

2020 Special Events Packet

MXDC

— COCINA MEXICANA —

BY TODD ENGLISH



MXDC Cocina Mexicana by Todd English

600 14th Street NW Washington, D.C. 20005

EVENTS MANAGER

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WHO WE ARE

Bring us your vision and let us take care of the rest!

MXDC Restaurant offers expert private dining for groups of 12 to 300. We're located in downtown DC, across from the National Press Club, JW Marriott, Willard Hotel, and steps from the White House and Washington Monument. Warmly lit by copper chandeliers and accented with walls of wood and glass, the split-level space has a modern, yet soothing rustic feel. Our exceptional menu paired with a warm and welcoming venue make for a memorable gathering. And MXDC staff are dedicated to creating a memorable experience for you and your guests.

MEET THE CHEFS



TODD ENGLISH // Executive Chef / Partner

The internationally-renowned chef was inspired to create MXDC by his travels to Mexico, where he grew to love the rich flavors of the region. Todd English created MXDC Cocina Mexicana to bring together the beloved foods and fantastic flavors of Mexico. English appointed well-known Chef JC Pavlovich to helm the MXDC kitchen. English and Pavlovich created dishes that range from classic Mexican tortilla soup to the sophisticated MXDC Paella, including vegan, vegetarian & gluten free options.



JUAN CARLOS "JC" PAVLOVICH // Chef de Cuisine

Hailing from Tijuana, Chef JC Pavlovich has been brought on by English to oversee the MXDC kitchen & use his native roots to create authentic Mexican dishes. Iron Chef America fans may recognize Pavlovich as a Sous Chef on the show, having supported Julian Medina & Bobby Flay

APERITIVO/ APPETIZERS

CARNE SKEWERS

grilled steak brochetas +
soy chipotle marinade
\$36/dozen

POLLO SKEWERS

chickens breast + red chile
honey glaze
\$32/doz

HUITLACOCHÉ

QUESADILLA (G) (V)
Mexican corn truffle +
arugula + epazote-black
truffle chimichurri
\$28/dozen

KABRA QUESADILLA (G)

goat cheese + cotija +
mozzarella + chihuahua +
arugula + smoked chile
aioli
\$26/doz

MARISCADA

QUESADILLA (G)
lobster + crab + shrimp +
piquillo spread + arugula
+ jalapeno crema
+mozzarella + chihuahua
\$36/doz

ALBONDIGAS

Mexican meatballs +
roasted tomato salsa
\$25/doz

ALITAS

chickens wings + red chile
honey glaze
\$25/doz

CRISPY CRAB TAQUITO

crab meat + queso + corn
tortilla
\$36/dozen

PORK BELLY TACOS (G)

slow roasted pork belly +
pickled red onion +
roasted tomato + avocado
\$46/doz

COCHINITA TACOS

slow roasted pork
shoulder + pickled red
onion + garlic aioli
\$46/dozen

HONGOS TACOS G/V/VG

huitlacoche + wild
mushroom + truffle corn
salsa + tomatillo
\$45/doz

MX SLIDERS

beef + avocado + pickled
red onions
\$40/dozen

CARNE TACOS

soy-ginger terres major +
pico de gallo + pickled red
onion + avocado
\$52/doz

MAHI MAHI TACOS

baja beer batter + grilled
pineapple chutney +
chipotle aioli
\$48/dozen

POLLO TACOS (G)

chile marinated chicken +
fajita salsa + avocado
\$44/doz

CHURROS

cinnamon sugar +
caramel sauce
\$20/dozen

PLATTERS – Serve up to 12 guests

GUACAMOLE

TRADICIONAL (G)(V)(VG)

tomato + onion + cilantro +jalapeno \$40

AZUL

blue cheese + bacon + chipotle + red onion \$42

LOBSTER & CORN

smoked chiles + red onion + queso fresco \$60

EMBUTIDOS, FRUTA & QUESO

EMBUTIDOS

chorizo + salchichon + serrano \$55

QUESO (V)

manchego + fresco + cotija+cabrales+crostini \$60

FRUTA (V) (G)

cantaloupe, strawberries, pineapple, blueberries &
grapes \$55

CEVICHE

BEET (V)

blue cheese + jalapeno + ginger \$30

ROCKFISH AGUACHILE

cucumber + chile pequin + red onion + lime \$48

SHRIMP

chipotle + smoked peppers + tomato + lemon \$46

PATATAS FRITAS & VERDURAS

TORTILLAS Y SALSA

chips + molcajete + tomatillo +habanero \$30

VERDURAS CRUDO (V) (G)

