



EVENTS & CATERING

MXDC Cocina Mexicana is located in the heart of Logan Circle, DC. Warmly lit by iron pendants and accented with wood and glass, our three-level space offers a modern yet rustic ambiance that feels both lively and welcoming.

We proudly tailor our authentic menu to suit your budget and taste. Whether you're planning an intimate gathering or a large-scale corporate event, our team is dedicated to creating a memorable experience for you and your guests. Share your vision with us, and we'll take care of every detail.

TO BOOK EMAIL EVENTS@MXDCRESTAURANT.COM

1610 14TH STREET NW, WASHINGTON, D.C. 20009 | WWW.MXDCRESTAURANT.COM

EVENT SPACES

*Minimums vary by day of the week, time, and season. The starting ranges listed are for off-peak hours and will vary on a case-by-case basis. **Capacities are Seated/Standing.**



DINING ROOM

CAPACITY: 50/80 | MINIMUM: \$2,500+ *

Works beautifully for semi-private events, tastings, and celebratory dinners.



PISO 2°

CAPACITY: 55/85 | MINIMUM: \$1,000+ *

Perfect for intimate gatherings, private dinners, small parties, and corporate events.



LOUNGE

CAPACITY: 20/30 | MINIMUM: \$500+ *

Perfect for birthdays, after-work happy hours, or laid-back semi-private gatherings.



BAR

CAPACITY: 30/50 | MINIMUM: \$1,500+ *

Ideal for corporate happy hours, birthday parties, or casual networking receptions.

LARGE PARTY MENU

EL CLÁSICO

\$32/PERSON

Pick **4 Items**. Pricing
Excludes Tax, Gratuity, &
Admin Fee.

EL PREFERIDO

\$37/PERSON

Pick **5 Items**. Pricing
Excludes Tax, Gratuity, &
Admin Fee.

EL MÁXIMO

\$42/PERSON

Pick **6 Items**. Pricing
Excludes Tax, Gratuity, &
Admin Fee.

CARNE SKEWERS

Grilled Steak Brochetas & Soy
Chipotle Marinade

POLLO SKEWERS

Chicken Breast & Red Chile
Honey Glaze

ALITAS

Chicken Wings & Red Chile
Honey Glaze

POLLO TACOS

Chile Marinated Chicken &
Fajita Salsa & Avocado

CARNE TACOS

Soy-Ginger Terres Major Steak,
Pico, Red Onion, & Avocado

HONGOS TACOS

Huitlacoche, Wild Mushroom,
Truffle Corn Sasla, & Tomatillo

PORK BELLY TACOS

Slow Roasted Pork Belly,
Pickled Red Onion, Roasted
Tomato & Avocado

MAHI MAHI TACOS

Baja Beer Batter, Chipotle
Aioli & Grilled Pineapple
Chutney

CONCHITA TACOS

Slow Roasted Pork Shoulder,
Pickled Red Onion, & Garlic
Aioli

KABRA QUESADILLA

Goat Cheese, Cotija, Chihuahua,
Mozzarella, Arugula, & Smoked
Chile Aioli

MARISCADA QUESADILLA

Lobster, Crab, Shrimp, Piquillo
Spread, Arugula, Mozzarella
Jalapeno Crema, & Chihuahua

