

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



All packages are 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 & 8.625% NYS Sales Tax not included
To view our full seasonal menus, please visit www.verdekitchen.com

Brunch Menu \$24 p/p

All brunch parties start with:

Family Style

- **Traditional Guacamole** - Onion, tomato, lime, avocado leaf
- **Homemade Salsa Verde** – Served with fresh tostadas

Guests have a choice of 1 Brunch Entrée pre-selected by the host or a 3 Piece Taco

To create your custom menu, please select 4 Brunch menu entrees

Brunch Options

- **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
- **Huevos Divorciados***
2 Sunny side farm eggs, tortillas, potatoes, black beans, salsa verde, salsa roja
- **2 Eggs Any Style***
Farm eggs, chorizo home fries, fresh tortillas
- **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, freshly baked cemita roll

Guests who do not want a “Brunch” Entrée may choose an order of 3 Tacos

Taco Options

- **Tacos Carnitas** – Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, with chopped onion and cilantro.
- **Tacos Pollo Asado** – Chile marinated roasted chicken, salsa roja, guacamole, Valentina’s hot sauce, onion, and cilantro
- **Tacos Rajas **** – Roasted poblano, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime
- **Tacos Pescado** – Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

Family Style Sides

Family Style

- Fresh Seasonal Fruit
- Toasted garlic rice, black beans, onion, cotija cheese, Mexican oregano

Refreshment and Dessert packages refer to page 8

**Items contain nuts. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Lunch Menu \$24 p/p

All lunch parties start with:

Family Style

- **Traditional Guacamole** - Onion, tomato, lime, avocado leaf
- **Ensalada Verde** - Local greens, pickled tomatillo, toasted sesame, tomato-chile vinaigrette

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 fresh Talera roll

- **Pescado Torta** - Modelo Especial battered local fish
- **Pollo Asado Torta** - Chile marinated chicken, Mexican oregano
- **Carnitas Torta** - Roasted pork belly & pork shoulder, coriander, cumin

Taco Options

- **Tacos Carnitas** - Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, with chopped onion and cilantro
- **Tacos Pollo Asado** - Chile marinated roasted chicken, salsa roja, guacamole, Valentina's hot sauce, onion, and cilantro
- **Tacos Rajas **** - Roasted poblano, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime
- **Tacos Pescado** - Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

Family Style Sides

- **Platanos Fritos** - Fried plantains, chile and lime
- **Arroz Con Frijoles** - Toasted garlic rice, black beans, onion, cotija cheese and Mexican oregano

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Dinner Menu \$45 p/p

All dinner parties start with:

Family Style

- **Homemade Guacamole & Salsa Verde** – Served with fresh tostadas
- **Ensalada Verde** – Local greens, pickled tomatillo, toasted sesame, tomato-chile vinaigrette

To create your custom menu, please select 2 Family Style Taco options and three dinner Entrée choices (Individually Plated)

Taco Options

- **Tacos Carnitas** – Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, with chopped onion and cilantro
- **Tacos Pollo Asado** – Chile marinated roasted chicken, salsa roja, guacamole, Valentina's hot sauce, onion, and cilantro
- **Tacos Rajas **** – Roasted poblano, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime
- **Tacos Pescado** – Lightly battered local fish, cabbage, avocado, crema, and 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, toasted garlic rice & warm tortillas

Dinner entrees are served with:

Family Style

- **Platanos Fritos** – Fried plantains, chile and lime

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Taco & Margarita Fiesta \$37 p/p



Tacos are served either family style or passed

To create your custom menu, choose 3 Taco options

Taco Options

- **Tacos Carnitas** – Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, with chopped onion and cilantro
- **Tacos Pollo Asado** – Chile marinated roasted chicken, salsa roja, guacamole, Valentina’s hot sauce, onion, and cilantro
- **Tacos Rajas** **– Roasted poblano, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime
- **Tacos Pescado** – Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

Taco & Margarita Fiesta includes Verde Margaritas and select Beer & Wine for 3 hours. Soda, coffee and tea also included

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

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Fiesta De Cocteles (Cocktail Style Party) \$25

To Start

Family Style

- **Traditional Guacamole** - Onion, tomato, lime, avocado leaf
- **Homemade Salsa Verde** – Served with fresh tostadas

Please choose 1 item from our Little Cravings menu as well as 2 styles of Mexican street tacos

Little Cravings

- **Seasonal Quesadilla** – Seasonal ingredients
- **Quesadilla de Chorizo con Papa** – Chorizo, Oaxaca cheese, roasted potatoes
- **Chicken Flautas** – Roasted chicken & potatoes, caramelized onion, crispy corn tortillas. Topped with poblano verde, jicama, jalapeno, and cotija cheese

Taco Options

- **Tacos Carnitas** – Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, with chopped onion and cilantro
- **Tacos Pollo Asado** – Chile marinated roasted chicken, salsa roja, guacamole, Valentina’s hot sauce, onion, and cilantro
- **Tacos Rajas **** – Roasted poblano, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime
- **Tacos Pescado** – Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

Enhancements:

- Upgrade by adding an appetizer for \$4 per guest
- Add a drink package to make the night

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

Refreshment and Dessert packages refer to page 8

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Cochinita Pibil Pig Roast

Cochinita Pibil is a dish from the Yucatan peninsula in Mexico 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 & chiles, fresh cilantro, toasted garlic rice and black beans with Mexcian oregano and cotija cheese!

Available On-Premise and Off-Premise

10-15 people \$360
15-20 people \$470
20-30 people \$675

Extras & Add On's

- Traditional Guacamole - \$3
 - Rajas Guacamole - \$4
 - Seasonal Guacamole - MP
 - Ensalada Verde - \$3
 - Mexico City Street Corn - \$3
- Ensalada de Camarones y Aguacate - \$5
 - Seasonal Tamales - \$4
 - Ceviche Del Dia - \$6
 - Extra Taco Choice - \$4
 - Quesadillas - \$4

Refreshment and Dessert packages refer to page 8

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Refreshment Packages

Only available with food packages

Soda, Coffee & Tea \$5

Fountain Soda
Coffee
Espresso
Cappuccino
Cafe Latte
Tea

Brunch/Lunch Package \$15

Mimosa's
Bloody Mary's
Bloody Maria's
Michelada's
Soda, Coffee & Tea
Add Sangria for \$2 per guest

Beer & Wine \$20

Select Beer
Select Wine
Soda, Coffee & Tea

Verde Open Bar \$25

Beer
Wine
Mixed Drinks
Verde Margaritas
Seasonal Sangria
Soda, Coffee & Tea

Premium Verde Open Bar \$35

Unlimited Beer
Wine
Mixed Drinks
Specialty Cocktails
Soda, Coffee & Tea

Extra Sides

- Traditional Guacamole - \$3
- Rajas Guacamole - \$4
- Seasonal Guacamole - MP
- Ensalada Verde - \$3
- Mexico City Street Corn - \$3
- Ensalada de Camarones y Aguacate - \$5
- Seasonal Tamales - \$4
- Ceviche Del Dia - \$6
- Extra Taco Choice - \$4
- Quesadillas - \$4

House Made Desserts – \$3 For 1 / 2 For \$5

- Churros
- House made Doughnuts
- Seasonal Tres Leches Cake
- Seasonal Fresh Fruit Platter
- Bring your own... No Charge!!

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