



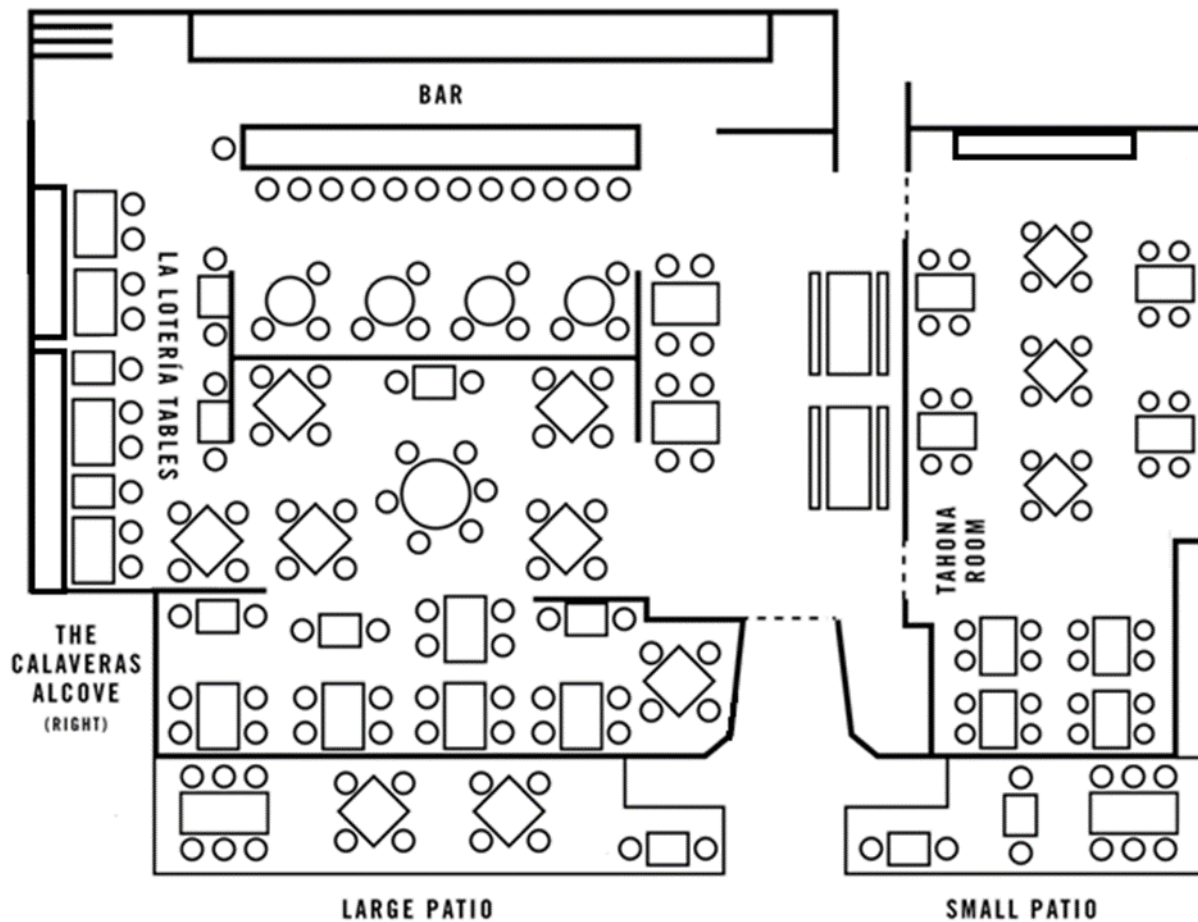
OLLA

COCINA

PRIVATE EVENT MENU
I-TING LIU

Event Manager | iliu@ollacocina.com | 408 606 7999

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



THE TAHONA ROOM
 50 seated/55 standing

THE CALAVERAS ALCOVE
 30 seated/30 standing

THE LARGE PATIO
 18 seated/20 standing

THE SMALL PATIO
 10 seated/15 standing

LA LOTERIA TABLES
 24 seated

THE MAIN DINING ROOM
 100 seated/140 standing

**THE ENTIRE RESTAURANT (INCLUDING
 RIVERA + PATIOS)**
 175 seated (255 standing)
 200 seated (280 standing)

THE RIVERA ROOM (UPSTAIRS ROOM)
 80 seated/100 standing

RECEPTION

Passed Plates | 15 pieces per order

CROQUETAS DE RICE & CHEESE <i>cilantro aioli</i>	45
MINIATURE CEVICHE TOSTADAS* <i>bitesize ceviche chip</i>	45
BEEF SKEWERS <i>chipotle adobo</i>	60
PORK BELLY <i>grilled pineapple</i>	60
SOPITOS <i>chicken and black bean</i>	50
SHRIMP SKEWERS <i>chili lime</i>	50
MINI EMPANADAS <i>prawns, beans, cheese: OR cheese, chorizo & jalapeno</i>	50
MINI CHICKEN TOSTADAS <i>chipotle braised chicken, black bean puree, cotija cheese, pico de gallo</i>	45
FLAUTAS <i>choice of chicken or potato; crema, avocado, assorted salsas</i>	45

