

Cocktail Reception Menu

A combination of any seven (7) of the following items available for a two (2) hour reception at a cost of \$21.00 per person; or any nine (9) items for a three (3) hour reception at a cost of \$26.00 per person. Tax, gratuity (20%) and liquor are additional.

CHOOSE FROM THE FOLLOWING:

Guacamole con Totopos

Avocado puree with chile serrano, cilantro, tomatoes and crispy tortilla chips

Totopos y Salsas Surtidas

Corn tortilla chips with four assorted salsas

Tamales de Barbacoa

Barbacoa-style chicken tamales steamed in a corn husk, basted in ancho salsa, sour cream and fresco cheese

Camarón en Jicama

Shrimp wrapped with sliced jícama and Mexican cocktail sauce

Tostaditas de Ceviche

“Little Tostadas” topped with marinated shrimp, calamari, tuna, scallops and avocado

Empanada Potosinas

Empanadas stuffed with asadero cheese and fresco cheese, corn, poblano rajas; chile de árbol-tomatillo salsa

Brochetas

Skewers; chicken in tamarind chipotle salsa; flank steak in morita quemado salsa

Salbutes de Pollo

“Little tostados” topped with achiote marinated chicken, purple onions, chile de árbol salsa

Sopes Surtidos

Masa boats topped with 4 fillings (wild mushroom and poblano rajas; plantain and black mole; Veracruz-style shrimp; homemade chorizo with ancho Adobo) All topped with sour cream and fresco cheese

Costillas de Cerdo en Adobo

Roast pork ribs in adobo with plantains

Taquitos Tronadores

Crispy taquitos stuffed with potato mash, asadero cheese, tomato sofrito; chipotle salsa and fresco cheese

POSTRES (\$2.95 extra per person)

Mini Mexican Chocolate cake layered with chocolate-cocoa nib mousse; Kahlua cream sauce

Mini Pastel de Tres Leches Three milk soaked pecan sponge cake in a phyllo cup, coconut caramel mousse and canela-infused strawberries

PARRILLADA MENU

THIS MENU IS PRICED AT \$26.00 PER PERSON.
TAX (10.25%), GRATUITY (20%) AND LIQUOR ARE ADDITIONAL

ANTOJITOS (Family style)

Totopos y Salsas Surtidas

Totopos y Salsas Surtidas
Corn tortilla chips with four assorted salsas

Guacamole con Totopos

Avocado puree with chile serrano, cilantro, tomatoes and crispy tortilla chips

Tamales de Barbacoa

Barbacoa-style chicken tamales steamed in a corn husk, basted in chile ancho salsa, sour cream and fresco cheese

Ensalada de Jicama

Jicama and mango salad with romaine, watercress, cucumber, pumpkin seed vinaigrette and fresco cheese

PLATILLOS TRADICIONALES (Family style)

Pollo al Tamarindo

Grilled half chicken in tamarind –chipotle glaze with molcajete salsa, guacamole & charro beans

Poc-Chuc

Achiote marinated grilled pork chop: with black beans, pickled purple onions, chiltomate salsa and avocado

Arrachera Adobada

Grilled flank steak in chile morita quemado adobo, frijoles puercos, grilled tomatoes, and onions

Side of...

Mexican rice

Charro beans

Shrimp

Grilled shrimp in chipotle Adobo slasa Can be added for \$3.00 per person)

DESSERTS
(Family style)

Pastel de Tres Leches

Three milk soaked pecan-cake in a crispy phyllo cup; canela infused strawberries, coconut-caramel mousse

Three Course Menu

THIS MENU IS PRICED AT \$29.00 PER PERSON.
TAX (10.25%), GRATUITY (20%) AND LIQUOR ARE ADDITIONAL

ANTOJITOS
(Family style)

Totopos y Salsas Surtidas

Corn tortilla chips with four assorted salsas

Guacamole con Totopos

Avocado puree with chile serrano, cilantro, tomatoes and crispy tortilla chips

Salbutes de Pollo

“Little Tostadas” topped with achiote marinated chicken, purple onions, chile de árbol salsa

Ensalada de Jicama

Jicama and mango salad with romaine, watercress, cucumber, pumpkin seed vinaigrette and fresco cheese

PLATILLOS PRINCIPALES
(Guests to select one of the following the evening of your event)

Tilapia a la Talla

Pan-seared tilapia marinated in adobo with wild mushroom-guajillo escabeche, potato-poblano machuca

Arrachera Adobada

Grilled flank steak; morita quemado adobo, frijoles puercos,grilled tomatoes, onions

Enchiladas en Mole Rojo

Chicken enchiladas basted with mole rojo, topped with sour cream, añejo cheese, red onions, re-fried black beans, tomatillo guacamole

DESSERTS
(Family Style)

Tamal de Chocolate

Chocolate tamal with Papantla vanilla flan ice cream, dried cherries and chocolate sauce

Pastel de Tres Leches con Coco

Three milk soaked pecan-cake in a crispy phyllo cup; canela infused strawberries, coconut-caramel mouse

Four Course Menu

THIS MENU IS PRICED AT \$34.00 PER PERSON
SUBSTITUD BEEF TENDERLOIN FOR \$38.00 PER PERSON
TAX, GRATUITY AND LIQUOR ARE ADDITIONAL.

