



**AÑEJO**  
RESTAURANT

# EVENT MENU

## SET MENU OPTIONS

### SAYULA \$35 per guest

taco platter (4 tacos) - braised beef | chicken tinga | garlic mushroom | crispy fish | pork chorizo | vegetable pozole  
tableside guacamole (for the table) - avocado | tomato | onion | jalapeño | cilantro | garlic | signature salt mix

## FAMILY STYLE the selections you make will apply to all guests attending

### TORO \$45 per guest

1 starter, 2 proteins, 1 side

#### STARTERS

guacamole | salsa roja |  
coconut shrimp |  
mushroom flautas |  
guajillo ribs

### AMECA \$55 per guest

2 starters, 2 proteins, 2 sides

#### SIDES

seasonal vegetables |  
mexican rice | vegan refritos |  
mixed greens with serrano  
vinaigrette | corn esquites |  
spiced roasted vegetables

### CHAPALA \$65 per guest

2 starters, 3 proteins, 3 sides

#### PROTEINS

all served with warm corn tortillas  
camarones ranchero |  
pollo milanesa | chile relleno |  
grilled pollo ranchero | taco flights |  
smoked striploin +\$7 per guest

## EXTRAS

additional side +\$5 per guest | add churros +\$5 per guest

**tequila pairing** available per course (ask your event coordinator for more information)

## ADD IT ON

#### MARGARITA JUGS

classic, ginger, strawberry rhubarb, mango, cucumber cilantro, guava, blood orange,  
chili coconut, morlacco cherry, skinny carmelita, cadillac or the Patrón perfect margarita.

#### TEQUILA TASTING

one of our tequila experts will lead your party through a personalized tequila tasting

#### EL CANTARITO (serves 17)

a fiesta sized jug of jarritos soda, fresh pressed fruit juice and an entire bottle of blanco tequila! (26oz)

Make a memorable first impression by offering your guests a drink right when they walk in the door

Bubbles | Margarita | Cantarito



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## COCKTAIL OPTIONS

### TACO BAR \$40 per guest

minimum 25 people

Best for private functions, we man an action station to serve up any three of your favourite tacos:  
braised beef | chicken tinga | garlic mushroom | crispy fish | pork chorizo | vegetable pozole

#### served with

- white corn and flour tortillas • diced jalapeños • fresh cilantro • limes
- house-made pico de gallo • mexican hot sauces • white hot mayo

### PASSED APPETIZERS 12 per order

- roasted corn salad spoons + cotija cheese \$28
- mini mushroom flautas + avocado \$24
- coconut shrimp bites + salsa cruda \$35
- guajillo ribs + cotija cheese \$34
- achiote prawn + avocado crema + jicama tostada \$36
- smoked striploin skewer + guajillo bbq sauce \$44
- chicken tinga tostada + refritos \$26
- pineapple smoked pork belly skewer + salsa cruda \$38

## PLATTER OPTIONS platters serve 25-30 people

**CHARCUTERIE \$178** meats | cheese | roasted vegetables | fried jalapeños | tortilla chips | topos chips

**SALSA \$48** pico de gallo | salsa cruda | salsa macha | refritos | salsa roja | salsa borracha | agave spice topos

**CRUDITÉ \$126** roasted vegetables | fresh vegetables | salsas | roasted pineapple | tortilla chips | topos chips

## LIVE STATIONS

Wow your guests with a Live Chef Action Station!  
Customized for your event, please inquire for menu pricing

#### FINE PRINT

- Function menus are required for all parties of 12 or more
- Full party participation is required
- 20% auto-grat will be applied to all group bookings
- Your entire party must arrive within 30 minutes of reserved start time
- Menu selection and final head count due 72 hours prior to function date
- Any cancellations within 48 hours of function date may be subject to a \$25 per person cancellation fee
- For parties of 12 or more guests will be given one bill (no separate bills please)

Please let our reservations coordinator know if you have any special requests and we will do our best to accommodate.