

# RED O

*Taste of Mexico*

## COLD BAR & TRAY PASSED APPETIZERS

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### *Cold Bar Offerings*

*An a la carte selection of Fresh Oysters, Specialty Ceviches & Guacamole presented on an elegant display.*

#### FRESH OYSTERS

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*Oysters shucked to order with chili cocktail sauce, Atomic horseradish & fresh cut limes.*

#### YUCATECAN SHRIMP & CALAMARI CEVICHE

8

*Steamed white shrimp & calamari with lime, orange, habanero, avocado, jicama & cilantro.*

#### YELLOWTAIL AGUACHILE

8

*Hamachi yellowtail sashimi, spicy lime broth, avocado, serrano, knob onion, cucumber*

#### CLASSIC GUACAMOLE

5

*Chunky avocado, tomatoes, onions, fresh lime juice, cilantro, serrano chiles*

*Cold Bar Offerings are priced per person.*

### *Tray Passed Appetizers*

#### BEEF SHORT RIB SOPES

10

*Certified Angus beef, roasted tomato-green chile sauce*

#### FRESH CORN & GOAT CHEESE TAMALES

8

*Fresh ground corn masa, steamed in corn husks, tomatillo salsa*

#### SLOW-COOKED DUCK TAQUITOS

9

*With Tomato-arbol chile sauce & arugula*

#### SWEET PLANTAIN SOPES

7

*With thick cream & fresh cheese*

#### AHI TUNA TOSTADITAS 10

*Chile-cumin oil, crispy tortilla, guacamole, wakami, harissa aioli, pickled red onion*

*Tray Passed Items are priced at three (3) pieces per order. Minimum of five (5) orders per item.*

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## THE BLANCO MENU

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Classic Guacamole *freshly made, chunky, served with warm chips & salsa*

### 1ST COURSE - FAMILY STYLE APPETIZERS

#### Fresh Corn & Goat Cheese Tamales

*Fresh ground corn masa, Laura Chenel goat cheese, steamed in corn husks, tomatillo salsa*

#### Beef Short Rib Sopes

*Certified Angus Beef short rib, roasted tomato-green chile sauce, queso añejo*

### 2ND COURSE - SALAD

#### Mixed Greens Salad

*Quinoa, cranberries, cherry tomatoes, cucumbers, goat cheese, champagne vinaigrette*

### 3RD COURSE - CHOICE OF ENTRÉE

#### Shrimp Diablo

*Grilled Mazatlan sh'rimp, white rice, black beans, arbol chile, white wine, tomato garlic butter*

#### Pollo Asado

*Roasted Jidori chicken breast, street corn, black beans, mole poblano*

#### Mahi Mahi

*Seared and served with white rice, finished with guajillo chimichurri*

### 4TH COURSE - DESSERT

#### Chocolate Tart

*Fresh assorted berries, canella whipped cream, cajeta syrup*

### COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

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**\$60 per person**

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## THE REPOSADO MENU

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Classic Guacamole *freshly made, chunky, served with warm chips & salsa*

### 1ST COURSE - FAMILY STYLE APPETIZERS

Fresh Corn & Goat Cheese Tamales  
*with fresh ground corn masa, steamed in corn husks, tomatillo salsa*

Mary's Duck Taquitos  
*Slow-cooked duck leg, tomato-arbol sauce, wild baby arugula*

### 2ND COURSE - CHOICE OF SALAD

Organic Baby Kale Salad  
*Organic baby kale, avocado, cucumber, ruby red grapefruit, citrus pepitas, grilled jicama, orange-habanero dressing.*

Red O Caesar Salad  
*Romaine hearts, toasted pepitas, cotija cheese, Caesar dressing, grilled white tortilla crisp*

### 3RD COURSE - CHOICE OF ENTRÉE

Pollo Asado  
*Roasted Jidori chicken breast, street corn, black beans, mole poblano*

Mahi Mahi  
*Seared and served with white rice, finished with guajillo chimichurri*

Carnitas in Red Chile Guajillo  
*Slow-cooked pork, guajillo chile sauce, whole black beans, jicama-citrus salsa*

### ACCOMPANIMENTS

Grilled Broccolini & Homemade Tortillas

### 4TH COURSE - DESSERT

Tres Leches Cake  
*Traditional milk soaked cake, served with sweetened whipped cream and fresh berries*

### COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

**\$70 per person**

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## THE ANEJO MENU

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Classic Guacamole *freshly made, chunky, served with warm chips & salsa*

### 1ST COURSE - FAMILY STYLE APPETIZERS

Carnitas Empanadas

*Fresh corn masa, house cheese blend, avocado tomatillo salsa*

Fresh Corn & Goat Cheese Tamales

*Fresh ground corn masa, Laura Chenel goat cheese, steamed in corn husks, tomatillo salsa*

### 2ND COURSE - CHOICE OF SALAD

Organic Baby Kale Salad

*Organic baby kale, avocado, cucumber, ruby red grapefruit, pepitas, grilled jicama, orange-habanero dressing*

Red O Caesar Salad

*Romaine hearts, toasted pepitas, cotija cheese, Caesar dressing, grilled white tortilla crisp*

