



## RED O APPETIZERS

*minimum of five (5)  
orders per item*

*complimentary  
chips & salsa*

### APPETIZER SELECTIONS

*priced three pieces per order*

#### PORK BELLY SOPES

black beans, cotija, cilantro, salsa negra 15

#### MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce, wild baby arugula 12

#### SWEET PLANTAIN SOPES v

thick cream, fresh cheese  
(vegan option available) 7

#### CORN & GOAT CHEESE TAMALES v fresh

corn masa, laura chenel goat cheese, tomatillo salsa 8

#### AHI TUNA TOSTADITAS

chile-cumin oil, crispy tortilla, guacamole, wakami, harissa aioli, pickled red onion 12

#### CHICKEN QUESADILLA \*\*

blackened chicken, poblano chile, caramelized onion, house cheese blend, guacamole, pico de gallo 9

#### STEAK QUESADILLA \*\*

steak, poblano chile, caramelized onion, house cheese blend, guacamole, pico de gallo 11

#### SEASONAL SOUP SHOOTERS v 9

#### CARNITAS EMPANADAS

fresh corn masa, house cheese blend, avocado tomatillo salsa 14

#### BEEF SHORT RIB SOPES

black beans, cotija, cilantro, salsa negra 15

#### VEGAN STREET CORN SOPES

grilled corn, guacamole, vegan aioli, micro cilantro 8

#### EMPANADA POPPERS v

fresh corn masa, spicy cream cheese, avocado, tomatillo salsa 14

### COLD BAR OFFERINGS

*priced per person*

#### SHRIMP CEVICHE

pico de gallo, cucumbers, avocado, serrano, lime juice, plantain chips 8

#### CEVICHE NEGRO

lime marinated white fish mango, cucumber, tomato, red onion, avocado, salsa negra, 9

#### FRESH OYSTERS (3 pieces per person)

oysters shucked to order with chili cocktail sauce, atomic horseradish 11

#### CLASSIC GUACAMOLE v

chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chile 6

*v Items that are vegetarian*

*\*\* Items that contain gluten*



## RED O

### TACO BAR PACKAGE

*\$30 per person  
package includes:  
short rib, chicken,  
and carnitas with  
accompaniments.*

*+ add other  
options for an  
additional charge.*

### TACO BAR FILLINGS

SHORT RIB

SHREDDED CHICKEN

CARNITAS

### UPGRADE OPTIONS

*substitute any filling for additional charge*

SHRIMP 6 per person

SCOTTISH SALMON 6 per person

LOBSTER 12 per person

BEEF TENDERLOIN 10 per person

IMPOSSIBLE MEAT *V* sauteed spinach, serranos, mojo 8 per person

VEGETARIAN STREET CORN *V* substitute for no additional charge

### ACCOMPANIMENTS

SALSA FRESCA & GREEN TABLE SALSA *V*

COTIJA CHEESE *V*

ONION *V*

CILANTRO *V*

LIME WEDGES *V*

TORTILLA CHIPS *V*

CORN TORTILLAS *V*

FLOUR TORTILLAS \*\*

### ADD - ONS

REFRIED BLACK BEANS (vegetarian upon request) 3 per person

RED RICE OR WHITE RICE *V* 3 per person

CLASSIC GUACAMOLE *V* 3 per person

*V Items that are vegetarian*

*\*\* Items that contain gluten*



# RED O

## BUFFET PACKAGE

*Includes chips & salsa*

*one salad  
two entrées  
two sides  
\$40 per person*

*guacamole  
two salads  
three entrées  
three sides  
\$60 per person.*

### SALADS

#### MIXED GREENS **V**

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

#### RED O CAESAR

organic romaine lettuce, baby, kale, toasted pepitas, cotija cheese, herb croutons

#### ORGANIC BEET & KALE **V**

kale, beets, strawberries, crispy garbanzos, feta, guajillo berry vinaigrette

#### TACO SALAD **V**

organic greens, black beans, corn, red onion, avocado, tomatoes, jack cheese, creamy chipotle dressing, tortilla strips

