



DISTRITO





RECEPTION MENU

STATIONARY

SALSA ROJA

Served with Crispy Corn Tortilla Chips

GUACAMOLE

Mashed Avocado with Jalapeño, Cotija Cheese,
Served with Crispy Corn Tortilla Chips

PASSED

(CHOICE OF SIX)

GRANADA SALAD

Pomegranate, Galia Melon, Orange,
Pepitas, Lemon Vinaigrette

LOS HONGOS HUARACHE

Corn Masa Flatbread, Forest Mushrooms, Huitlacoche Sauce,
Queso Mixto, Black Truffle, Corn Shoot

TACOS DE POLLO

Chicken Ropa Vieja, Queso Fresco, Crema & Radish

TACOS DE CARNITAS

Pulled Pork, Black Beans & Pineapple Salsa

ESQUITES

Sweet Corn, Queso Fresco, Chipotle & Lime

MEXICO CITY STYLE QUESADILLA

Seasonal

FLAUTAS

Coconut-Habanero Chicken in a Crispy Tortilla,
Chile de Arbol & Radish

\$40 PER PERSON

Per person price for a 2 hour event
Each of the passed items are butlered to your guests
Does not include beverages, tax or gratuity



SUPPLEMENTS

CEVICHEES

CAMARONES +\$1.00

Shrimp, Spicy Tomato, Avocado & Plantain Chip

PULPO +\$1.00

Octopus, Lime, Serrano Chile & Micro Cilantro

ATÚN +\$3.00

Yellowfin, Serrano-Coconut Sauce, Lime Sorbet, Tomatillo & Tostaditas

HIRAMASA +\$2.00

Yellowtail, Habanero Orange Sauce, Sangrita Sorbet & Mint

TACOS

MAHI MAHI +\$3.00

Chipotle Remoulade, Avocado, Red Cabbage & Lime

CARNE KOBE +\$3.00

Kobe Steak, Truffle Potato, Tomato & Horseradish Escabeche, Yukon Fries

CAMARONES Y CHORIZO +\$1.00

Shrimp, Chorizo, Refried Beans, Tomato & Radish

ESPECIALIDADES

ALAMBRES DE CAMARONES +\$2.00

Marinated & Grilled Shrimp Skewers
Served with Pasilla Chile & Pico de Gallo

ALAMBRES DE CALLOS +\$1.75

Marinated and Grilled Scallop & Pineapple Skewers
Served over a Sweet Pepper & Grapefruit Salsa

LAMB CHOPS +\$4.00

Lamb Chop, Smoked Bacon Atole, Chanterelle Escabeche, Three Chile BBQ

Pricing Per Person Per Hour



ZONA ROSA

DINNER MENU – OPTION 1

FIRST

GUACAMOLE

Mashed Avocado with Jalapeño, Cotija Cheese, Served with Crispy Corn Tortilla Chips

CHILANGO CHOP SALAD

Baby Romaine, Arugula, Cranberries, Spiced Pecans, Honey-Lime Vinaigrette

VEGETABLE NACHOS

Black Beans, Tomato, Queso Mixto, Jalapeño, Chile de Arbol & Radish

SECOND

LOS HONGOS HUARACHE

Corn Masa Flatbread, Forest Mushrooms, Huitlacoche Sauce, Queso Mixto, Black Truffle, Corn Shoot

MEXICO CITY STYLE QUESADILLA

Seasonal

THIRD

ENCHILADA DE POLLO

Chicken, Chihuahua Cheese, Epazote, Red Chili Sauce

SHRIMP ALAMBRES

Marinated & Grilled Shrimp Skewers, Served with Pasilla Chile & Pico de Gallo

FRIJOLES REFritos

Refried Beans

PLÁNTANO Y CREMA

Sweet Plantains, Queso Fresco

DESSERT

TRES LECHEs

Cornmeal Cake, Roasted Pineapple, Coconut Sorbet

\$40 PER PERSON

Each of the items on this menu are served onto your table family style
Does not include beverages, tax or gratuity



SAN ANGEL
DINNER MENU – OPTION 2

FIRST

GUACAMOLE

Mashed Avocado with Jalapeño, Cotija Cheese,
Served with Crispy Corn Tortilla Chips

CHILANGO CHOP SALAD

Baby Romaine, Arugula, Cranberries, Spiced Pecans,
Honey-Lime Vinaigrette

CEVICHE DE HIRAMASA

Yellowtail, Habanero Orange Sauce, Sangrita Sorbet & Mint

VEGETABLE NACHOS

Black Beans, Tomato, Queso Mixto, Jalapeño, Chile de Arbol & Radish

SECOND

LOS HONGOS HUARACHE

Corn Masa Flatbread, Forest Mushrooms, Huitlacoche Sauce, Queso Mixto, Black Truffle, Corn Shoot

