



CASA FELIX

CHELSEA, NYC

Private Events & Celebrations

BEVERAGE PACKAGES

WINE & BEER BAR

2 HOURS | \$55pp | 20 Guest Minimum
3 HOURS | \$70pp | 20 Guest Minimum

Selection of House Wines; Domestic & Imported Beers

CASA FELIX BAR

2 HOURS | \$65pp | 20 Guest Minimum
3 HOURS | \$80pp | 20 Guest Minimum

House Tequila; Vodka; Gin; Rum; Whiskey
House Wines; Domestic & Imported Beers

PREMIUM AGAVE BAR

2 HOURS | \$75pp | 20 Guest Minimum
3 HOURS | \$90pp | 20 Guest Minimum

Casamigos Blanco; Patrón Silver; Tito's Vodka
Bulleit Bourbon; Tanqueray Gin; Johnnie Walker Black
House Wines; Domestic & Imported Beers

SIGNATURE MARGARITA ADD-ON

+\$15pp

Classic Margarita; Spicy Mango Margarita; Paloma;
Frozen Margarita



PASSED HORS D'OEUVRES

\$30 Per Person Per Hour | Choice of 5
Full Buyout Required

COLD

Tuna Tostada

sushi-grade tuna, avocado purée, chile-lime aioli

Hamachi Aguachile Spoon

charred cucumber agua fresca, finger lime

Mini Guacamole Tostada

avocado, queso fresco, salsa macha

Watermelon & Feta Skewer

mint, chile-lime seasoning

Shrimp Cocktail Shooter

chipotle cocktail sauce

HOT

Chicken Tinga Sope

handmade masa, crema, cotija

Mini Birria Taco

braised short rib, salsa verde

Queso Fundido Empanada

Oaxaca cheese, roasted poblano

Street Corn Croquette

cotija, chile crema

Short Rib Flauta

avocado crema, pickled onion

Lamb Lollipop +3pp

guajillo glaze, pepita crust

Lobster Taco +5pp

fennel slaw, mango salsa

SWEET

Mini Churros

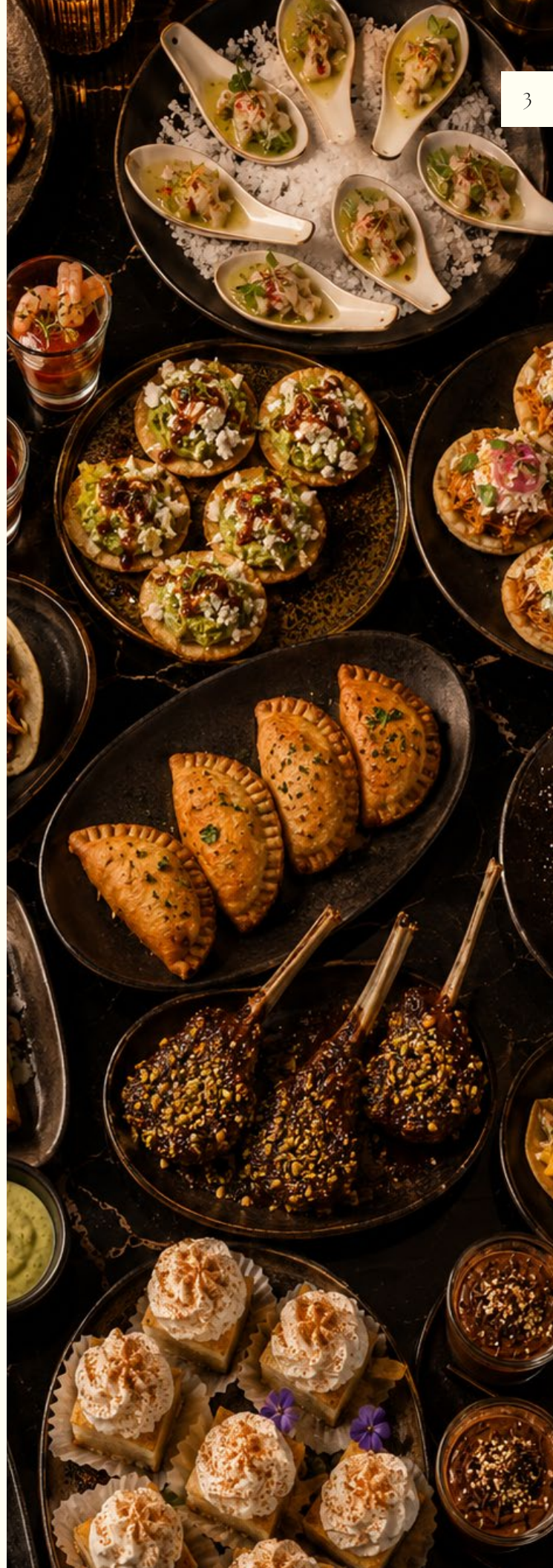
dulce de leche

Tres Leches Bites

whipped cream, cinnamon

Mexican Chocolate Mousse Cups

toasted sesame



SHAREABLE PLATTERS

Each Serves Approximately 20 Guests

VEGETARIAN

Sweet Plantains	95
Crispy Artichoke Hearts	125
Guacamole & Salsa Trio	150
Seasonal Fruit Platter	150
Vegetable Quesadillas	175
Seasonal Crudité & Dips	175
Watermelon & Feta Salad	175
Burrata, salsa roja, bolillo bread	195
Truffle Street Corn Fries	200
Assortment of 4 Different Salsas	195
fresca, seasonal, roja, and habanero, tortilla chips	
Watercress Salad	150
Asian pear, jicama, chamoy vinaigrette, pepita crunch, and queso fresco	
Mexican Caesar	150
radicchio, trevisano, frisée, Pecorino Romano, and anchovy-lime dressing	

MEAT

Pork Belly Sliders al Pastor	150
Chicken Tinga Quesadillas	225
Mini Beef Sliders	150
Short Rib Tacos	250
Chicken Satay Skewers	250
Birria Bao Buns	275
Lamb Lollipops	300

SEAFOOD