### ENTRÉES

#### SPINACH ENCHILADAS **V**

sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco

#### POLLO ASADO

roasted mary's organic chicken breast, mole poblano

#### SLOW BRAISED CARNITAS

black beans, escabeche, poblano, tomatillo broth

#### BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, melted jack cheese, frisee

### UPGRADE OPTIONS

substitute for an entree below for additional charge

#### SHRIMP FIDEOS **\*\*** add \$5

sauteed shrimp, linguine pasta, roasted poblano cream sauce

#### SCOTTISH SALMON add \$8

pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime, guajillo chimichurri

#### LOBSTER & SHRIMP ENCHILADAS add \$10

creamy tomatillo sauce, melted jack cheese, arugula

#### VEGAN ENCHILADAS add \$8

impossible meat, sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli

### ACTION STATIONS

additional charge per person

TENDERLOIN add \$15

PRIME NY STRIP add \$12

PAELLA add \$10

WHOLE FISH add \$8

CARNITAS add \$10

### SIDES

#### MEXICAN STREET CORN **V**

poblano chile, cotija cheese, cilantro

#### FRIED SWEET PLANTAINS **V**

fried plantains, cream, queso fresco

#### COTIJA MASHED POTATOES **V** potatoes,

cotija cheese, cream

#### ORGANIC BROCCOLINI **V**

mojo, queso fresco, shaved almonds

#### REFRIED BLACK BEANS

(vegetarian upon request) smashed black beans, onions, epazote

#### RED RICE or WHITE RICE **V**

### ADD-ONS

PLEASE SEE DESSERT PAGE

*V Items that are vegetarian*

*\*\* Items that contain gluten*



## RED O

### SEATED DINNER PACKAGES

*All include chips,  
salsa, & guacamole*

#### BLANCO

*one appetizer  
one salad  
choice of three entrées  
one dessert  
\$60 per person*

#### REPOSADO

*two appetizers  
choice of two salads  
choice of three entrées  
one side  
choice of two desserts  
\$70 per person*

*coffee & tea service  
included with all  
seated dinner packages*

### FAMILY STYLE APPETIZERS

**CORN & GOAT CHEESE TAMALES V**  
fresh corn masa, laura chenele goat cheese,  
tomatillo salsa

**SWEET PLANTAIN SOPES V**  
thick cream, fresh cheese

**PORK BELLY SOPES**  
black beans, cotija, cilantro, salsa negra

**CARNITAS EMPANADAS**  
fresh corn masa, house cheese blend,  
avocado tomatillo salsa

### SALADS

**MIXED GREENS V**  
field greens, cucumber, tomato, red onion,  
shaved carrots, oregano vinaigrette

**RED O CAESAR**  
organic romaine lettuce, baby, kale, toasted  
pepitas, cotija cheese, herb croutons

**ORGANIC BEET & KALE V**  
kale, beets, strawberries, crispy garbanzos, feta,  
guajillo berry vinaigrette

### ENTRÉES

**SPINACH ENCHILADAS V**  
sautéed spinach, serranos, mojo de ajo, colorado  
sauce, chipotle vegan aioli, queso fresco

**POLLO ASADO**  
roasted mary's organic chicken breast,  
mole poblano, street corn, black beans

**SLOW BRAISED CARNITAS**  
black beans, escabeche, poblano,  
tomatillo broth

**SCOTTISH SALMON**  
pan seared wild isles scottish salmon,  
caramelized onions, peppers,  
charred lime, guajillo chimichurri,  
white rice

**ENTRÉE UPGRADE OPTIONS**  
substitute for an entree below for additional  
charge

**BAJA SHRIMP SCAMPI \*\* add \$5**  
sautéed shrimp, linguine pasta, roasted  
poblano cream sauce,

**LAMB IN MOLE NEGRO \*\* add \$10**  
braised cipollini onions, asparagus,  
english peas, lemon zest, mole negro

**12oz PORK CHOP add \$5**  
chipotle crema, cotija mashed potatoes  
grilled mexican knob onions

**VEGAN ENCHILADAS V add \$8**  
impossible meat, sautéed spinach, serranos,  
mojo de ajo, colorado sauce, chipotle vegan  
aioli, white rice, black beans

