



Octavio



COCKTAIL ~ RECEPTION ~



RECEPTION STYLE : MINIMUM 24 PIECES PER SELECTION
ADDITIONAL PIECES PRICED INDIVIDUALLY : ALL PRICES EXCLUSIVE OF TAX AND GRATUITY



WE RECOMMEND

LIGHT HORS D'OEUVRES 4-5 PIECES PER PERSON PER HOUR
HEAVY HORS D'OEUVRES 6-7 PIECES PER PERSON PER HOUR



WARM

PASSED OR DISPLAYED

CHICKEN FLAUTAS

CHICKEN TINGA, CORN TORTILLA,
SALSA CHINO, CREMA 30 / 1.25

MOJO YUCA FRIES

MOJO MAYONESA, COTIJA, TAJIN 30 / 1.25

MINI CHILE RELLENO

CHEESE FILLED MILD CHILE, MASA BATTER FRIED,
AVOCADO SALSA VERDE 30 / 1.25

JALAPENO CREAM CHEESE POPPER

CRISP BREADING, SALSA CHINO 30 / 1.25

CHICKEN QUESADILLA

CHICKEN TINGA, CHIHUAHUA CHEESE 48 / 2

BEEF AND CHEESE EMPANADA

FLAKY PASTRY, AVOCADO SALSA VERDE 48 / 2

COLD

PASSED OR DISPLAYED

TOSTADITAS DE CEVICHE

MINI TOSTADAS, MARINATED SHRIMP
AND FRESH FISH IN LECHE DE TIGRE 72 / 3

SHRIMP COCKTAIL CUPS

CHILLED SHRIMP, WOOD ROASTED COCKTAIL SAUCE 72 / 3

DISPLAY ONLY

CHIPS AND SALSA

WARM TORTILLA CHIPS, WOOD ROASTED SALSA 24 / 1

GUACAMOLE

FRESH AVOCADO, JALAPEÑOS, CILANTRO, TOMATO,

ONION, FRESH LIME 54 / 2.25

PINA MORITA GUACAMOLE 60 / 2.50

CHILLED MAINE LOBSTER GUACAMOLE 96 / 4