



# Event Menus

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**QUESTIONS? PLEASE CONTACT:**

**Brittany Jonas** | Event & Sales Manager

312-820-7771 | [brittanyj@thinkfoodgroup.com](mailto:brittanyj@thinkfoodgroup.com)

Several monarch-style butterflies in various colors (yellow, orange, pink, blue) are scattered across the top half of the teal background.

## SECTION 1

# Dinner Menus

# Dinner Menu #1

\$50 PER PERSON

*Every item listed will be served to be shared family-style, there is no need to select dishes within courses.*

## APPETIZER

### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco

*Served with handmade tortilla chips*

## 1ST COURSE

### **Ensalada de Cesar Cardini**

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

### **“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and house-made hot sauce

### **Quesadilla huitlacoche**

Traditional folded corn tortilla with Clover Hill Farms Monterey Jack cheese and Roy Burns Farm Mexican corn truffle

## 2ND COURSE

### **Camarones al mojo de ajo negro**

Shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

### **Arroz de temporada**

Anson Mills Charleston gold rice with seasonal accompaniments

### **Taco de cochinita pibil con cebolla en escabeche**

Yucatan-style pit barbecued pork with Mexican sour orange and pickled red onion

### **Albóndigas enchipotladas con queso doble crema**

Meatballs in chipotle sauce with crumbled ‘double cream’, cheese and cilantro

## DESSERT

### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

### **Pastel de tres leches con fresa**

A traditional cake soaked in rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream



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# Dinner Menu #2

\$55 PER PERSON

*Every item listed will be served to be shared family-style, there is no need to select dishes within courses.*

## APPETIZER

### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco

*Served with handmade tortilla chips*

## 1ST COURSE

### **Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

### **“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

### **Ensalada de nopalitos y ayocotes**

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa

## 2ND COURSE

### **Quesadilla de chicharrones**

Pasture-raised Rocky Hollow Farms pork belly fried until crisp and served in a house-made tortilla with, refried black beans, cilantro, onions, Clover Hill Farms Monterey Jack cheese and a sauce of five chiles

### **Taco de hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

## 3RD COURSE

### **Arroz de temporada**

Anson Mills Charleston gold rice with seasonal accompaniments

### **Arrachera**

Grilled flank steak served with salsa jitomate, cherry tomato pico de gallo and radishes

### **Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

## DESSERT

### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

### **Pastel de tres leches con fresa**

A traditional cake soaked in rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream



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# Chef's Experience Menu

\$70 PER PERSON

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## APPETIZER

### Guacamole al tomatillo con queso fresco

Prepared with green tomatillo, serrano chile and crumbled queso fresco

Served with handmade tortilla chips

## 1ST COURSE

### Ceviche con citricos

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

### Ceviche de atún Pacífico

Ahi tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles and crispy amaranth

### "Gaspacho" estilo Morelia

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

### Ensalada de palmitos

Fresh Hamakua Farms hearts of palm, grapefruit, radish, cucumber and red cabbage with a papaya-grapefruit dressing

## 2ND COURSE

### Camarones al mojo de ajo negro

Wild caught Gulf Coast shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

### Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

### Taco Suadero

Braised brisket with chile arbol and chipotle morita with avocado, charred cambray onions, house-made corn tortillas and salsa verde

## 3RD COURSE

### Sopes chapulines

Traditional crispy masa cake topped with guacamole and the legendary Oaxacan specialty of sautéed grasshoppers, shallots and tequila

### Taco dorado Minilla con atun

Veracruz style house smoked tuna picadillo inside crispy tortillas with chile manzano salsa

## 4TH COURSE

### Arrachera

Grilled flank steak served with salsa jitomate, cherry tomato pico de gallo and radishes

### Arroz de temporada

Anson Mills Charleston gold rice with seasonal accompaniments

## DESSERT

### Jericalla de chocolate con maracuya

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

### Pastel de tres leches con fresa

A traditional cake soaked in rum and three milks, with rum-milk espuma and charred strawberry sauce, served with a scoop of caramel ice cream