ANTOJITOS (Family style)

Totopos y Salsa

Corn tortilla chips with homemade salsa

Guacamole con Totopos

Adobo's famous guacamole; prepared tableside!

Empanadas Potosinas

Empanadas stuffed with asadero cheese, fresh corn, poblano rajas; chile de árbol-tomatillo salsa

Tostaditas de Ceviche

"Little Tostadas" topped with marinated marinated shrimp, tuna, scallops and avocado

ENSALADA

Ensalada de Jicama

Jicama & mango salad with romaine, watercress, cucumbers, pumpkin seed vinaigrette and fresco cheese

PLATILLOS PRINCIPALES

(Guests to select one of the following the evening of your event)

Lomito en Mole Negro Oaxaqueño

Grilled pork tenderloin in Oaxacan black mole, fresh corn tamal, and sautéed garlicky spinach

Arrachera Adobada

Grilled flank steak in morita quemado adobo, frijoles puercos, grilled tomatoes, onions

Tilapia a la Talla

Pan-seared tilapia marinated in adobo with wild mushroom-guajillo escabeche, potato-poblano machuca

DESSERTS

(Guests to select one of the following the evening of your event)

Tamal de Chocolate

Chocolate tamal with Papantla vanilla flan ice cream, dried cherries and chocolate sauce

Crepas con Cajeta

Pumpkin seed crepes stuffed with oven-roasted plantains Topped with cajeta Papantla vanilla ice cream

Three Course Brunch Menu

THIS MENU IS PRICED AT \$17.00 PER PERSON.

TAX (10.25%), GRATUITY (20%) AND LIQUOR ARE ADDITIONAL.

Antojitos

(Family Style)

Totopos y Salsas Surtidas

Assortment of four homemade salsas with corn tortilla chips

Guacamole con Totopos

ADOBO'S famous Guacamole; Avocado puree with chile serrano, cilantro, tomatoes and crispy tortilla chips

Platillos Principales

(Guests to select on of the following the day of your event)

Huevos Poblanos

Benedict-styled eggs with homemade chorizo and black bean filled sopes; topped with a creamy poblano salsa

Torta Ahogada

Pork carnitas sandwich with frijoles puercos and avocado "drowned" in chile de árbol salsa and Adobo rubbed fries

Ensalada Adobo

Chopped romaine with diced chicken, bacon, corn, tomato, eggs, jicama, black beans, and a creamy avocado dressing

Dessert

(Guests to select one of the following the day of your event)

Flan del Abuelo Artemio

Traditional vanilla flan with caramel sauce and strawberries

Three Course Lunch Menu

THIS MENU IS PRICED AT \$19.00 PER PERSON
TAX (10.25%) AND GRATUITY (20%) ARE ADDITIONAL

Antojitos
(Family Style)

Totopos y Salsa

Corn Tortilla chips with homemade salsa

Guacamole con Totopos

ADOBO'S famous Guacamole; Avocado puree with chile serrano, cilantro, tomatoes and crispy tortilla chips

Salbutes de Pollo

"Little tostadas" topped with achiote marinated chicken, purple onions, chile de árbol salsa, sour cream

Platillos
(Guests to select one of the following the day of your event)

Ensalada de Camaron

Pan-seared chipotle marinated Shrimp salad with romaine watercress, cucumbers, avocado, pumpkin seed vinaigrette

Tacos de Barbacoa

Braised marinated beef tacos with cilantro, onions, charro beans and salsa fresca

Enchiladas en Mole Rojo

Chicken enchiladas basted in mole rojo, topped with sour cream, añejo cheese, red onion, radishes

Dessert
(Guests to select of the following the day of your event)

Flan del Abuelo Artemio

Traditional vanilla flan with caramel sauce and strawberries

Bar Packages

BY THE DRINK

Standard Brands

\$7.00

Premium Brands	\$7.50-8.50
Wines	\$7.50 - 8.50
Méxican Beers	\$4.75 - 4.95
Adobo Margaritas	\$7.95
Tequilas	\$6.75 - 9.50 (Extra añejo tequilas also available)
Mineral Water	\$3.95
Soft Drinks	\$2.95

Drink prices listed above apply to consumption based on open bar events as well as cash bars

BY THE HOUR

Margaritas, Beer, Wine, Soft Drinks

\$17.00 per person first hour

\$9.00 per person each additional hour

Package includes: Adobo margaritas, mexican beers, red & white wine, soft drinks.

Premium Bar

\$19.00 per person first hour

\$9.00 per person each additional hour

Package includes: Absolut, Citron, Ketel One vodka, Tanqueray, Bombay Sapphire gin; Jack Daniels whiskey; Dewars scotch, Bacardi rum; Herradura tequila; Red & White Wine; Adobo Margaritas; Méxican Beers; Mineral water; Soft drinks

Tax and gratuity (20%) are additional