MEXICO CITY STYLE QUESADILLA

Seasonal

FUNDIDO

Duck Barbacoa, Poblano Chile Rajas, Queso Mixto

THIRD

ENCHILADA DE POLLO

Chicken, Chihuahua Cheese, Epazote, Red Chili Sauce

SHRIMP ALAMBRES

Marinated & Grilled Shrimp Skewers, Served with Pasilla Chile
& Pico de Gallo

FRIJOLES REFritos

Refried Beans

PLÁTANO Y CREMA

Sweet Plantains, Queso Fresco

DESSERT

FRUTAS CON CREMA

Seasonal

\$50 PER PERSON

Each of the items on this menu are served onto your table family style
Does not include beverages, tax or gratuity



POLANCO
DINNER MENU – OPTION 3

FIRST

GUACAMOLE

Mashed Avocado with Jalapeño, Cotija Cheese, Served with Crispy Corn Tortilla Chips

CHILANGO CHOP SALAD

Baby Romaine, Arugula, Cranberries, Spiced Pecans, Honey-Lime Vinaigrette

SALSA MEXICANA

Traditional Mexican Salsa, Served with Crispy Corn Tortilla Chips

CEVICHE DE ATÚN

Yellowfin Tuna, Serrano-Coconut Sauce, Lime Sorbet, Tomatillo, Tostadita

SECOND

LOS HONGOS HUARACHE

Corn Masa Flatbread, Forest Mushrooms, Huitlacoche Sauce, Queso Mixto, Black Truffle, Corn Shoot

MEXICO CITY STYLE QUESADILLA

(Seasonal)

FUNDIDO

Duck Barbacoa, Poblano Chile Rajas, Queso Mixto

MAHI MAHI TACO

Chipotle Remoulade, Avocado, Red Cabbage & Lime

THIRD

LAMB CHOPS

Smoked Bacon Atole, Chanterelle Escabeche, There Chile BBQ

FRIJOLES REFRITOS

Refried Beans

ESQUITES

Sweet Corn, Queso Fresco, Chipotle & Lime

SCALLOPS AL PASTOR

Marinated and Grilled Scallop & Pineapple Skewers, Grapefruit Salsa

PLÁNTANO Y CREMA

Sweet Plantains, Queso Fresco

DESSERT

FRUTAS CON CREMA

Seasonal

\$60 PER PERSON

Each of the items on this menu are served onto your table family style
Does not include beverages, tax or gratuity



BEVERAGE PACKAGES

OPEN BAR PACKAGE - LEVEL 1

MARGARITAS/WINE/SANGRIA/BEER

INCLUDES:

MARGARITAS – FROZEN & FELIZ BY THE GLASS
HOUSE WINE & SANGRIA BY THE GLASS
BOTTLED & DRAFT BEER
NON-ALCOHOLIC FOUNTAIN BEVERAGES

\$25 PER PERSON/ PER HOUR
\$8 EACH ADDITIONAL HOUR

OPEN BAR PACKAGE - LEVEL 2

MARGARITAS/WINE/SANGRIA/BEER/COCKTAILS

INCLUDES:

MARGARITAS – FROZEN & DISTRITO BY THE GLASS
HOUSE WINE & SANGRIA BY THE GLASS
BOTTLED & DRAFT BEER
STANDARD LIQUOR COCKTAILS
NON-ALCOHOLIC FOUNTAIN BEVERAGES

\$30 PER PERSON/ PER HOUR
\$10 EACH ADDITIONAL HOUR



BEVERAGE PACKAGES

OPEN BAR PACKAGE - LEVEL 3

MARGARITAS/WINE/SANGRIA/BEER

INCLUDES:

MARGARITAS – FROZEN, DISTRITO, FRESH FRUIT BY THE GLASS
HOUSE WINE & SANGRIA BY THE GLASS
BOTTLED & DRAFT BEER
PREMIUM & SPECIALTY COCKTAILS
NON-ALCOHOLIC FOUNTAIN BEVERAGES

\$35 PER PERSON/ PER HOUR
\$10 EACH ADDITIONAL HOUR

Packages do not include specialty bottled sodas, shots, cordials, or bottles of wine.

Does not include food, tax or gratuity.

All packages include non-alcoholic fountain sodas, regular coffee and tea.