert

Plus One Taco/Main per guest

Food & Beverage minimum of
\$80/pp required for this menu.



APPETIZERS TO START

GUAC TASTING

CASA

Avocado, Onion, Tomato,
Cilantro, Serrano & Sea Salt

SERRANO MARMALADA

Serrano, Lime & Agave

TRUFFLE HOT HONEY

Habanero Truffle Hot Honey

OMK CAESAR SALAD

Romaine Lettuce, Salsa Verde
Crudo Caesar Dressing, Fried
Tomatillos, Oaxaca Cheese,
Aleppo Pepper & Radishes

FLAUTAS DE POLLO

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

QUESO FLAMEADO

Melted Oaxacan & Chihuahua
Cheese in a Cast Iron Skillet

TACOS & MAINS CHOICE OF ONE, PER GUEST

Served halfway through the Appetizers

POLLO TACOS

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

TAKES JUAN TO KNOW JUAN TACOS

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

VEGETARIANO TACOS

Garlic, Soy & Chipotle Marinated Sautéed Seitan & Rajas

TUNA TACOS

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

CARNITAS TACOS

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

SHRIMP TACOS

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

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce,
Chihuahua & Oaxaca Cheese

AJÍ VERDE SALMON

Seared Atlantic Salmon, Crispy Smashed Potatoes,
Shaved Brussel Sprouts, Pickled Fresnos,
Charred Avocado Salsa & Aleppo Pepper

MESTIZA RANCHERA ENCHILADAS

Garlic & Soy Seitan "Chorizo", Rajas, Salsa Mestiza Ranchero,
Vegan Crema & Avocado

CARNE ASADA \$10pp supplemental charge

Served with Black Habanero Garlic Aioli &
Hand Cut Garlic Truffle Fries

SIDES

RICE & BEANS

BRUSSELS SPROUTS

DESSERT

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

ENHANCED OPTIONS »

FAMILY-STYLE \$50/PP

- » Guac Trio Tasting
- » Two Appetizers
- » Three Tacos/Mains
- » One Dessert

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.



GUAC TASTING STARTER

All Served with Corn Tortilla Chips & Three House Salsas

CASA

Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt

EL NACO

Crispy Braised Pork Belly

SERRANO MARMALADA

Serrano, Lime & Agave

APPETIZERS

All Served halfway through the Guacamole Tasting

SEASONAL NACHOS

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

QUESO FLAMEADO

Melted Oaxacan & Chihuahua Cheese in a Cast Iron Skillet

TACOS

All Served halfway through the Appetizers

TAKES JUAN TO KNOW JUAN

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

PACIFICO

Corn Masa Tempura Fried Cod, Pickled Fresno, Pico de Gallo, Salsa Verde Aioli, Crema, Shredded Cabbage & Lime

POLLO

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

DESSERT

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

FAMILY-STYLE \$60/PP

- » Guac Trio Tasting
- » Three Appetizers
- » Three Tacos/Mains
- » Two Desserts

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.



GUAC TASTING STARTER

All Served with Corn Tortilla Chips & Three House Salsas

CASA

Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt

MAÑANITAS

Guajillo Shrimp

TRUFFLE HOT HONEY

Habanero Truffle Hot Honey

APPETIZERS

All Served halfway through the Guacamole Tasting

OMK CAESAR SALAD

Romaine Lettuce, Salsa Verde Crudo Caesar Dressing, Fried Tomatillos, Oaxaca Cheese, Aleppo Pepper & Radishes

FLAUTAS DE POLLO

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

QUESO FLAMEADO

Melted Oaxacan & Chihuahua Cheese in a Cast Iron Skillet

TACOS & ENCHILADAS

All Served halfway through the Appetizers

TAKES JUAN TO KNOW JUAN TACOS

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

SHRIMP TACOS

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

ENCHILADA SUIZA

Shredded Bell & Evans Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxaca Cheese

DESSERT

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

TRES LECHE

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

ENHANCED OPTIONS »

FAMILY-STYLE \$55/PP VEGETARIAN

- » Guac Trio Tasting
- » Three Appetizers
- » Three Tacos/Mains
- » Two Desserts

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.



GUAC TASTING STARTER

All Served with Corn Tortilla Chips & Three House Salsas

BOMBERO

"OMK" House Special Blend

BLACK CHILI CRUNCH

Confit Black Garlic, Pickled Fresno Chilis,
Chili de Arbol Garlic Crunch

SERRANO MARMALADA

Serrano, Lime & Agave

APPETIZERS

All Served halfway through the Guac Tasting

RAJAS NACHOS

Poblano Peppers, Yellow Habanero Salsa, Cheddar,
Black Beans, Radish, Crema & Pico de Gallo

HAND CUT GARLIC CHILE TRUFFLE FRIES

ESQUITES GRATINEE

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

TACOS & MAINS

All Served halfway through the Appetizers

VEGETARIANO

Garlic, Soy & Chipotle Marinated Sautéed Seitan & Rajas

MESTIZA RANCHERA ENCHILADAS

Garlic & Soy Seitan "Chorizo", Rajas, Salsa Mestiza Ranchero,
Vegan Crema & Avocado

