


# catering menu



 213.986.9972

## raw bar & ceviches

choose 4 items from the following  
\$35 per guest. Minimum 30 guests  
20% service fee applies

**ceviche mixto** albacore, Yucatan octopus, wild Mexican shrimp, onion, cilantro, tomato, salsa roja, avocado  
tostada

**kanpachi ceviche** premium hawaiian kanpachi, onion, cilantro, tomato, salsa roja, avocado

**ceviche de callo de hacha** wild diver bay scallops from baja california, onion, tomato, cilantro, lime

**coctel mixto** wild Mexican shrimp, spanish octopus, bay scallops, home made sauce, avocado, onions & cilantro

**coctel de camaron** wild Mexican shrimp, home made sauce, avocado, onions & cilantro

**pata de mula** baja california blood clams on the half shell, morita sauce, onion & cilantro

**ostiones** oysters on the half shell. Mexican Kumiai & Washington Shigoku.



pata de mula

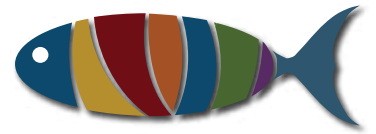


ceviche mixto



ostiones

# catering menu



holbox



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## taco bar

4 tacos per guest, handmade tortillas  
\$35 per guest. Minimum 30 guests.  
includes chips, salsas & guacamole  
20% service fee  
choose from the following

**grilled kanpachi tacos** wild yellowtail, cabbage, pico de gallo, home made mayo, morita sauce, handmade corn tortillas.

## tacos de pulpo en su tinta

braised & fried spanish octopus in calamari ink  
soffrito on handmade corn tortillas

**smoked kanpachi taco** braised & fried spanish octopus, almond pipian, caramelized pumpkin seeds, tomato, pickled red onions

**scallop taco** pan fried Maine diver scallops, handmade corn tortilla, chile x'catic sauce, fennel & caramelized onions

**baja style fish tacos** wild local rock-fish, battered & fried, handmade tortillas, crema, salsa roja, cabbage

**baja style shrimp tacos** wild Mexican shrimp, battered & fried, handmade tortillas, crema, salsa roja, cabbage



grilled kanpachi



smoked kanpachi



baja shrimp



taco de pulpo



scallop taco




baja fish

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## packages



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## seafood mini feast

1 item from raw bar & ceviches  
2 tacos from taco bar  
Saffron rice, black beans  
chips, salsas & guacamole  
\$35 per guest. Minimum 30 guests. 20% service fee

## seafood feast

3 items from raw bar & ceviches  
3 tacos from taco bar  
Saffron rice, black beans  
chips, salsas & guacamole  
\$50 per guest. Minimum 30 guests. 20% service fee

## parrillada

- \* 2 items from raw bar & ceviches
  - \* wood grilled surf clam "Almeja gratinada al carbon"
  - \* 1/2 wood grilled whole Branzino or 1/2 wood grilled Maine Lobster (extra \$15 per guest)
  - \* Saffron rice, black beans
  - \* Chips, salsas & guacamole
- \$60-75 per guest. Minimum 30 guests. 20% service fee
- \* we will provide 6' charcoal grill and charcoal.
  - \* Outdoor cooking required.

## 6 course tasting menu

6 plated courses. Custom menu. Minimum 10 guests  
Starts at \$120 per guest + \$550 chef fee.  
Full kitchen required.

all packages include high quality bamboo or palm leaf disposable plates and serviceware. Prices do not include service staff (servers, bartenders, etc.). Please call us for pricing information.



ceviche mixto



almeja gratinada



wood grilled whole branzino