HUITLACOCHÉ QUESADILLA

Mexican Corn Truffle, Arugula,
& Epazote Black Truffle
Chimichurri

ALBONDIGAS

Mexican Meatballs & Roasted
Tomato Salsa

MX SLIDERS

Beef Patties, Avocado, &
Picked Red Onions

CRAB TAQUITO

Spicy Crab Meat, Queso, &
Corn Tortilla

DULCES

CHURROS

Cinnamon Sugar & Caramel
Dipping Sauce

FLAN

Sweet Milk, Espresso, &
Frangelico

TRES LECHES

Cream, Sponge Cake, &
Rosemary

PLATTERS

GUACAMOLE

TRADICIONAL - \$40

Tomato, Onion, Cilantro, & Jalapenos

LOBSTER & CORN - \$40

Smoked Chiles, Red Onion, & Queso Fresco

CEVICHE

SHRIMP - \$46

Chipotle, Smoked Peppers, Tomato, Lime & Corn

ROCKFISH AGUACHILE - \$48

Cucumber, Chile De Arbol, Red Onion, Citrus, & Soy

ANTOJITOS

QUESO FUNDIDO - \$43

Oaxaco, Chihuahua, Cotija, Queso Fresco, & Fresh Tortillas

CHIPS & SALSA - \$30

Tortilla Chips, Molcajete, Tomatillo & Habanero Sauce

EMPANADITAS - \$35

Beef, Tomato, Onion, Cilantro, & Jalapeno

NACHOS - \$40

Tortilla Chips, Queso Mix, Pico, Black Beans, Pickled Onion, Crema

YUCCA FRIES - \$32

Fried Yucca & Aji Amarillo Sauce

FRUTAS - \$55

Seasonal Fruit Medley

Pricing Excludes Tax, Gratuity, & Admin Fee.



BUFFET/FAMILY

MINIMUM 25 GUESTS | 1.5 HOURS

EL BASICO - \$45 PER PERSON

ROMAINE SALAD

Roasted Garlic Lemon Vinaigrette,
Cotija, Red Chiles, Mexican Croutons

BEANS & SMOKED CHILES

Black Beans & Smoky Roasted Chiles

SALMON A LA PLANCHA

Pan Seared Salmon & Honey Chile
Glaze

CHURROS

Cinnamon Sugar & Caramel
Dipping Sauce

LEMONGRASS RICE

Fragrant Jasmine Rice Infused with Fresh
Lemongrass

POLLO ROSTIZADO

Half Roasted Chicken, Chile Honey Glaze

CHILE RELLENO

Stuffed Smoked Chile, Queso, & White
Truffle Sauce

EL FAVORITO - \$55 PER PERSON

ROMAINE SALAD

Roasted Garlic, Lemon Vinaigrette,
Cotija, Red Chiles, & Mexican Croutons

CHIPS & SALSA

Tortilla Chips, Molcajete, Tomatillo &
Habanero Sauce

BEANS & SMOKED CHILES

Black Beans & Smoky Roasted Chiles

PESCADO À LA TALLA

Grilled Branzino

CHURROS

Cinnamon Sugar & Caramel
Dipping Sauce

LEMONGRASS RICE

Fragrant Jasmine Rice Infused with Fresh
Lemongrass

BRUSSEL SPROUTS

Roasted Brussels Sprouts & Cilantro
Pesto

POLLO ROSTIZADO

Half Roasted Chicken, Chile Honey Glaze

MX ENCHILADAS

Carne with Mole Rojo | Pollo with Mole Verde

TRES LECHES

Cream, Sponge Cake, & Rosemary

Pricing Excludes Tax, Gratuity, & Admin Fee.

BUFFET/FAMILY

MINIMUM 25 GUESTS | 1.5 HOURS

EL SUPREMO - \$70 PER PERSON

ROMAINE SALAD

Roasted Garlic Lemon Vinaigrette,
Cotija, Red Chiles, & Mexican Croutons

TRADITIONAL GUAC

Tortilla Chips, Tomato, Onion, Cilantro,
& Jalapenos

BEANS & SMOKED CHILES

Black Beans & Smoky Roasted Chiles

PESCADO À LA TALLA

Grilled Branzino

MX PAELLA

Chorizo, Lobster, Mussels, Chicken,
Shrimp, Pork Belly, Smoked Chiles,
Saffron Rice, Aioli

CHURROS

Cinnamon Sugar & Caramel
Dipping Sauce

LEMONGRASS RICE

Fragrant Jasmine Rice Infused with Fresh
Lemongrass

BRUSSEL SPROUTS

Roasted Brussels Sprouts & Cilantro
Pesto

POLLO ROSTIZADO

Half Roasted Chicken, Chile Honey Glaze

CARNE À LA PARILLA

Terres Major Steak

TRES LECHES

Cream, Sponge Cake, & Rosemary

Pricing Excludes Tax, Gratuity, & Admin Fee.



