

verde

k i t c h e n & c o c k t a i l s



All packages quoted for 3-hour events.
Pricing for extra hour available upon request
We offer a wide variety of Vegan, Vegetarian & Gluten Free options
Weekend Evenings & Holiday peak rates may apply
20% gratuity & NYS Sales Tax not included

Verde Kitchen & Cocktails hosts events up to 165 guests
Our Greenhouse Room seats up to 48 guests
Our Tequila Bar seats up to 60 guests
To view our full seasonal menus, please visit www.verdekitchen.com

Brunch Menu \$24

To Start

Traditional Guacamole ~ Homemade Salsa Verde ~ Corn Tostada Chips

Guests have a choice of 1 Brunch Entrée OR 3 Piece Taco option

Brunch Options

Choose 4 to be offered during your event

Masa Biscuits with Chorizo Gravy*

Masa biscuits, chorizo verde, 2 poached farm eggs, potatoes

Sweet Corn Pancakes

Dulce de Leche, apple, cinnamon raisin butter

Chilaquiles*

Sunny side farm eggs, corn chips, salsa verde, queso fresco, onion

Revueltos*

Scrambled eggs, chorizo, black beans, cracked tostada, queso fresco

2 Eggs Any Style*

Farm eggs, chorizo home fries, fresh tortillas

Huevos Divorciados*

2 Sunny side farm eggs, tortillas, potatoes, black beans, salsa verde, salsa roja

Torta de Desayuno*

Farm eggs, chorizo, avocado, tomato, Oaxaca cheese, onion, Talera roll

Oaxacan Hamburguesa* (Mexican Hamburger)

Served with cabbage, tomato, onion, roasted chiles, pineapple, Oaxaca cheese, Negra Modelo mustard aioli, homemade cemita roll

Tacos de Desayuno

Scrambled eggs, charred scallions & poblanos, Oaxaca cheese, refritos, avocado, onion, cilantro

Tacos

Tacos Carnitas

Roasted pork shoulder, salsa verde, salsa arbol, chopped onion, cilantro

Tacos Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, chopped onion, cilantro

Tacos Rajas **

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, grapefruit habanero hot sauce

Family Style Sides

Fresh Seasonal Fruit ~ Rice & beans

Lunch Menu \$24

To Start

Traditional Guacamole ~ Corn Tostada Chips ~ Ensalada Verde

Each guest will have a choice of 1 Torta OR 3 Piece Taco Option

Tortas (Mexican Sandwiches)

All served with lettuce, tomato, onion, avocado, Negra Modelo mustard aioli & chipotle puree on homemade Talera roll

Pescado Torta
Local white fish

Pollo Asado Torta
Roasted chicken

Carnitas Torta
Roasted pork belly

Tacos

Tacos Carnitas
Roasted pork shoulder, salsa verde, salsa arbol, chopped onion, cilantro

Tacos Rajas **
Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pollo Asado
Chile marinated roasted chicken, salsa roja, guacamole, onion, cilantro

Tacos Pescado
Lightly battered local fish, cabbage, avocado, crema, grapefruit habanero hot sauce

Family Style Sides

Fried Plantains ~ Rice & Beans

Dinner Menu \$45

To Start

Traditional Guacamole ~ Corn Tostada Chips ~ Ensalada Verde

Tacos (Choose 2)

Tacos Carnitas

Roasted pork shoulder, salsa verde, salsa arbol, chopped onion, cilantro

Tacos Rajas **

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, onion, cilantro

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, grapefruit habanero hot sauce

Entrees

Pollo Mole Negro **

Airline chicken breast, sautéed kale, toasted garlic rice, traditional Mole Negro

Pescado

Seasonal Prep & Garnish

Oaxacan (Wa-ha-ken) Carne Asada

Marinated skirt steak, sweet plantains, charred scallions & poblanos, avocado, salsa roja, toasted garlic rice, warm tortillas

For The Table

Fried Plantains ~ Rice & Beans ~ Warm Tortillas

Mas

traditional guacamole | ensalada verde | mexican street corn | rice & beans
fried plantains

rajas guacamole | seasonal tamales | quesadillas | flautas
+ \$4 pp

Postre

churros | warm doughnuts | seasonal tres leches | seasonal fresh fruit
+ \$4 pp

bring your own = no charge

Taco + Margarita Fiesta \$49

Traditional Guacamole ~ Corn Tostada Chips ~ Salsa Verde

To create your custom menu, choose 3 Taco options

Tacos Carnitas

Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, chopped onion & cilantro

Tacos Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, onion & cilantro

Tacos Rajas **

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, grapefruit habanero hot sauce

Verde Margaritas, Select Beer & Wine, Soda, Coffee & Tea for 3 hours

**Add seasonal flavored margaritas for just \$4 PP
(Tropical, Spicy Pepper, Strawberry Basil, Blueberry)**

**Ask about our Oaxacan (wa-ha-ken) style backyard BBQ's and
Pig Roasts...both available on & off-premise!!!**

Specialty Mexican BBQ
Available On-Premise / Off-Premise

Cochinita Pibil Pig Roast
(10 Day Notice + Deposit Required)

Cochinita Pibil is a dish from the Yucatan peninsula where a whole suckling pig is wrapped in banana leaves and roasted over hot coals for hours until succulent and tender. Sharing a whole pig with friends and family is a great way to enjoy holidays & special occasions or just a really fun and different way to enjoy some time together.

At Verde Kitchen & Cocktails, we include the whole roasted pig with all the sides & condiments you can think of; fresh warm corn tortillas, assorted salsas, ripe avocados, citrus pickled onions & chilis, fresh cilantro, toasted garlic rice and black beans with Mexican oregano and cotija cheese!

10-15 people \$360

15-20 people \$470

20-30 people \$675

whole roasted pig - warm tortillas - assorted salsas
ripe avocados - pickled onions & chilis - fresh cilantro - toasted garlic rice black beans

Backyard BBQ Oaxacan (wa-ha-ken) Style \$45

Featuring our #1 all-time best-selling entrée and #1 BEST Dish of 2016 by Long Island Restaurant Hunter; The Oaxacan Carne Asada

Traditional Guacamole

Tostada Chips + Salsa Verde

The Oaxacan Carne Asada

Grilled marinated skirt steak, charred scallions & chilis, ripe avocado, salsa roja, warm tortillas, toasted garlic rice

Pollo Mole Negro

Roasted chicken breast, crispy rolled chicken flauta, traditional Mole Negro, sautéed kale, toasted garlic rice

Roasted Seasonal Vegetables ~ Warm Tortillas ~ Toasted Garlic Rice
Assorted Salsas

refrescos

all packages include soft drink package

soft drinks \$5

soda
café bustelo coffee
assorted tea
espresso
cappuccino
café latte

verde open bar \$35

beer
wine
mixed drinks
mimosas
red & white sangria
verde margaritas

champagne brunch \$15

spanish cava
mimosas
fresh fruit mimosas

add sangria + bloody marys \$5

premium open bar \$45

beer
wine
mixed drinks
margaritas
specialty cocktails

boozy brunch \$20

spanish cava / mimosas / fresh fruit mimosas / bloody marys / red & white sangria

mas

traditional guacamole | ensalada verde | mexican street corn | rice & beans
fried plantains

rajas guacamole | seasonal tamales | quesadillas | flautas
+ \$4 pp

postre

churros | warm doughnuts | seasonal tres leches | seasonal fresh fruit
+ \$4 pp

bring your own = no charge

all open bar packages are quoted for 3-hour events. pricing for additional hour available
upon request