



2017

HOLIDAY MENU



HORS D'OEUVRES

VEGETARIAN

Corn and poblano griddle cakes, hibiscus - apple sauce

Potato taquitos, avocado-lettuce salsa, salsa mojo pichon

Butternut squash, Swiss chard and goat cheese empanada, pepita pesto

MEAT

Carnitas griddle cake, pickled peppers and salsa mojo pichon

Spoons of beef cheek, caramelized cauliflower, pickled onions

Skewer of grilled zucchini, charred eggplant, queso fresco, prosciutto, charred eggplant hummus, Pine nut-pomegranate glaze (veg also avail)

Brochetta of crispy chicken, grilled zucchini, crimini mushroom, chimichurri sauce

Crispy duck and caramelized onion taquitos, mojo pichon, cotija cheese

SEAFOOD

Mini ceviche tostadas, chile puya aioli, pickled onions

Bacon wrapped seared scallop, caramelized onion-black pepper gastrique

Seared ahi tuna BLT, 24-hour tomato, bacon-chipotle marmalade, lime aioli

Oyster shooters, cucumber-lime mignonette
Crispy black risotto cake, shrimp picadillo, garlic chive sauce

Shrimp and sugar cane pops, peanut mole, sesame, soft herbs

BBQ chile and lime basted octopus on a stick, poblano crema

Mesquite smoked salmon roll, apple, jicama, avocado crema

V — VEGETARIAN

FIRST COURSE

(Choice of)

Salad of baby arugula, manchego cheese, pomegranate, pears, pistachio, pomegranate-hibiscus vinaigrette (V)

Spicy greens, persimmon and avocado "carpaccio", queso fresco, pepitas, lime-basil vinaigrette (V)

Sautéed Jumbo sea scallop, seared foie gras, corn, pine nuts, red mole (supplemental \$5 per guest)

Duo of beets, burrata cheese, tangerine, jicama, baby greens, cinnamon roasted pecans, citrus-honey vinaigrette (V)

Mexican Caesar salad, romaine hearts, baby kale, aged parmesan, sourdough croutons, pepitas (V)

Mesquite smoked Steelhead salmon "lox", crispy potato-scallion cake, red onion, fennel, lemony crema, chives

Yellowtail ceviche tostadas, chile puya aioli, pickled onions

MAIN COURSE

(Choice of)

Ancho-agave glazed Diestel turkey breast, turkey chorizo stuffed leg, caramelized onion stuffing, the "drippings" gravy

New York Strip roast, sautéed winter mushrooms, caramelized celery root and carrots, Valle de Guadalupe red wine sauce

Super slow braised beef short ribs, sauce soubise, roasted oyster mushrooms, asparagus-potato taquitos, truffle jus

Chile en Nogada - poblano chile stuffed with spinach, cracked wheat bulgur, figs, pomegranate-walnut sauce

Crispy chicken roulade, almonds, dates, quince, grilled romaine hearts, chicken-thyme reduction

Crispy skin salmon, black risotto, artichokes, clam and chorizo "Bolognese"

Sautéed Silk Snapper or Swordfish, potato-scallion cakes, caramelized onion-fennel puree, fennel-olive salad, sauce of lime, capers and chipotle

SIDES

Sweet corn, poblano and menonita cheese tamales (V)

Charred Country Fresh farms rainbow carrots and parsnips, their chips, honey-cashew butter (V)

Casserole of whipped yams, bacon-chipotle marmalade, queso fresco (V)

White corn, butternut squash, golden raisin cobbler, pecan - cornbread crust (V)

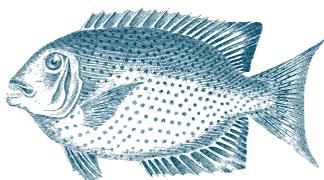
Roasted Brussels sprouts, hibiscus glazed apples, toasted almonds (V)

Gratin of Yukon gold potatoes, roasted bell peppers, pepper jack cheese (V)

FAMILY STYLE AND BUFFET STARTING AT \$38 ★ COURSED MENU STARTING AT \$48



PEZ SALSAS



PEZ CHILLED MARISCOS BAR

(add \$25 per person)

