



# **OLLA**

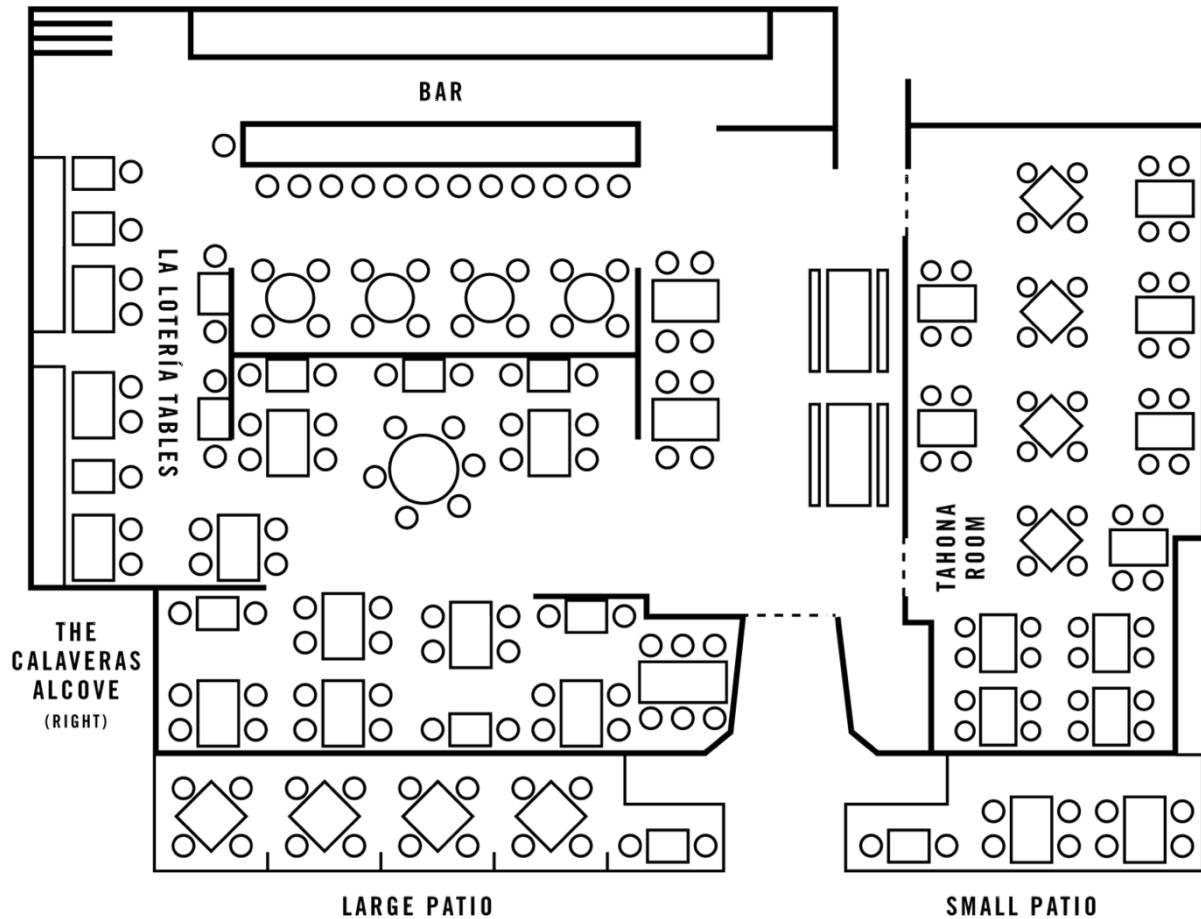
## **COCINA**

**PRIVATE EVENT MENU**

**I-TING LIU**

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A CONTEMPORARY  
**MEXICAN  
 RESTAURANT**  
 IN HISTORIC SAN JOSE *Ca.*