carrots + celery + green beans+ broccoli + cauliflower +
dipping sauce \$35

VERDURAS A LA PARRILLA (V) (G)

roasted eggplant + zucchini + asparagus + tomato +
peppers \$45

BUFÉ

Minimum 25 guests

For every 15 guests under the minimum, there will be a \$ 75 set up fee

Buffet stations are open for 1.5 hours

BUFFET OPTION A \$45/person

- SALAD & SIDES -

ROMAINE SALAD

roasted garlic lemon vinaigrette + cotija + red chiles + mexican crouton

LEMONGRASS RICE

BEANS & SMOKED CHILES

- ENTREE STATIONS -

POLLO ROSTIZADO

chicken + chile honey glaze

SALMON A LA PLANCHA

salmon filet + chile honey glaze

LOMO DE CERDO

pork shoulder + adobo glaze

DESSERT

Churros

BUFFET OPTION B \$55/person

SALAD & SIDES

ROMAINE SALAD

roasted garlic lemon vinaigrette + cotija + red chiles + mexican crouton

CHIPS & SALSA

molcajete + tomatillo + habanero

LEMONGRASS RICE

BEANS & SMOKED CHILES

BRUSSELSPROUTS & CILANTRO PESTO

ENTREE STATIONS

POLLO ROSTIZADO

chicken + chile honey glaze

FILETE DE ROCKFISH

lemon butter + chile

MOLE DE COSTILLA

soy roasted short ribs + chocolate mole

DESSERTS

CHURROS | TRES LECHEs



V: VEGETARIAN // VG: VEGAN // G: GLUTEN-FREE
+Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BUFÉ

Minimum 25 guests

For every 15 guests under the minimum, there will be a \$ 75 set up fee
Buffet stations are open for 1.5 hours

BUFFET OPTION C **\$ 70/person**

SALAD & SIDES

ROMAINE SALAD

roasted garlic lemon vinaigrette + cotija + red chiles + mexican crouton

TRADICIONAL GUACAMOLE

tomato + onion + cilantro + jalapeno

LEMONGRASS RICE

BEANS & SMOKED CHILES

BRUSSEL SPROUTS & CILANTRO PESTO

ENTREE STATIONS

POLLO ROSTIZADO

chicken + chile honey glaze

ROCKFISH A LA PARILLA

smoked chile + oyster butter + lime + tomato

TERRES MAJOR

grilled steak + chile oil

MX PAELLA

saffron rice + chorizo + lobster + mussels + chicken + shrimp + garlic aioli

DESSERT

(Select Two)

TRES LECHES | MX CITRUS CREAM CAKE | CHURROS

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eggs may increase your risk of foodborne illness

PRECIO FIJO

Three Course Menus

Required for parties of 12 or more

Must submit a final minimum headcount by email within 72 hours of the event date

PRECIO FIJO MENU A

\$30/person lunch | \$40/person dinner

First Course (Select Two)

ROMAINE SALAD (V)

roasted garlic lemon vinaigrette + cotija + red chiles + mexican crouton

TRADICIONAL GUACAMOLE (VG) (G)

tomato + onion + cilantro + jalapeno

JICAMA SALAD (VG) (G)

orange red chile vinaigrette + avocado + watermelon + grapefruit + arugula

TORTILLA MXDC (V)

tomato broth + guajillo + avocado + oaxaca + tortilla crisps

Second Course (Select Three)

POLLO ENCHILADAS

yellow rice + black beans + sour cream + queso fresco + fresh white onions + mole verde

PESCADO A LA TALLA

branzino + chile de arbol aioli + grilled avocado

COCHINITA BURRITO BOWL

braised pork shoulder + romaine lettuce + pico de gallo + beans + rice + avocado

MX HONGOS PAELLA (V) (G)

wild mushrooms + roasted cauliflower + poblano + arugula + aioli

Third Course

CHURROS | TRES LECHEs

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PRECIO FIJO

Three Course Menus

Required for parties of 12 or more

Menus can be personalized with a small clause and logo

PRECIO FIJO MENU B

\$40/person lunch | \$50/person dinner

May also select items from Menu A

First Course (Select Two)

MAHI MAHI TACOS

baja beer batter + grilled pineapple chutney + jalapeno

AZUL GUACAMOLE

blue cheese + bacon + chipotle + red onion

ROCKFISH AGUACHILE CEVICHE

cucumber + chile pequin + red onion + lime

JICAMA SALAD (V) (G)

orange red chile vinaigrette + avocado + grilled watermelon + grapefruit + arugula

Second Course (Select Three)