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## SECTION 2

# Lunch & Brunch Menus



# LUNCH MENU #1

\$40 PER PERSON

*Every item listed will be served to be shared family-style, there is no need to select dishes within courses.*

## 1ST COURSE

### **Ensalada de nopalitos y ayocotes**

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa

### **"Gaspacho" estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

### **Tamal verde**

Shredded chicken tamal with a green sauce of tomatillo, chile and garlic

## 2ND COURSE

### **Taco de hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

### **Albóndigas enchipotladas con queso doble crema**

Meatballs in chipotle sauce with crumbled 'double cream', cheese and cilantro

### **Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

## DESSERT

### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

### **Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and a charred strawberry salsa, served with a scoop of caramel ice cream

## NON-ALCOHOLIC BEVERAGES Included

### **Iced Tea**

### **Coffee**

Regular and Decaffeinated

## ADD ONS

### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco

*Served with handmade tortilla chips and salsa*

**\$5 per person**



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# LUNCH MENU #2

\$45 PER PERSON

Every item listed will be served to be shared family-style, there is no need to select dishes within courses.

## 1ST COURSE

### **Ensalada de nopalitos y ayocotes**

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa

### **"Gaspacho" estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

### **Quesadilla Chicharrones**

Pasture-raised Rocky Hollow Farms pork belly fried until crisp, refried black beans, cilantro, onions, Clover Hill Farms Monterey Jack cheese and a sauce of five chiles

## 2ND COURSE

### **Taco pollo a la parrilla**

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

### **Camarones al mojo de ajo negro**

Shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

### **Albóndigas enchipotladas con queso doble crema**

Meatballs in chipotle sauce with crumbled 'double cream', cheese and cilantro

### **Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

## DESSERT

### **Jericalla de chocolate con maracuya**

Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seeds

### **Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and a charred strawberry salsa, served with a scoop of caramel ice cream

## NON-ALCOHOLIC BEVERAGES Included

### **Iced Tea**

### **Coffee**

Regular and Decaffeinated

## ADD ONS

### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco

Served with handmade tortilla chips and salsa

\$5 per person



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# BRUNCH MENU

\$50 PER PERSON

*Every item listed will be served to be shared family-style, there is no need to select dishes within courses.*

## 1ST COURSE

### **Guacamole al tomatillo con queso fresco**

Prepared with green tomatillo, serrano chile and crumbled queso fresco

*Served with handmade tortilla chips*

### **Canasta de conchas**

A basket of our house-made mini sweet bread rolls topped with chocolate and Mexican cinnamon short bread

## 2ND COURSE

### **Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

### **“Gaspacho” estilo Morelia**

A salad of seasonal fruit, jicama root, cucumbers, queso fresco and housemade hot sauce

### **Ensalada de nopalitos y ayocotes**

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa

## 3RD COURSE

### **Mollete**

Open faced sandwich on house-made Negra Modelo beer bolillo, refried black beans, avocado, queso Oaxaca and salsa Mexicana

### **Taco de hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro

## 4TH COURSE

### **Arroz de temporada**

Anson Mills Charleston gold rice with seasonal accompaniments

### **Carne machaca con huevos revueltos**

Scrambled organic eggs served on a tortilla with dried shredded beef, potatoes, poblano chile, salsa Mexicana, avocado and a smokey sauce of chile pasilla de Oaxaca

### **Col de Bruselas estilo San Quintín**

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime

## DESSERT

### **Churros de San Angel con chocolate caliente**

Mexican fried pastry dipped in cinnamon sugar, served with a side of hot chocolate

### **Pastel de tres leches con piña**

A traditional cake, soaked in Coruba rum and three kinds of milk, with a rum-milk espuma and a charred strawberry salsa, served with a scoop of caramel ice cream