PRE-FIXE

MINIMUM 12 GUESTS | HEADCOUNT NEEDED 72 HOURS IN ADVANCE

BRONCE - \$30/40 PER PERSON (LUNCH/DINNER)

FIRST COURSE | SELECT TWO

ROMAINE SALAD

Roasted Garlic Lemon Vinaigrette, Cotija, Red Chiles, & Mexican Croutons

TRADITIONAL GUAC

Tortilla Chips, Tomato, Onion, Cilantro, & Jalapenos

JICAMA SALAD

Orange Red Chile Vinaigrette, Avocado, Watermelon, Grapefruit, & Arugula

SHRIMP CEVICHE

Chipotle, Smoked Peppers, Tomato, Lime, & Corn

SECOND COURSE | SELECT THREE

POLLO ENCHILADAS

Pollo, Mole Verde, Yellow Rice, Black Beans, Sour Cream, Queso Fresco, & White Onions

CHILE RELLENO

Cauliflower, Corn, Brussels Sprouts, Mushrooms, Queso, Smoked Chile, White Truffle Sauce, Rice & Beans

PESCADO A LA TALLA

Grilled Branzino, Chile De Arbol Aioli, Grilled Avocado, Rice & Beans

POLLO ROSTIZADO

Half Roasted Chicken, Chile Honey Glaze, & Chipotle Corn on the Cob

THIRD COURSE | SELECT TWO

CHURROS

Cinnamon Sugar & Caramel Dipping Sauce

TRES LECHES

Cream, Sponge Cake, & Rosemary

Pricing Excludes Tax, Gratuity, & Admin Fee.



PRE-FIXE

MINIMUM 12 GUESTS | HEADCOUNT NEEDED 72 HOURS IN ADVANCE

PLATA - \$40/50 PER PERSON (LUNCH/DINNER)

FIRST COURSE | SELECT TWO

ROMAINE SALAD

Roasted Garlic Lemon Vinaigrette, Cotija, Red Chiles, & Mexican Croutons

JICAMA SALAD

Orange Red Chile Vinagrette, Avocado, Watermelon, Grapefruit, & Arugula

ROCKFISH CEVICHE

Cucumber, Chile De Arbol, Red Onion, Citrus, & Soy

SHRIMP CEVICHE

Chipotle, Smoked Peppers, Tomato, Lime, & Corn

TRADITIONAL GUAC

Tortilla Chips, Tomato, Onion, Cilantro, & Jalapenos

LOBSTER & CORN GUAC

Smoked Chiles, Red Onion, Queso Fresco

MAHI MAHI TACOS

Baja Beer Batter, Chipotle Aioli & Grilled Pineapple Chutney

SECOND COURSE | SELECT THREE

POLLO ENCHILADAS

Pollo, Mole Verde, Yellow Rice, Black Beans, Sour Cream, Queso Fresco, & White Onions

CHILE RELLENO

Cauliflower, Corn, Brussels Sprouts, Mushrooms, Queso, Smoked Chile, White Truffle Sauce, Rice & Beans

PESCADO A LA TALLA

Grilled Branzino, Chile De Arbol Aioli, Grilled Avocado, Rice & Beans

POLLO ROSTIZADO

Half Roasted Chicken, Chile Honey Glaze, & Chipotle Corn on the Cob

SALMON A LA PLANCHA

Pan Seared Salmon & Honey Chile Glaze, Yellow Rice, Sauteed Carrots, Zucchini, & Mushrooms

CARNE ENCHILADAS

Carne, Mole Rojo, Yellow Rice, Black Beans, Sour Cream, Queso Fresco, & White Onions

THIRD COURSE | SELECT TWO

CHURROS

Cinnamon Sugar & Caramel Dipping Sauce

FLAN

Sweet Milk, Espresso, & Frangelico

TRES LECHES

Cream, Sponge Cake, & Rosemary

Pricing Excludes Tax, Gratuity, & Admin Fee.