### FAMILY STYLE SIDES

**MEXICAN STREET CORN V**  
poblano chile, cotija cheese,  
cilantro

**FRIED SWEET PLANTAINS V**  
fried plantains, cream,  
queso fresco

**COTIJA MASHED POTATOES V**  
potatoes, cotija cheese, cream

**ORGANIC BROCCOLINI V**  
mojo, queso fresco, shaved almonds

**REFRIED BLACK BEANS**  
(vegetarian upon request) smashed black  
beans, onions, epazote

**RED RICE or WHITE RICE V**

### DESSERT

**CHOCOLATE TART \*\* V**

**TRES LECHES CAKE \*\* V**

**FRESH BERRIES V**

*V Items that are vegetarian*

*\*\* Items that contain gluten*



# RED O

## ANEJO MENU

*Includes chips,  
salsa, & guacamole*

**\$85 per person**

**Add half Maine Lobster  
Tail for an additional  
\$24 per person**

### 1ST COURSE - FAMILY STYLE APPETIZERS

#### CARNITAS EMPANADAS

fresh corn masa, house cheese blend, avocado tomatillo salsa

#### CORN & GOAT CHEESE TAMALES **V**

fresh corn masa, laura chenel goat cheese, tomatillo salsa

### 2ND COURSE - CHOICE OF SALAD

#### MIXED GREENS **V**

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

#### RED O CAESAR SALAD

organic romaine lettuce, baby, kale, toasted pepitas, cotija cheese, herb croutons

### 3RD COURSE - CHOICE OF ENTRÉE

#### LAMB IN MOLE NEGRO \*\*

braised cipollini onions, asparagus, english peas, lemon zest, mole negro

#### SCOTTISH SALMON

pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime, guajillo chimichurri, white rice

#### FILET MIGNON

grilled filet, chipotle crema, cotija mashed potatoes, grilled mexican knob onions

### ACCOMPANIMENTS

#### MEXICAN STREET CORN **V**

poblano chile, cotija cheese, cilantro

#### REFRIED BLACK BEANS

smashed black beans, onions, epazote

### CHOICE OF DESSERT

#### CHOCOLATE TART **V**

fresh assorted berries, canella whipped cream, cajeta syrup

#### TRES LECHES CAKE **V**

traditional milk soaked cake, served with sweetened whipped cream, fresh berries

### COFFEE SERVICE (caffeinated, decaffeinated, or hot tea)

*V Items that are vegetarian*

*\*\* Items that contain gluten*



# RED O

## RESERVA MENU

*Includes chips,  
salsa & guacamole*

*\$95 per person*

*Add half Maine Lobster  
Tail for an additional  
\$24 per person*

### 1ST COURSE - FAMILY STYLE APPETIZERS

#### CARNITAS EMPANADAS

fresh corn masa, house cheese blend, avocado tomatillo salsa

#### MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce, wild baby arugula

### 2ND COURSE - CHOICE OF SALAD OR SOUP

#### RED O CAESAR SALAD

organic romaine lettuce, baby kale, toasted pepitas, cotija cheese, herb croutons

#### TORTILLA SOUP

pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema

### 3RD COURSE - CHOICE OF ENTRÉE

#### LAMB IN MOLE NEGRO \*\*

braised cipollini onions, asparagus, english peas, lemon zest, mole negro

#### PRIME NEW YORK STRIP

roasted tomato salsa huevona, goat cheese tamales, grilled mexican knob onions

#### CHILEAN SEA BASS

white rice, caramelized onions, peppers, charred lime, guajillo chimichurri

### ACCOMPANIMENTS

#### MEXICAN STREET CORN V

poblano chile, cotija cheese, cilantro

#### SWEET PLANTAINS V

fried plantains, cream, queso fresco

### CHOICE OF DESSERT

#### CHOCOLATE TART \*\* V

fresh assorted berries, canella whipped cream, cajeta syrup

#### TRES LECHES CAKE \*\* V

traditional milk soaked cake, served with sweetened whipped cream and fresh berries

### COFFEE SERVICE (caffeinated, decaffeinated, or hot tea)

*V Items that are vegetarian*

*\*\* Items that contain gluten*



## RED O

### SIGNATURE MENU

*Includes chips,  
salsa & guacamole*

*\$110 per person*

*Add half Maine Lobster  
Tail for an additional  
\$24 per person*

#### 1ST COURSE - FAMILY STYLE APPETIZERS

##### CHILLED SEAFOOD TOWER

half dozen oysters & accompaniments, 1 1/2 lb maine lobster, ahi tuna tartare & shrimp ceviche

##### MARY'S DUCK TAQUITOS

slow-cooked duck, tomato-árbol chile sauce, wild baby arugula

#### 2ND COURSE - CHOICE OF SALAD OR SOUP

##### ORGANIC BEET & KALE SALAD V

kale, beets, strawberries, crispy garbanzos, feta, guajillo berry vinaigrette

##### MIXED GREENS SALAD V

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

##### TORTILLA SOUP

pasilla tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips, jack cheese, crema