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## SECTION 3

# Reception Menu Packages



# RECEPTION MENU PACKAGES

**\$45 per person**

2 pieces of each Passed Item per person  
For a two hour reception

**\$65 per person**

3 pieces of each Passed Item per person  
For a three hour reception

## MINI QUESADILLA

### Queso queso

Clover Hill Farms Monterey Jack cheese, Mexican crema

## SMALL BITES

### Tamal de frijoles negros

Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro

### Empanada de hongos y queso

Sautéed local mushrooms and Clover Hill Farms Monterey Jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema

## TACOS

### Cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

### Pollo a la parrilla

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

## SOPES

### Papas con chorizo

Potato, black beans and house-made chorizo with Mexican crema

## DESSERT

Add Dessert | \$8 Per Person (Choose 2)

### Mini Churros

House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate

### Galletas Oaxaqueñas

Oaxacan chocolate cookies with cinnamon, piloncillo and a hint of mezcal

### Polvorones de almendra

Mexican short bread cookie with almond, cinnamon and anise



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# PASSED ITEMS À LA CARTE

## Create a Custom Cocktail Reception Menu

Chef recommends 2-3 pieces per guest per hour of your event. Items are priced per piece.

### STATIONARY GUACAMOLE

Oyamel's famous guacamole, chips and salsa  
**\$6.5 per person**

### CEVICHE SPOONS **\$5.5 each**

#### **Ceviche con citricos**

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles

#### **Atún Pacífico**

Ahi tuna, Maggi-lime marinade, pecans, crispy amaranth and avocado

#### **Ceviche verde**

Striped bass marinated in lime juice with avocado and tomatillo

#### **Ceviche Rojo**

Japanese hamachi in a guajillo shile sauce with cucumber, corn nuts and avocado

### MINI QUESADILLAS

#### **Queso queso**

Clover Hill Farms Monterey Jack cheese,  
Mexican crema  
**\$2 per piece**

#### **Huitlacoche**

Roy Burns Farm Mexican corn truffle, Clover Hill Farms Monterey Jack cheese, sweet corn, tomato, onion and epazote  
**\$4.5 per piece**

#### **Chicharrones**

Pasture-raised Rocky Hollow Farms pork belly fried until crisp, refried black beans, cilantro, onions, Clover Hill Farms Monterey Jack cheese and a sauce of five chiles  
**\$5.5 per piece**

### SMALL BITES

#### **Tamal de frijoles negros**

Vegetarian tamal filled with refried black beans, a tomato salsa, crema and cilantro  
**\$4 per piece**

#### **Tamal Norteno**

Nuevo Leon style tamal with ancho chile braised duck, tomato habenero salsa, onion and cilantro  
**\$4.5 per piece**

#### **Alambre de arrachera**

Grilled flank steak skewer served with salsa jitomate  
**\$7 per piece**

#### **Empanada de frijoles y queso**

Oaxacan black beans and Clover Hill Farms Monterey Jack cheese wrapped in a crispy house-made corn tortilla  
**\$3 per piece**

#### **Empanada de hongos y queso**

Sautéed local mushrooms and Clover Hill Farms Monterey Jack cheese wrapped in a crispy house-made corn tortilla, topped with Mexican crema  
**\$3.5 per piece**

#### **Minilla Veracruzana**

Veracruz style house smoked tuna picadillo inside a crispy tortilla with salsa de chile manzano  
**\$4.5 per piece**



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# PASSED ITEMS À LA CARTE

## Create a Custom Cocktail Reception Menu

Chef recommends 2-3 pieces per guest per hour of your event. Items are priced per piece.