**THE TAHONA ROOM**

55 seated/65 standing

**THE SMALL PATIO**

12 seated/15 standing

**THE ENTIRE RESTAURANT + INCLUDING PATIOS**

175 seated + 210 w. patio/200 standing + 250 w. patio

**THE CALAVERAS ALCOVE**

30 seated/35 standing

**LA LOTERIA TABLES**

20 seated

**THE RIVERA ROOM (UPSTAIRS ROOM WITH BAR)**

90 seated/120 standing

**THE LARGE PATIO**

20 seated/25 standing

**THE MAIN DINING ROOM**

100 seated/140 standing

## RECEPTION

### Passed Plates 15 pieces per order

<b>CROQUETAS DE RICE &amp; CHEESE</b> cilantro aioli	40
<b>MINIATURE CEVICHE TOSTADAS</b> bitesize ceviche chip	45
<b>BEEF SKEWERS</b> chipotle adobo	60
<b>PORK BELLY</b> watermelon skewers	60
<b>SOPITOS</b> chicken or black bean	45
<b>SHRIMP SKEWERS</b> chili lime	50
<b>TORTA SLIDERS</b> chicken	60
<b>TORTA SLIDER</b> beef short rib	60
<b>SHRIMP TACO BITES</b> bitesize chips, prawns, guacamole, lime tequila marinated	50
<b>PRAWN EMPANADAS</b> turnovers stuffed w. prawns, beans, cheese	50
<b>MINI CHICKEN TOSTADAS</b> chipotle braised chicken, black bean puree, cotija cheese, pico de gallo	40

### Large Platters Designed to serve approximately 25 people

<b>STREET FRUIT</b> con tajin	75
<b>SALSA &amp; CHIPS</b>	85
<b>GUACAMOLE &amp; CHIPS</b>	100
<b>CHICARRONES PLATTER</b>	100
<b>MINI TAMALES</b> freshly made chicken tamales, salsa verde	80
<b>MINI TAMALES</b> freshly made vegetarian tamales w. mushroom, salsa verde	80
<b>VEGATABLES DE TEMPORADA</b> seasonal grilled vegetables, house made salsa	80
<b>HOUSE SALAD</b> mix greens, cherry tomatoes, radish, jicama, queso panela, jalapeno agave vinaigrette	90
<b>POBLANO CAESAR SALAD</b> romaine, roasted corn, tomatoes, ancho chili crouton, cotija cheese, poblano caesar dressing	90
<b>WILD SALAD</b> wild arugula, red & golden beets, spicy pecans, goat cheese, apple dressing	90
<b>GRILLED CORN</b> street style, cotija cheese, tajin, lime	90
<b>BEEF &amp; VEAL MEATBALLS</b> root vegetables, seasonal tomato sauce, cotija cheese	90
<b>CEVICHE VERDE*</b> red snapper, tomatillo herb marinade, avocado, pickled onions, jalapeno aioli, tortilla chips	115
<b>CHICKEN TORTA SLIDERS</b>	125
<b>CARNE ASADA TORTA SLIDERS</b>	140
<b>TORTA SLIDERS</b> choice of carne asada	140
<b>TACO BAR</b> (duck carnitas, short rib and chicken) plus assorted salsas	125
<b>ADD</b> frijoles de charro, frijoles de negro, shishito peppers, papas a la cacerola, red mexican or potato chips	50

## LUNCH

### TWO COURSE PLATED **Price determined by main course**

#### **Start Select two: one soup and one salad for your menu**

##### **CHEF INSPIRED SOUP**

**HOUSE SALAD** mixed greens, cherry tomatoes, radish, queso panela, agave jalapeno vinaigrette

**WILD SALAD** wild arugula, red & golden beets, spicy pecans, goat cheese, apple dressing

**POBLANO CAESAR SALAD** romaine, roasted corn, tomatoes, ancho chili crouton, cotija cheese, poblano caesar dressing

**CEVICHE VERDE** red snapper, tomatillo herb marinade, avocado, pickled onions, jalapeno aioli, tortilla chips

**OCTOPUS & CALAMARI\*** zucchini, cherry tomatoes, red onions, piquillo pepper sauce, paprika tortilla chips

**ADD** frijoles de charro, frijoles de negro, shishito peppers, papas a la cacerola, red mexican rice, chips & salsa, or guacamole for the table additional \$6 per person