SALMON A LA PLANCHA

salmon filet + chile honey glaze + yellow rice + sauteed vegetables

POLLO ROSTIZADO

chicken + chile honey glaze + chipotle corn on cob

LOMO DE CERDO

roasted pork shoulder + adobo glaze + pickled red onion + grilled avocado

CHILE RELLENO (V)

stuffed with rice + cauliflower + corn + black beans + mushrooms + queso mix +
smoked chile & white truffle sauce

Third Course (Select Two)

CHURROS | TRES LECHEs | FLAN

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eggs may increase your risk of foodborne illness

PRECIO FIJO

Three Course Menus

Required for parties of 12 or more

Menus can be personalized with a small clause and logo

PRECIO FIJO MENU C

\$55/person lunch | \$60/person dinner

May also select items from Menu A & B

First Course (Select Two)

CARNE ASADA TACOS

soy-ginger skirt steak + pico de gallo + pickled red onion + avocado

COCHINITA PIBIL TACOS (G)

slow roasted pork shoulder + pickled red onion + cilantro + garlic aioli

ROCKFISH AGUACHILE CEVICHE

cucumber + chile pequin + red onion + lime

LOBSTER & CORN GUACAMOLE (G)

smoked chiles + red onion + queso fresco

Second Course (Select Three)

ROCKFISH (G)

smoked chile + oyster butter + lime +tomato

MOLE DE COSTILLA (Nuts)

soy roasted short ribs + chocolate mole + rice + slaw

CARNE A LA PARILLA

terres major + grilled avocado + pico de gallo

MX PAELLA (G)

chorizo + lobster + mussels + chicken + shrimp + smoked chiles + saffron aioli

Third Course (Select Two)

CHURROS | TRES LECHEs | MX CITRUS CREAM CAKE | FLAN

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ESPACIOS PRIVADO

<u>Space</u>	<u>Seated</u>	<u>Standing</u>
Bar/Lounge	48	90
Loft	60	80
Main Dining Room	90	120
Buyout	180	300

Please inquire about semi-private and private party minimums

Amenities include
 Valet Parking (Dinner)
 Coat Check
 DJ Booth for buyouts
 Sound System



Reservation Details

Semi-private & private parties booked with a contract will be subject to a 22% service charge and a 10% DC sales tax

All menu items & pricing may be subject to change at any given time

Menu orders must be emailed to MXDC no later than 2 weeks notice and may only be adjusted up to 72 hour prior to an event

There is a \$2/person charge for outside dessert items

A signed contract and deposit is required to hold the space for any party of 12 or more guests

Cancellations must be made no later than 2 weeks notice in written form by email to receive a deposit refund and 3 days notice to not be charged in full for the amount of the contract

If your function downsizes and your menu needs to be adjusted, you need to provide 72 hours written notice by email or you will be subject o the amount of people on the contract

Additional guests will be charged accordingly on the day of your function

BEBIDAS PAQUETES

BEVERAGE PACKAGES *Two hour minimum for open bars B, C & D* A
CONSUMPTION You are charged for each item consumed



The MXDC bar program was designed by acclaimed mixologist JP Caceres. It includes hand crafted margaritas and 100+ tequila options, served in imported Mexican glass quartinos & half litre carafes. Tequila connoisseurs love our tasting menus, accompanied by salts, Mexican aromas & special essences to create a sublime experience.

B // BEER + WINE + NON-ALCOHOLIC BEVERAGES

\$20/person for the first hour | \$15/person each additional hour

House red and white wines by the glass, bottled beers and non-alcoholic beverages

C // PREMIUM

\$29/person for first hour | \$17/person each additional hour

Ultimate Vodka, Sapphire Gin, Captain Morgan White Rum, Milagro Silver Tequila, Evan Williams Bourbon, Dewars Scotch, Hennessy Brandy. Select house red and house white wines by the glass, bottled beers, margarita de casas and red and white sangria

D // ULTRA PREMIUM

\$35/person for first hour | \$22/person each additional hour

Vodka: Grey Goose, Kettle One, Tito's
Gin: Sapphire, Tanqueray
Tequila: Cazadores, Patron
Rum: El Dorado 15yr, Zacapa Centenario
Bourbon: Jack Daniel: Woodford Reserve, Crown Royal, Jameson
Irish Whiskey
Scotch: Johnnie Walker Black, Glenlivet, MacCallan 12
Cognac: Hennessy, Remy Martin, Porton Pisco
Select wines by the glass, and bottled beers
Margarita de casa
Red and white sangria



**if you are looking to pre select wines for your event, we will need 7 days' notice prior to the reservation date. This is to guarantee that the items will be in stock. For special orders, a two week notice is necessary.

***Open bar packages do not include shots/shooters or doubles.

***Additional items not listed are available for purchase a la carte.