Shrimp Cocktail	350
Tuna Tostadas	350
Lobster Tacos	375
Grilled Gulf Shrimp Skewers	350

DESSERT

Mini Churros	150
Assorted Mini Pastries	175
Tres Leches Bites	175
Mexican Chocolate Brownies	175



DINNER EXPERIENCE

Three Course Dinner | \$60 Per Person | 20 People Max
Choice of One First Course, One Entrée & One Dessert

FIRST COURSE

Tuna Tostada

sushi-grade tuna, avocado purée, chile-lime aioli, crispy corn tostada

Roasted Beet & Citrus Salad

baby arugula, orange segments, queso fresco, pumpkin seeds

Chicken Tinga Sope

handmade masa sope, black bean purée, crema, cotija

Esquites

charred sweet corn, chile-lime crema, cotija cheese

Hamachi Aguachile

charred cucumber agua fresca, finger lime, green aguachile

ENTRÉE

Mole Negro Chicken

slow-roasted chicken, Oaxacan black mole, sesame seeds, Mexican rice

Grilled Branzino a la Talla

roasted tomato salsa, herb salad, crispy potatoes

Short Rib Barbacoa

handmade corn tortillas, consommé, salsa verde

Mushroom & Poblano Enchiladas

salsa verde, Oaxaca cheese, crema

Carne Asada

grilled skirt steak, roasted vegetables, salsa roja

DESSERT

Tres Leches Cake

whipped cream, cinnamon

Churros

dulce de leche, Mexican chocolate sauce

Chocolate Tamal

warm chocolate masa, toasted sesame

Mexican Chocolate Mousse

dark chocolate, whipped cream



FAMILY STYLE EXPERIENCES

Designed for sharing, conversation, and celebration.

All packages include a selection of appetizers, entrées, sides, and desserts served family style for the table

LA FIESTA - \$75PP

First Course

Guacamole & Salsa Trio, Esquites, Chicken Tinga Sopes, Roasted Beet & Citrus Salad

Second Course (Choose Two)

Mole Negro Chicken, Short Rib Barbacoa, Mushroom & Poblano Enchiladas

Sides

Mexican Rice, Street Corn, Warm Corn Tortillas

Dessert

Churros, Tres Leches Cake

SOCIAL FEAST - \$95PP

First Course

Guacamole & Salsa Trio, Tuna Tostadas, Hamachi Aguachile, Chicken Tinga Sopes, Roasted Beet & Citrus Salad

Second Course (Choose Three)

Mole Negro Chicken, Grilled Branzino a la Talla, Short Rib Barbacoa, Mushroom & Poblano Enchiladas, Carne Asada

Sides

Mexican Rice, Street Corn, Roasted Seasonal Vegetables, Warm Corn Tortillas

Dessert

Tres Leches Cake, Mexican Chocolate Mousse, Churros

CELEBRATION FEAST - \$125PP

First Course

Guacamole & Salsa Trio, Tuna Tostadas, Hamachi Aguachile, Lobster Tacos, Chicken Tinga Sopes, Roasted Beet & Citrus Salad