Large Platters | designed to serve approximately 25 people

SALSA & CHIPS	85
GUACAMOLE & CHIPS	100
STREET FRUIT <i>con tajin</i>	80
MINI TAMALES** <i>freshly made chicken tamales, salsa verde</i>	90
MINI TAMALES** <i>freshly made vegetarian tamales w. mushroom, salsa verde</i>	90
VEGETABLES DE TEMPORADA <i>seasonal grilled vegetables, house made salsa</i>	80
HOUSE SALAD <i>mixed greens, cherry tomatoes, radish, jicama, queso panela, jalapeno agave vinaigrette</i>	80
POBLANO CAESAR SALAD <i>romaine, roasted corn, tomatoes, ancho chili crouton, cotija cheese, poblano caesar dressing</i>	80
GRILLED CORN <i>cotija cheese, tajin, lime</i>	90
ALBONDIGAS <i>lamb meatballs, root vegetables, cascabel sauce</i>	90
ENCHILADAS** <i>chipotle tomato sauce, chipotle braised chicken, oaxaca cheese, crema, micro cilantro</i>	140
CHICKEN TORTA SLIDERS	150
CARNE ASADA TORTA SLIDERS	145
TACO BAR <i>duck carnitas, al pastor, chicken; assorted salsas</i>	140
ADD <i>frijoles de charro, shishito peppers, mexican rice</i>	60 each
COCONUT FLAN <i>mango-coconut sauce, caramel</i>	80
TRES LECHES <i>strawberry sauce</i>	80

We politely decline all menu modifications and substitutions with the exception of allergies and dietary restrictions

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**May contain peanuts, please inform your server of any allergies or dietary restrictions

LUNCH

TWO COURSE PLATED | PRICE DETERMINED BY MAIN COURSE

Start | select two for your menu

CHEF INSPIRED SOUP

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

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

CEVICHE TRADITIONAL* *snapper, lime juice, tomatoes, red onion, serrano peppers, cilantro* additional \$5

ADDITIONAL ITEMS FOR THE TABLE *chips & salsa, \$5 per order; chips & guacamole, \$9 per order*

Mains | select three for your menu

CHICKEN TORTA *marinated grilled chicken breast, black bean puree, bacon, panela cheese, lettuce, tomato, red onion, guacamole, pickled jalapeno, chipotle aioli* 20

STEAK TORTA *marinated grilled steak, panela cheese, black bean puree, lettuce, tomato, red onion, pickled jalapeno, chipotle aioli* 20

CHICKEN TOSTADA *chipotle braised chicken, black bean puree, cotija cheese, avocado, pico de gallo, chipotle crema, lettuce, cilantro* 21

ENCHILADAS *chipotle salsa rojo, chipotle braised chicken, oaxaca cheese, crema, micro cilantro, mexican rice* 22

ACHIOTE SALMON* *achiote glaze, grilled squash, lime jasmine rice, tomatillo avocado salsa* 29

NEW YORK STEAK* *[served medium] ranchero sauce, grilled onions, cotija potato wedges, mexican salad, lime vinaigrette* 31

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LUNCH

THREE COURSE PLATED | PRICE DETERMINED BY MAIN COURSE

Start | select two for your menu

CHEF INSPIRED SOUP

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

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

CEVICHE TRADITIONAL* *snapper, lime juice, tomatoes, red onion, serrano peppers, cilantro* additional \$5

ADDITIONAL ITEMS FOR THE TABLE *chips & salsa, \$5 per order; chips & guacamole, \$9 per order*

Mains | select three for your menu

CHICKEN TORTA *marinated grilled chicken breast, bacon, black bean puree, panela cheese, lettuce, tomato, red onion, pickled jalapeno, chipotle aioli* 26

STEAK TORTA *marinated grilled steak, panela cheese, black bean puree, lettuce, tomato, red onion, pickled jalapeno, chipotle aioli* 26

CHICKEN TOSTADA *chipotle braised chicken, black bean puree, cotija cheese, avocado, pico de gallo* 27

ENCHILADAS *chipotle salsa rojo, chipotle braised chicken, oaxaca cheese, crema, micro cilantro, mexican rice* 25

ACHIOTE SALMON* *achiote glaze, grilled squash, lime jasmine rice, tomatillo avocado salsa* 35

NEW YORK STEAK* *[served medium] ranchero sauce, grilled onions, cotija potato wedges, mexican salad, lime vinaigrette* 37

Sweets | select two for your menu

TRES LECHES *strawberries*

AZTECA CAKE *chocolate cake, spicy chocolate sauce, vanilla ice cream, strawberries*

COCONUT FLAN *mango-coconut sauce, caramel*

SEASONAL SORBET

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DINNER

THREE COURSE PLATED | PRICE DETERMINED BY MAIN COURSE

Start | select two for your menu

CHEF INSPIRED SOUP

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

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

CEVICHE TRADITIONAL* *snapper, lime juice, tomatoes, red onion, serrano peppers, cilantro* additional \$5