#### 3RD COURSE - CHOICE OF ENTRÉE

##### SHRIMP FIDEOS \*\*

sautéed shrimp, linguine pasta, roasted poblano cream sauce

##### CHILEAN SEA BASS

white rice, caramelized onions, peppers, charred lime, guajillo chimichurri

##### FILET MIGNON

8oz grilled filet, chipotle crema, cotija mashed potatoes, grilled mexican knob onion

##### WOOD GRILLED PRIME COWBOY RIBEYE

18oz grilled prime bone-in ribeye, fried sweet plantains, crema, traditional black beans, mole negro

##### 12oz PORKCHOP

chipotle crema, cotija mashed potatoes, grilled mexican knob onions

#### ACCOMPANIMENTS

##### MEXICAN STREET CORN V

poblano chile, cotija cheese, cilantro

##### SWEET PLANTAINS V

fried plantains, cream, queso fresco

#### CHOICE OF DESSERT

##### CHOCOLATE TART \*\*

fresh assorted berries, canella whipped cream, cajeta syrup

##### TRES LECHES CAKE \*\*

traditional milk soaked cake, served with sweetened whipped cream and freshberries

**COFFEE SERVICE** (caffeinated, decaffeinated, or hot tea)



# RED O

## SEATED LUNCH PACKAGES

*Includes chips, salsa, & guacamole*

### UNO

*one appetizer  
choice of two entrées  
one dessert  
\$35 per person*

### DOS

*one appetizer  
one salad  
choice of three entrées  
one side  
choice of two desserts  
\$45 per person*

### TRES

*two appetizers  
choice of two salads  
choice of three entrées  
one side  
choice of two desserts  
\$55 per person*

*coffee & tea service  
included with all seated  
lunch packages*

## FAMILY STYLE APPETIZERS

**CORN & GOAT CHEESE TAMALES V**  
fresh corn masa, laura cheneel goat cheese, tomatillo salsa

**SWEET PLANTAIN SOPES V**  
thick cream, fresh cheese

**PORK BELLY SOPES**  
black beans, cotija, cilantro, salsa negra

**CARNITAS EMPANADAS**  
fresh corn masa, house cheese blend, avocado tomatillo salsa

## SALADS

**MIXED GREENS V**  
field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

**RED O CAESAR**  
organic romaine lettuce, baby, kale, toasted pepitas, cotija cheese, herb croutons

## ENTRÉES

**SPINACH ENCHILADAS V**  
sautéed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco

**BRAISED SHORT RIB ENCHILADAS**  
red guajillo chile sauce, melted jack cheese, frisee, red rice, black beans

**SCOTTISH SALMON**  
pan seared wild isles scottish salmon, caramelized onions, peppers, charred lime, guajillo chimichurri

## UPGRADE OPTIONS

*substitute for an entrée below for additional charge*

**VEGAN ENCHILADAS V add \$8**  
impossible meat, sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli white rice, black beans

**LAMB IN MOLE NEGRO\*\* add \$15**  
braised cipollini onions, asparagus, english peas, lemon zest, mole negro

**CHILEAN SEA BASS add \$15**  
white rice, caramelized onions, peppers, charred lime, guajillo chimichurri

**FILET MIGNON add \$20**

**HALF MAINE LOBSTER TAIL add \$24**

## FAMILY STYLE SIDES

**MEXICAN STREET CORN V**  
poblano chile, cotija cheese, cilantro

**FRIED SWEET PLANTAINS V**  
fried plantains, cream, queso fresco

**COTIJA MASHED POTATOES V**  
potatoes, cotija cheese, cream

**GRILLED BROCCOLINI V**  
mojo, queso fresco, shaved almonds

**REFRIED BLACK BEANS V**  
(vegetarian upon request) smashed black beans, onions, epazote

**RED RICE or WHITE RICE V**

## DESSERT

**CHOCOLATE TART \*\* V**

**TRES LECHES CAKE \*\* V**

**FRESH BERRIES V**

*V Items that are vegetarian*

*\*\* Items that contain gluten*





# RED O

## BRUNCH BUFFET PACKAGE

*Includes chips,  
salsa, & guacamole*

*one salad  
two entrées  
two sides  
coffee & tea service  
\$35 per person*

### SALADS

#### MIXED GREENS **v**

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

#### RED O CAESAR

organic romaine lettuce, baby, kale, toasted pepitas, cotija cheese, herb croutons