Sea of Cortez Yellowtail ceviche tostadas
BBQ chile basted Octopus salad a la Veracruzana

Grilled & chilled rare albacore crudo,
seasonal pickles

Mexican White Shrimp Cocktail, select sauces

Fresh Oysters on the half shell - winter
selection with cucumber-lime mignonette and
tomato-chile raspado

DESSERTS

Chocolate Croissant Bread
Pudding, salted caramel-dark
rum sauce

Vanilla bean tres leches flan
cake, winter fruit

Hibiscus poached pear and
toasted almond tart, vanilla
bean ice cream

Churros and Oaxacan
hot fudge sauce

Pez bakeshop cookies - ooey
gooey chocolate, chocolate
chip, coconut-chocolate
macaroon, iced molasses,
cornmeal buttercrunch, Mexican
wedding cake

WARM AND FUZZY BAR SPECIALS

ROSEMARY & POMEGRANATE SOUR:
Mezcal, fresh pressed pomegranate,
house made sour, rosemary

WARM HOLIDAY SPICE PONCHE:
Stolen Smoked Rum , fresh pressed
apples & pears, Holiday spices
Citrus blend
Banquet Bar Packages

CHAMPAGNE BAR:
Available upon request

BAR PACKAGES

PREMIUM OPEN BAR
premium liquors, beer, upgraded wines,
non-alcoholic drinks
One Hour \$28 per person
Two Hours \$36 per person
Additional Hours \$10 per person / per hour

HOUSE OPEN BAR
Choice of Pez Specialty Cocktails (2), beer,
wine , non-alcoholic drinks
One Hour \$18 per person
Two Hours \$26 per person
Additional Hours \$8 per person / per hour

BEER & WINE OPEN BAR
beer, wine, non-alcoholic drinks
One Hour - \$15 per person
Two Hours - \$22 per person
Additional Hours - \$7 per person / per hour

HOST BAR
all beverages will be billed to the host based
on consumption

CASH BAR
all beverages will be purchase by guests
a fee of \$2 per person, with a minimum of \$100
will be billed to the host

NON-ALCOHOLIC MENU
Water (still and sparkling), sodas, ice tea,
Daily Selection of Aguas Frescas (add\$2 pp)
\$4 per person

COFFEE SERVICE
\$2 per person

DALE UN PEZ A UN HOMBRE Y COMERÁ UN DÍA;
ENSÉÑALO A PESCAR Y COMERÁ SIEMPRE



DETAILS



GUEST CAPACITY

EL JARDÍN:
Seated up to 56
Cocktail party up to 75

Outdoor patio features:
View of Grand Ave, outdoor heaters, umbrellas,
cantera fountain. Live music permit, satellite bar
service available.

\$4000 Holiday minimum food and beverage, 3 hours
\$5000 minimum Friday and Saturday nights
Excludes gratuity and sales tax

EL NIDO:
Seated up to 14

Features: Mirrored tile wall, decorative
chandeliers, wall banquet, semi-private area with
elevated platform overlooking main dining room.
\$500 minimum, 3 hours

MAIN DINING:
Seated up to 50
Cocktail party up to 90

Features: High vaulted ceilings, view to kitchen,
spacious dining area
\$4500 Holiday minimum, 3 hours

BAR AND BAR LOUNGE:
Seated up to 28
Cocktail party up to 50

Features: booth and bar stool sitting, high top
communal table, use of 2-TV screens above bar

PRIVATE DINING ROOM:
Seated up to 35
Cocktail party up to 70

Features: 300 porcelain fish chandelier, private
dining, use of 70' smart flat screen TV
\$3000 Holiday minimum, 3 hours

**TOTAL BUYOUT OF RESTAURANT
INCLUDING PATIO:**
180 seated, 290 standing

**TOTAL BUYOUT OF RESTAURANT
NOT INCLUDING PATIO:**
140 seated, 200 standing



ADD'L FEES

Cake cutting Fee \$1.50 per guest
Corkage fee \$20 per bottle
Price excludes all beverages, 18% service
charge, 5% admin fee and 9.25% tax

CONTACT

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HAPPY HOLIDAYS!