ADDITIONAL ITEMS FOR THE TABLE *chips & salsa, \$5 per order; chips & guacamole, \$9 per order*

Mains | select three for your menu

CHICKEN TOSTADAS *chipotle braised chicken, black bean puree, cotija cheese, avocado, pico de gallo* 28

ACHIOTE SALMON* *achiote glaze, grilled squash, lime jasmine rice, tomatillo avocado salsa* 36

ENCHILADAS *chipotle tomato sauce, chipotle braised chicken, oaxaca cheese, crema, mexican rice* 29

CHILE RELLENO *poblano chile pepper stuffed with panela cheese, dipped in egg batter & fried, red chipotle sauce, crema, pomegranate, cilantro* 27

NEW YORK STEAK* *[served medium] ranchero sauce, grilled onions, cotija potato wedges, mexican salad, lime vinaigrette* 38

CARNITAS *frijoles de charro, coleslaw, pico de gallo, salsa roja* 32

CHICKEN *airline chicken breast, sautéed mexican squashes, potato puree, mole poblano* 34

CAMARONES A LA DIABLA* *sautéed shrimp, diablo sauce, cucumber salad, butternut squash puree, mexican rice* 36

ADDITIONAL ITEMS FOR THE TABLE: TACO PLATTER additional \$5/person
choice of: baja fish, al pastor or duck carnitas; house made salsas

Sweets | select two for your menu

TRES LECHES *strawberries*

COCONUT FLAN *mango-coconut sauce, caramel*

AZTECA CAKE *chocolate cake, spicy chocolate sauce, vanilla ice cream, strawberries*

SEASONAL SORBET

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FAMILY STYLE

PRICE PER PERSON \$35

ADD \$5 PER PERSON FOR EACH ADDITIONAL STARTER

ADD \$10 PER PERSON FOR EACH ADDITIONAL ENTRÉE

Start | select one for the table

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

POBLANO CAESAR SALAD *hearts of romaine, roasted corn, cherry tomatoes, ancho chili croutons, cotija cheese, poblano caesar dressing*

ADDITIONAL ITEMS FOR THE TABLE *chips & salsa, \$5 per order; chips & guacamole, \$9 per order*

Mains | select two for the table

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

CHILE RELLENO *poblano chile pepper stuffed with panela cheese, dipped in egg batter & fried, red chipotle sauce, crema, pomegranate, cilantro*

CAMARONES A LA DIABLA *shrimp sauteed in diablo sauce, cucumber salad, butternut squash puree, mexican rice*

ACHIOTE SALMON* *achiote glaze, grilled squash, lime jasmine rice, tomatillo avocado salsa*

ENCHILADAS *chipotle tomato sauce, chipotle braised chicken, oaxaca cheese, crema*

NEW YORK STEAK* *[served medium] ranchero sauce, grilled onions, cotija potato wedges, mexican salad, lime vinaigrette*

CHICKEN *airline chicken breast, sautéed mexican squashes, potato puree, mole poblano*

TACO PLATTER *choice of: baja fish, al pastor or duck carnitas; house made salsas*

Sweets | select one for the table

TRES LECHES *strawberries*

COCONUT FLAN *mango-coconut sauce, caramel*

AZTECA CAKE *chocolate cake, spicy chocolate sauce, vanilla ice cream, strawberries*

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FREQUENTLY ASKED QUESTIONS

Reserve an Event Space

- A signed contract and deposit are required to book one of our event spaces. Quoted food and beverage minimums are not inclusive of local sales tax, 3% event fee and 18% suggested gratuity. Please call us for a quote for your proposed date & time.
- A Banquet deposit of 50% of the F&B minimum is due with the signed agreement. The balance, plus any additional charges, will be collected upon conclusion of the event.

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.
- Restaurant does not allow glitter, confetti, birdseed or rice; a \$200 cleaning fee will be imposed and charged to the credit card on file
- Offsite Delivery & Catering: Items are delivered to you in disposable platters. Additional servingware (disposable plates, napkins, eating utensils & serving utensils or chafers) will be subject to an additional charge. Delivery services are available within a 10 mile radius for orders of \$150 or more. All orders outside of the delivery radius and/or below the minimum will be subject to a delivery fee. All charges are subject to local sales tax and 3% event service fee.

Guest Guarantee

- Final guest counts are to be provided 72 hours prior to any event, unless otherwise noted. In the absence of an updated final guest count, we will default to the estimated guest count at the time of contracting.
- Should the actual number of guests fall below the final guest count, you will be charged for the final guest count. Conversely, accommodations will be made to the best of our ability for additional guests and charged accordingly.
- 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.

Payment

- All final charges will incur a 9.25% sales tax and 18% suggested gratuity
- A 3% Event Fee is added to all events. This fee covers the pre-event coordination, planning, contracting and facilitation. This fee is not a gratuity or tip. This fee applies to all hosted and non-hosted purchases
- The final bill will reflect confirmed guest count or actual attendance, whichever is greater.
- 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.

Kids

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

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