ENCHILADA SUIZA

Beans, Creamy Tomatillo Sauce, Chihuahua & Oaxaca Cheese

DESSERT

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

TRES LECHES

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

ENHANCED OPTIONS »

COCKTAIL HOUR \$40/PP

- » Five Guac Tastings
- » Six Hors D'oeuvres
- » One Dessert

Plus Optional Taco Station

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



TACOS \$5/PP CHOOSE ONE

Passed or Stationary; depending on room setup

PACIFICO

Corn Masa Tempura Fried Cod, Pickled Fresno, Pico de Gallo, Salsa Verde Aioli, Crema, Shredded Cabbage & Lime

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

CARNITAS

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

2-HOUR STANDARD OPEN BAR

Our standard open bar covers almost the entire cocktail menu—just not the Sangria, Espresso Martini, Elite Margarita, Jersey Vice & The Mango cocktails or Shots. Want to check out all our drinks? Head over to OraleMK.com.

GUACAMOLE TASTING STARTER *SELECT FIVE*

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

CASA

Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt

EL BOMBERO

Chipotle, Chile de Arbol

EL NACO

Crispy Braised Pork Belly

EL FRESA

Fresh Seasonal Fruit Mix

MAÑANITAS

Guajillo Shrimp

BLUE DEMON

Cabrales Blue Cheese, Toasted Pepitas

BLACK CHILI CRUNCH

Confit Black Garlic, Pickled Fresno Chilis

SERRANO MARMALADA

Serrano, Lime & Agave

TRUFFLE HOT HONEY \$3+/pp

Habanero Truffle Hot Honey

JUAN DOE \$3+/pp

Burrata, Blistered Cherry Tomatoes, Smashed Garlic, Pickled Fresnos & Balsamic Glaze

HORS D'OEUVRES *SELECT SIX*

Passed or Stationary (depending on room size)

OAXACAN BANDITOS

Breaded & Fried Oaxacan Cheese Sticks, Cotija Cheese, Cilantro, Aleppo Pepper, Mestiza Ranchera for Dipping

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

Truffle & Sesame Seared Ahi Tuna, Truffle Aioli, Kale Chimichurri, Lime Zest, Olive Oil & Micro Cilantro on a Crisp Tostada

FLAUTAS DE POLLO

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

SHRIMP CEVICHE

Poached Baby Shrimp, Gochujang Leche de Tigre & Aioli, Red Onion, Crunch Corn, Cherry Tomatoes, Citrus & Micro Cilantro served with Tostadas

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

CHIPOTLE DEVIL EGGS

Chipotle, Tajin dusted

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

Ribeye, Rajas, Queso Chihuahua

ALAMBRES (select one)

Camarones al Diablo, Fermented Chili 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

DESSERT

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

ADD STATIONS

\$75 per Attendant / per Station
Room setup may limit availability
for stations.

TACO STATION

SELECT DIFFERENT TACOS: Three for \$20/pp • Five for \$35/pp

POLLO

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

TAKES JUAN TO KNOW JUAN

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

VEGETARIANO

Garlic, Soy & Chipotle Marinated Sautéed Seitan & Rajas

SHRIMP

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

CARNITAS

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

QUESADILLA STATION

SELECT PROTEINS: Three for \$20/pp • Five for \$35/pp
Beef, Chicken, Pork, Veggies or Shrimp

DESSERT STATION

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

TEQUILA TASTING STATION

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



BUFFET STYLE **\$65/PP**

- » Two Appetizers
- » Three Tacos/Mains
- » One Dessert

Available only with a full buy out
in Jersey City & Morristown.

Note: PDR capacity would be
reduced in order to host a buffet.



APPETIZERS TO START

GUACAMOLE CASA

Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt

SEASONAL SALAD

MAINS SELECT THREE

AJI VERDE SALMON

Seared Atlantic Salmon, Crispy Smashed Potatoes, Shaved Brussel Sprouts, Pickled Fresnos, Charred Avocado Salsa & Aleppo Pepper

MEXICAN CLUB | SANDWICH

Seared Bell & Evans Chicken, Bacon, Refried Black Beans, Oaxacan Cheese, House Pickled Jalapeños, Lettuce, Tomato & Mayonnaise with Tajin Dusted Fries

MESTIZA RANCHERA ENCHILADAS

Garlic & Soy Seitan "Chorizo", Rajas, Salsa Mestiza Ranchero, Vegan Crema & Avocado

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

CARNE ASADA \$15pp supplemental charge

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

CHURROS

Cinnamon & Sugar Coated, Salted Caramel

TRES LECHES

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



BAR OPTIONS

BEVERAGES CHOOSE ONE

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 \$40/pp **\$10 PER HALF HOUR EXTRA**

Our standard open bar covers almost the entire cocktail menu—just not the Sangria, Espresso Martini, Elite Margarita, Jersey Vice & The Mango cocktails or Shots. Want to check out all our drinks? Head over to OraleMK.com.



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.