#### ORGANIC BEET & KALE **v**

kale, beets, strawberries, crispy garbanzos, feta, guajillo berry vinaigrette

#### TACO SALAD **v**

organic greens, black beans, corn, red onion, avocado, tomatoes, jack cheese, creamy chipotle dressing, tortilla strips

### ENTRÉES

#### CHILAQUILES **v**

tortilla casserole in colorado sauce with crema, onion, cotija cheese, cilantro & scrambled eggs (optional chorizo)

#### BUTTERMILK PANCAKES\*\* **v**

cajeta caramel sauce, whipped cream, fresh mixed berries, mint

#### BREAKFAST SCRAMBLE

vegetables or chorizo, house potatoes, black beans, crema, pico de gallo, avocado

#### SPINACH ENCHILADAS **v**

sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco

#### BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, queso fresco

ADD ADDITIONAL ENTRÉE FOR \$10 per person

### ADD-ONS

#### SMOKED SALMON add \$12

cream cheese, capers, bagels

#### OMELETTE STATION add \$25

#### TENDERLOIN add \$15

#### PRIME NY STRIP add \$15

#### PAELLA add \$10

#### VEGAN ENCHILADAS **v** add \$8

impossible meat, sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli

### SIDES

#### MEXICAN STREET CORN **v**

poblano chile, cotija cheese, cilantro

#### GRILLED BROCCOLINI **v**

mojo, queso fresco, shaved almonds

#### REFRIED BLACK BEANS **v**

(vegetarian upon request)  
smashed black beans, onions, epazote

#### RED RICE or WHITE RICE **v**

#### BACON

pecan-wood smoked bacon

#### HOUSE POTATOES **v**

potatoes, onions, peppers

#### BREAKFAST SAUSAGE

three pork breakfast-sausage links

\*\* Items that contain Gluten

**v** Items that are vegetarian



# RED O

## SEATED BRUNCH PACKAGE

*Includes chips,  
salsa, & guacamole*

*choice of 2 salads  
choice of 3 entrées  
one dessert  
coffee service  
\$38 per person*

### SALADS

#### MIXED GREENS **v**

field greens, cucumber, tomato, red onion, shaved carrots, oregano vinaigrette

#### RED O CAESAR

organic romaine lettuce, baby, kale, toasted pepitas, cotija cheese, herb croutons

#### ORGANIC BEET & KALE **v**

kale, beets, strawberries, crispy garbanzos, feta, guajillo berry vinaigrette

### ENTRÉES

#### CHILAQUILES **v**

tortilla casserole in colorado sauce with crema, onion, cotija cheese, cilantro & scrambled eggs (optional chorizo)

#### BUTTERMILK PANCAKES **\*\* v**

cajeta caramel sauce, whipped cream, fresh mixed berries, mint

#### SPINACH ENCHILADAS **v**

sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli, queso fresco

#### BRAISED SHORT RIB ENCHILADAS

red guajillo chile sauce, queso fresco

#### VEGAN ENCHILADAS **v**

impossible meat, sauteed spinach, serranos, mojo de ajo, colorado sauce, chipotle vegan aioli white rice, black beans

#### CHORIZO BOWL

choice of chorizo or soy chorizo, 2 eggs scrambled, house potatoes, black beans, crema, pico de gallo, avocado

#### HANGOVER BURRITO **\*\***

scrambled eggs, tater tots, bacon, nacho cheese, refried black beans, choice of red, green or xmas sauce

#### HUEVOS RANCHEROS **\*\***

2 scrambled eggs, refried black beans, queso fresco, guacamole, crema, ranchero sauce

### DESSERT

#### CHOCOLATE TART **\*\* v**

#### TRES LECHES CAKE **\*\* v**

#### FRESH BERRIES **v**

### ADD-ONS

**BACON** add \$5  
pecan-wood smoked bacon

**HOUSE POTATOES** add \$5  
potatoes, onions, peppers

**BREAKFAST SAUSAGE** add \$5  
three pork breakfast-sausage links

**\*\* Items that contain Gluten**

**v Items that are vegetarian**



## RED O

### MINI DESSERTS

*choose three  
\$12 per person*

#### MINI DESSERT OPTIONS

##### MINI CHOCOLATE TARTS \*\*

fresh berries, canella whipped cream, cajeta syrup

##### PASSION FRUIT BERRY CUSTARD

fresh berries, coconut

##### TRES LECHES \*\*

traditional milk soaked cake, sweetened whipped cream,  
fresh berries

##### SEASONAL FRESH FRUIT & BERRIES

*\*\* Items that contain Gluten*