#### **Mains Select four for your menu**

**TACO SALAD** grilled chicken breast, avocado, mixed greens, cucumber, tomato, corn, radish, lime vinaigrette 20

**CHICKEN TORTA** grilled chicken breast sandwich, black beans, panela cheese, guacamole, lettuce, tomato, red onion pickled jalapeno, chipotle aioli 20

**PORK TORTA** al pastor pork, grilled pineapple, panela cheese, guacamole 20

**TACOS** choice of baja fish, short rib or duck carnitas, house made salsas 17

**CHICKEN TOSTADA** chipotle braised chicken, black bean puree, cotija cheese, avocado, pico de gallo 20

**SOPES** black beans, braised chipotle chicken, tomatillo sauce, lettuce, cotija cheese 18

**CHILE RELLENO** roasted poblano pepper stuffed w. steak, turnips, sweet potatoes, butternut squash, rainbow carrots, oaxaca cheese, pinto beans, black bean sauce 22

**ENCHILADAS** mole poblano, braised beef short rib, oaxaca cheese, crema, sunflower sprout salad 21

**SALMON\*** mexican polenta, brussels sprouts, swiss chard, poblano peppers, citrus serrano salsa 29

**ROASTED CHICKEN** red potatoes, kale, pipian sauce 25

**GRILLED HANGER STEAK** papas a la cacerola, broccolini, mescal chimichurri cream sauce 28

## LUNCH

### THREE COURSE PLATED Price determined by main course

**Start** Select two: one soup and one salad for your menu

#### CHEF INSPIRED SOUP

**HOUSE SALAD** mixed greens, cherry tomatoes, radish, queso panela, agave jalapeno vinaigrette

**WILD SALAD** wild arugula, red & golden beets, spicy pecans, goat cheese, apple dressing

**POBLANO CAESAR SALAD** romaine, roasted corn, tomatoes, ancho chili crouton, cotija cheese, poblano caesar dressing

**CEVICHE VERDE** red snapper, tomatillo herb marinade, avocado, pickled onions, jalapeno aioli, tortilla chips

**OCTOPUS & CALAMARI\*** zucchini, cherry tomatoes, red onions, piquillo pepper sauce, paprika tortilla chips

**ADD** frijoles de charro, frijoles de negro, shishito peppers, papas a la cacerola, red mexican rice, chips & salsa or guacamole for the table additional \$6 per person

**Mains** Select four for your menu

**TACO SALAD** grilled chicken breast, avocado, mixed greens, cucumber, tomato, corn, radish, lime vinaigrette 26

**CHILAQUILES VERDES** tomatillo sauce, black beans, panela cheese, steak, egg, crema, avocado 27

**POZOLE DE CERDO** pork shoulder soup, hominy, cabbage, radish, onion, cilantro, chili de arbol 25

**STEAK TORTA** grilled hanger steak sandwich, black beans, panela cheese, guacamole, lettuce, tomato, red onion 26

**CHICKEN TORTA** grilled chicken breast sandwich, black beans, panela cheese, guacamole, lettuce, tomato, red onion pickled jalapeno, poblano aioli 26

**PORK TORTA** al pastor pork, grilled pineapple, panela cheese, guacamole 26

**TACOS** choice of baja fish, short rib or duck carnitas, house made salsas 23

**NACHOS** tortilla chips, black beans, cheese sauce, pico de gallo, crema, jalapenos, cotija cheese 24

**CHICKEN TOSTADA** chipotle braised chicken, black bean puree, cotija cheese, avocado, pico de gallo 26

**SOPEES** black beans, braised chipotle chicken, tomatillo sauce, lettuce, cotija cheese 24

**CHILE RELLENO** roasted poblano pepper stuffed w. steak, turnips, sweet potatoes, butternut squash, rainbow carrots oaxaca cheese, pinto beans, black bean sauce 28