Second Course (Choose Four)

Carne Asada, Grilled Branzino a la Talla, Mole Negro Chicken, Short Rib Barbacoa, Lobster Enchiladas, Mushroom & Poblano Enchiladas

Sides

Mexican Rice, Street Corn, Roasted Seasonal Vegetables, Warm Corn Tortillas, Black Beans

Dessert

Tres Leches Cake, Mexican Chocolate Mousse, Churros, Chef's Dessert Selection

ENHANCEMENTS

Add One Hour Open Bar +35pp

Add One Hour Passed Hors D'Oeuvres +25pp

Add Lobster Tacos Course +15pp

Add Premium Agave Bar +15pp

Add Margarita Welcome Cocktail +12p



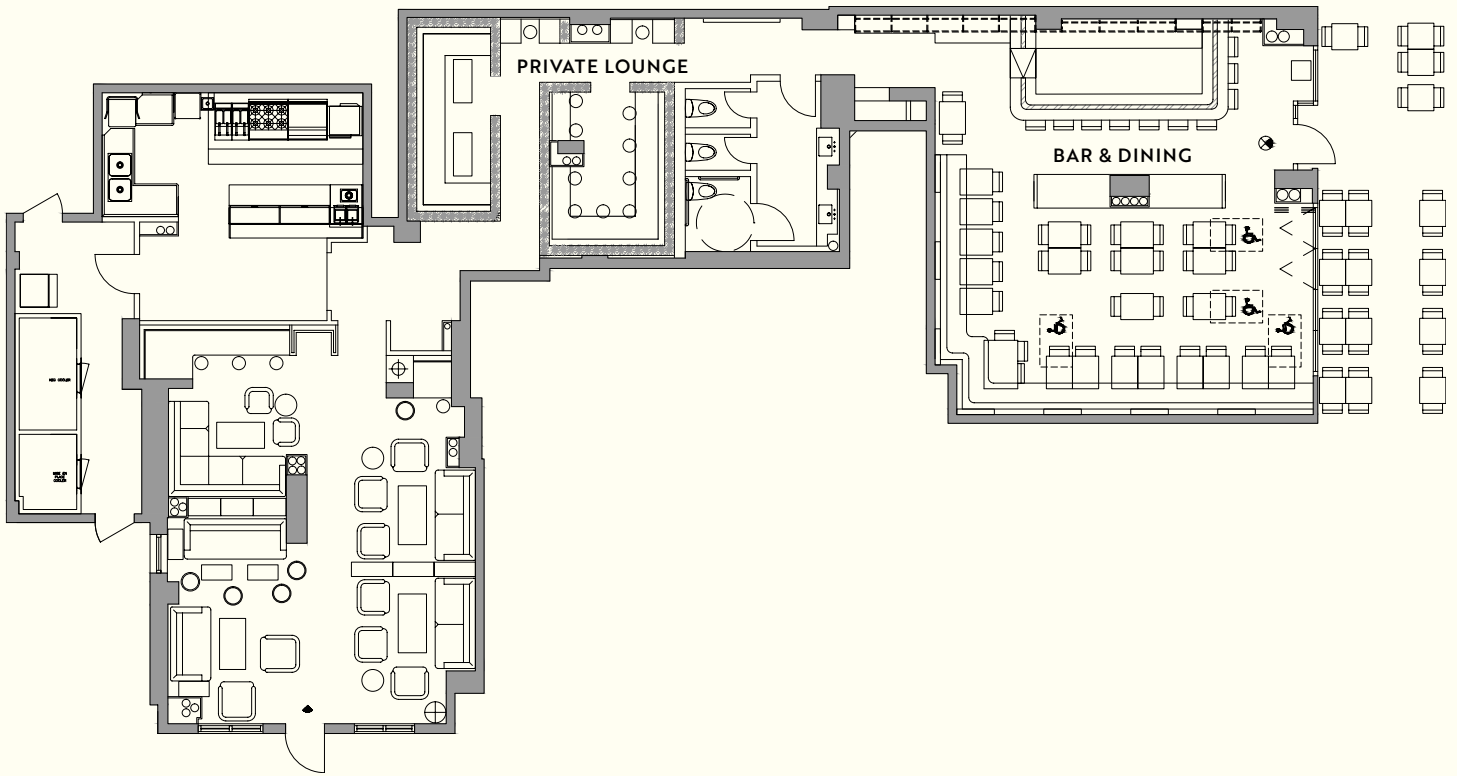
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CHELSEA, NYC



PRIVATE LOUNGE