### TACOS

#### Langosta

Avocado-butter sautéed Maine lobster glazed with a chipotle-mezcal salsa

**\$8 per piece**

#### Taco pescado Baja California

Crispy masa tempura-battered barramundi with shredded cabbage, house made chile de arbol mayonnaise, Mexican crema and a salsa Mexicana of tomato, onion and cilantro

**\$5.5 per piece**

#### Pollo a la parrilla

Grilled marinated chicken thigh with mashed heirloom Rebozero beans and grilled green onion

**\$5 per piece**

#### Cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

**\$5 per piece**

#### Pancita de puerco al pastor

Seared house-cured pork belly in a sauce of tomatoes and guajillo chiles, served with pineapple, onions and cilantro

**\$6.5 per piece**

#### Taco de suadero

Braised, roasted and grilled local brisket in a house made tortilla with salsa verde, onions, and cilantro

**\$7 per piece**

### POSTRES

#### Mini jericalla de chocolate con maracuya

Oaxacan chocolate custard with passion fruit gelatin, chocolate and pumpkin seed crumble and fresh passion fruit seed

**\$6 per piece**

#### Mini pastel de tres leches con fresa

A traditional cake, soaked in Coruba rum and three milks, with rum-milk espuma

**\$6 per piece**

#### Mini Churros

House-made fried pastry dipped in sugar and cinnamon, served with a side of hot chocolate

**\$4.5 per piece**

### SOPES

(House-made crispy masa cakes)

#### Frijoles con queso

Oaxacan black beans and queso fresco

**\$3 per piece**

#### Huitlacoche

Roy Burns Farms corn truffle and guacamole

**\$4.5 per piece**

#### Chapulines

Oaxaca's legendary crispy grasshoppers with guacamole

**\$4.5 per piece**

#### Papas con chorizo

Potato, black beans and house-made chorizo with Mexican crema

**\$3.5 per piece**

#### Chicharrón y aguacate

Crispy pork rind and guacamole

**\$3 per piece**

#### Galletas Oaxaqueñas

Oaxacan chocolate cookies with cinnamon, piloncillo and a hint of mezcal

**\$4.5 per piece**

#### Polvorones de almendra

Mexican short bread cookie with almond, cinnamon and anise

**\$4.5 per piece**



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## SECTION 4

# Beverages



# Beverage Packages

Only one drink will be served at a time Doubles and shots are not included in liquor package pricing. Beverage package pricing is based on the average 2 hour cocktail reception/2.5 hour seated event. Please contact the event planner for pricing for extended events.

## NON-ALCOHOLIC BEVERAGES

House-made agua frescas, limeade, Mexican bottled sodas, espresso drinks, iced and hot tea, Oaxacan hot chocolate  
**\$15 per person**

## WINE AND BEER

House wine (one red and one white selection) and Mexican beer  
**\$30 per person**

## WINE, BEER AND CLASSIC MARGARITA

House wine (one red and one white selection), Mexican beer and Classic Margaritas  
**\$45 per person**

## HOUSE BAR AND CLASSIC MARGARITA

House wine (one red and one white selection), Mexican beer, any house spirit mixed drink (utilizing vodka, rum, gin, tequila, or bourbon and one mixer) and classic margaritas  
**\$50 per person**

## PREMIUM BAR

Premium wine (one red and one white selection), Mexican beer and any premium spirit mixed drink (utilizing vodka, rum, gin, tequila, or bourbon and one mixer), including Oyamel and blood orange chile pequin margaritas  
**\$60 per person**

## SOMMELIER WINE PAIRING

Sommelier selected wine paired with each course of your meal  
**\$35-\$65 per person**

## OYAMEL ARTISANAL BAR TASTING

Available only to parties 30 or less or Full Buyouts  
A progressive tasting of mouth-watering, original Oyamel cocktails, delicious wine pairings and beautiful house-made liqueur  
**\$55 per person**

## AGAVE TASTING

Available only to parties 30 or less  
Selection of wonderful carefully curated agave spirits to pair with the meal or enjoy on their own. 3.5oz pours per guest.  
**Pricing varies - please contact the event manager for details**



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