### 3RD COURSE - CHOICE OF ENTRÉE

Lamb in Mole Negro

*Australian lamb chops, Organic baby kale, brussel sprouts, caramelized onion & nut crunch*

Chilean Sea Bass

*Seared and served with white rice, finished with guajillo chimichurri*

Filet Mignon

*Grilled filet, chipotle crema, cotija mashed Yukon Gold potatoes, grilled Mexican knob onions*

*\*\*\* Add half Maine Lobster Tail for an additional \$17 per person \*\*\**

### ACCOMPANIMENTS

Mexican Street Corn, & Homemade Tortillas

### 4TH COURSE - CHOICE OF DESSERT

Chocolate Tart

*Fresh assorted berries, canella whipped cream, cajeta syrup*

Tres Leches Cake

*Traditional milk soaked cake, served with sweetened whipped cream and fresh berries*

### COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

**\$85 per person**

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## THE RESERVA MENU

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Classic Guacamole *freshly made, chunky, served with warm chips & salsa*

### 1ST COURSE - FAMILY STYLE APPETIZERS

Carnitas Empanadas

*Fresh corn masa, house cheese blend, avocado tomatillo salsa*

Mary's Duck Taquitos

*Slow-cooked duck leg, tomato-árbol chile sauce, wild baby arugula*

### 2ND COURSE - CHOICE OF SALAD OR SOUP

Red O Caesar Salad

*Romaine hearts, toasted pepitas, cotija cheese, Caesar dressing, grilled white tortilla crisp*

Tortilla Soup

*Aztec tomato broth, sautéed onions, shredded chicken, avocado, tortilla strips*

### 3RD COURSE - CHOICE OF ENTRÉE

Lamb in Mole Negro

*Australian lamb chops, Organic baby kale, brussel sprouts, caramelized onion & nut crunch*

Jumbo Scallops

*George's Bank seared jumbo scallops, angel hair pasta, creamy tomato-serrano sauce, avocado & corn salsa*

Prime New York Strip

*Grilled Prime NY Strip, roasted tomato salsa huevona, goat cheese tamales, grilled Mexican knob onions*

Chilean Sea Bass

*Seared and served with white rice, finished with guajillo chimichurri*

*\*\*\* Add half Maine Lobster Tail for an additional \$17 per person \*\*\**

### ACCOMPANIMENTS

Mexican Street Corn, & Homemade Tortillas

### 4TH COURSE - CHOICE OF DESSERT

Chocolate Tart

*Fresh assorted berries, canella whipped cream, cajeta syrup*

Tres Leches Cake

*Traditional milk soaked cake,  
served with sweetened whipped cream and fresh berries*

### COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

**\$95 per person**

Please add applicable sales tax and 4% administration fee. Prices & items are subject to change without notice.

1/18/2017

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## RED O SIGNATURE MENU

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Classic Guacamole *freshly made, chunky, served with warm chips & salsa*

### 1ST COURSE - FAMILY STYLE APPETIZERS

#### Chilled Seafood Tower

*One dozen oysters & accompaniments, whole 1 1/2 lb. Maine lobster, ahi tuna tartare & Yucatecan shrimp & calamari ceviche*

#### Mary's Duck Taquitos

*Slow-cooked duck leg, tomato-árbol chile sauce, wild baby arugula*

### 2ND COURSE - CHOICE OF SALAD OR SOUP

#### Red O Caesar Salad

*Romaine hearts, toasted pepitas, cotija cheese, Caesar dressing, grilled white tortilla crisp*

#### Mixed Greens Salad

*Quinoa, cranberries, cherry tomatoes, cucumbers, goat cheese, champagne vinaigrette*

#### Tortilla Soup

*Aztec tomato broth, sautéed onions, shredded Mary's chicken, avocado, tortilla strips*

### 3RD COURSE - CHOICE OF ENTRÉE

#### Jumbo Scallops

*George's Bank seared jumbo scallops, angel hair pasta, creamy tomato-serrano sauce, avocado & corn salsa*

#### Chilean Sea Bass

*Seared and served with white rice, finished with guajillo chimichurri*

#### 8 oz Filet Mignon & Lobster Tail

*Grilled filet, chipotle crema, cotija mashed Yukon Gold potatoes, grilled knob onion & half Maine Lobster tail*

#### 18 oz Wood Grilled Prime Cowboy Ribeye & Lobster Tail

*Grilled prime bone-in ribeye, fried sweet plantains, crema, traditional black beans, mole negro & half Maine Lobster tail*

### ACCOMPANIMENTS

Lobster Mac & Cheese, Mexican Street Corn & Homemade Tortillas

### 4TH COURSE - CHOICE OF DESSERT

#### Chocolate Tart

*Fresh assorted berries, canella whipped cream, cajeta syrup*

#### Tres Leches Cake

*Traditional milk soaked cake, served with sweetened whipped cream and fresh berries*

### COFFEE SERVICE

(Caffeinated, Decaffeinated, or Hot Tea)

**\$120 per person**

Please add applicable sales tax and 4% administration fee. Prices & items are subject to change without notice.

1/18/2017