**ENCHILADAS** mole poblano, braised beef short rib, oaxaca cheese, crema, sunflower sprout salad 27

**SALMON** mexican polenta, brussels sprouts, swiss chard, poblano peppers, citrus cerrano salsa 35

**ROASTED CHICKEN** red potatoes, kale, pipian sauce 31

**GRILLED HANGER STEAK** papas a la cacerola, broccolini, mezcal chimichurri cream sauce 34

**Sweets** Select two for your menu

**TRES LECHES** lemon curd, strawberry sauce, raspberry sorbet

**COCONUT FLAN** mango-coconut, caramel

**BUNELLOS DE VIENTO** apricot sauce, vanilla bean ice cream

## DINNER

### THREE COURSE PLATED Price determined by main course

#### Start Select two: one soup and one salad for your menu

##### CHIEF INSPIRED SOUP

**HOUSE SALAD** mixed greens, cherry tomatoes, radish, queso panela, agave jalapeno vinaigrette

**WILD SALAD** wild arugula, red & golden beets, spicy pecans, goat cheese, apple dressing

**POBLANO CAESAR SALAD** romaine, roasted corn, tomatoes, ancho chili crouton, cotija cheese, poblano caesar dressing

**CEVICHE VERDE\*** red snapper, tomatillo herb marinade, avocado, pickled onions, jalapeno aioli, tortilla chips

**OCTOPUS & CALAMARI\*** zucchini, cherry tomatoes, red onions, piquillo pepper sauce, paprika tortilla chips

**ADD** frijoles de charro, frijoles de negro, shishito peppers, papas a la cacerola, red mexican rice, chips & salsa or guacamole for the table additional \$6 per person

#### Mains Select four for your menu

**TACO SALAD** grilled chicken breast, avocado, mixed greens, cucumber, tomato, corn, radish, lime vinaigrette 26

**POZOLE DE CERDO** pork shoulder soup, hominy, cabbage, radish, onion, cilantro, chili de arbol 25

**TACOS** choice of baja fish, short rib or duck carnitas, house made salsad 23

**NACHOS** tortilla chips, black beans, cheese sauce, pico de gallo, crema, jalapenos, cotija cheese 24

**CHICKEN TOSTADAS** chipotle braised chicken, black bean puree, cotija cheese, avocado, pico de gallo 26

**SOPESES** black beans, braised chipotle chicken, tomatillo sauce, lettuce, cotija cheese 24

**CHILE RELLENO** roasted poblano pepper stuffed w. steak, turnips, sweet potatoes, butternut squash, rainbow carrots, oaxaca cheese, pinto beans, black bean sauce 28

**ENCHILADAS** mole poblano, braised beef short rib, oaxaca cheese, crema, sunflower sprout salad 27

**COSTILLAS EN ADOBO** braised short ribs, adobo sauce (smoky chili sauce), papas a la cacerole 36

**SALMON\*** mexican polenta, brussels sprouts, swiss chard, poblano peppers, citrus serrano salsa 35

**GRILLED HANGER STEAK** papas a la cacerola, broccolini, mescal chimichurri cream sauce 36

**CARNITAS** frijoles de charro, coleslaw, pico de gallo, salsa roja 31

**MOLE CON POLLO** marinated chicken breast, traditional mole negro (oaxaca style), fried plantain rice 32

**ROASTED CHICKEN** red potatoes, kale, pipian sauce 31

**TAMALES** chicken mole & veggie tamales, salsa verde, salsa martajada, crema 21

**ALBONDIGAS** three lamb meatballs, root veggie puree, cascabel sauce 23

**CAMARONES A LA DIABLA** shrimp sautéed in diabla sauce, citrus wild black rice, mixed veggies, habanero butternut cream sauce 35