PRE-FIXE

MINIMUM 12 GUESTS | HEADCOUNT NEEDED 72 HOURS IN ADVANCE

ORO - \$55/60 PER PERSON (LUNCH/DINNER)

FIRST COURSE | SELECT TWO

ROMAINE SALAD

Roasted Garlic Lemon Vinaigrette, Cotija, Red Chiles, & Mexican Croutons

ROCKFISH CEVICHE

Cucumber, Chile De Arbol, Red Onion, Citrus, & Soy

MAHI MAHI TACOS

Baja Beer Batter, Chipotle Aioli & Grilled Pineapple Chutney

TRADITIONAL GUAC

Tortilla Chips, Tomato, Onion, Cilantro, & Jalapenos

CONCHITA TACOS

Slow Roasted Pork Shoulder, Pickled Red Onion, & Garlic Aioli

JICAMA SALAD

Orange Red Chile Vinagrette, Avocado, Watermelon, Grapefruit, & Arugula

SHRIMP CEVICHE

Chipotle, Smoked Peppers, Tomato, Lime, & Corn

CARNE ASADA TACOS

Soy-Ginger Terres Major Steak, Pico, Red Onion, & Avocado

LOBSTER & CORN GUAC

Smoked Chiles, Red Onion, Queso Fresco

SECOND COURSE | SELECT THREE

POLLO ENCHILADAS

Pollo, Mole Verde, Yellow Rice, Black Beans, Sour Cream, Queso Fresco, & White Onions

PESCADO A LA TALLA

Grilled Branzino, Chile De Arbol Aioli, Grilled Avocado, Rice & Beans

CARNE A LA PARILLA

Terres Major, Chipotle Corn on the Cob, & Grilled Avocado

SALMON A LA PLANCHA

Pan Seared Salmon & Honey Chile Glaze, Yellow Rice, Sauteed Carrots, Zucchini, & Mushrooms

CHILE RELLENO

Cauliflower, Corn, Brussels Sprouts, Queso, Mushrooms, Smoked Chile, White Truffle Sauce, Rice & Beans

POLLO ROSTIZADO

Half Roasted Chicken, Chile Honey Glaze, & Chipotle Corn on the Cob

MX PAELLA

Chorizo, Lobster, Mussels, Chicken, Shrimp, Pork Belly, Smoked Chiles, Saffron Rice, & Aioli

CARNE ENCHILADAS

Carne, Mole Rojo, Yellow Rice, Black Beans, Sour Cream, Queso Fresco, & White Onions

THIRD COURSE | SELECT TWO

CHURROS

FLAN

TRES LECHES

Pricing Excludes Tax, Gratuity, & Admin Fee.

BAR PACKAGES

OPEN BAR

BEER & WINE

\$20/PERSON

House Wines, Beers &
Nonalcoholic Beverages.
\$20 First Hour | \$15 Additional

SILVER

\$29/PERSON

Rail Liquors & Cocktails,
House Wines, & Beer.
\$29 First Hour | \$17 Additional

ANEJO

\$35/PERSON

Premium Liquors &
Cocktails, Wines, & Beer.
\$35 First Hour | \$22 Additional

A LA CARTE/CASH BAR

Guests purchase their own drinks to contribute toward the agreed-upon minimum. **If the minimum is not met, the host will be responsible for the remaining balance.** An automatic gratuity will be applied to each individual tab as part of the event space agreement

TALLY/CONSUMPTION BAR

The host **predetermines a maximum amount for their event tab**, agreed upon with the venue to satisfy the space's minimum requirement. Guests may order drinks as part of the host's tab until the maximum amount is reached.

Once the limit is met, the venue will notify the host, and a cash bar will begin. The host may choose to extend the maximum amount if desired. If the event continues beyond the scheduled end time, the venue reserves the right to establish a new minimum for the additional time in the space.

Pricing Excludes Tax, Gratuity, & Admin Fee.