#### Sweets Select two for your menu

**TRES LECHES** lemon curd, strawberry sauce, raspberry sorbet

**COCONUT FLAN** mango-coconut sauce, caramel

**BUNELLOS DE VIENTO** apricot sauce, vanilla bean ice cream

## FAMILY STYLE

### FOR THE TABLE TO SHARE

**PRICE PER PERSON \$44**

**ADD \$5 PER PERSON, FOR EACH ADDITIONAL STARTER**

**ADD \$10 PER PERSON, FOR EACH ADDITIONAL ENTRÉE**

### Start **Select one**

**HOUSE SALAD** mixed greens, cherry tomatoes, radish, queso panela, agave jalapeno vinaigrette

**WILD SALAD** wild arugula, red & golden beets, spicy pecans, goat cheese, apple dressing

**POBLANO CAESAR SALAD** romaine, roasted corn, tomatoes, ancho chili crouton, cotija cheese, poblano caesar dressing

**CEVICHE VERDE\*** red snapper, tomatillo herb marinade, avocado, pickled onions, jalapeno aioli, tortilla chips

**OCTOPUS & CALAMARI\*** zucchini, cherry tomatoes, red onions, piquillo pepper sauce, paprika tortilla chips

### Mains **Select two for your table**

Served w. house made corn tortillas, black beans, mexican rice & salsas

**FIDEO SECO** mexican pasta, tomato chipotle sauce, cotija cheese, crema, avocado

**SALMON YUCATECO** grilled salmon in sikil pak (mild habanero & pumpkin seed sauce)

**MOLE CON POLLO** marinated chicken breast, traditional mole negro (oaxaca style), fried plantain rice

**ENCHILADAS** mole poblano, braised short rib, oxaca cheese, crema, sunflower sprout salad

**SALMON\*** mexican polenta, brussels sprouts, swiss chard, poblano peppers, citrus serrano salsa

**GRILLED HANGER STEAK** papas a la cacerola, broccolini, mezcal chimichurri cream sauce

**CARNITAS** frijoles de charro, coleslaw, pico de gallo, salsa roja

**CHILE RELLENO** roasted poblano pepper stuffed w. steak, turnips, sweet potatoes, butternut squash, rainbow carrots, oxaca cheese, pinto beans, black bean sauce

**CAMARONES A LA DIABLA** shrimp sautéed in diabla sauce, citrus wild black rice, mixed veggies, habanero butternut cream sauce

### Sweets **Select two for the table**

**TRES LECHES** lemon curd, strawberry sauce, raspberry sorbet

**COCONUT FLAN** mango-coconut sauce, caramel

**BUNELOS DE VIENTO** apricot sauce, vanilla bean ice cream

## FREQUENTLY ASKED QUESTIONS

### Reserve an Event Space

- A credit card & signed contract are required to book one of our event spaces. There are no space rental fees however, there are varying food and beverage minimum expenditures. Minimums need to be met before tax, tip & event service fee. Please call us for a quote for your proposed date & time.
- A Banquet deposit of 50% of the F&B minimum estimated is due with the signed agreement. The balance, plus any additional charges, should be collected on the day of the event once the event is over.

### Special Fees

- If you choose to bring your own wine, the corkage fee is \$15 per 750ml. For every bottle of wine purchased from us, we will gladly waive one corkage fee.
- Should you bring your own cake, there is a fee of \$1.50 per person.
- If booking a private or semi-private room we offer an A/V. This includes the use of our flat screen tv and an HDMI cord for streaming purposes.
- Offsite Delivery & Catering: Items are delivered to you on disposable platters. For a minimal charge Olla Cocina supplies disposable plates, napkins, eating utensils & serving utensils. Delivery services are available within a 10 mile radius for orders of \$150 or more. Delivery & Full Service Catering are subject to 3% event service fee & 18% gratuity.

### Payment

- All hosted items will be tabulated on one check and presented to you for your verification, signature and payment. Payment is due in full upon conclusion of the scheduled event. We do not accept personal or business checks as payment.
- For separate checks, please let us know in advance of ordering & allow at least one minute per check processing time upon payment. The main check can only be split up to four ways.

### Guest Guarantee

- Final guest counts are to be provided 72 hours prior to any event. If less than the number of people confirmed shows up to the event, the party will still be charged according to the final guest count given 72 hours in advance. On the other hand, if more people arrive, you will be charged for the total number of people present.
- Due to the advance preparation required, we ask for your menu selections and all final event details at least 7 days in advance. Increases made within 24 hours prior to the event can usually be accommodated. Menu prices and availability are subject to seasonal changes.

### Kids

- We are very “kid friendly” and have menus that will appeal to them.

### Extras

- We can recommend florists, balloons, rental equipment, etc. Just ask us!
- Any equipment rental that we facilitate will be added directly to your final bill.