



CASA FELIX

CHELSEA, NYC

PRIVATE EVENTS & CELEBRATIONS

190 7th Ave, New York, NY 10011 | Events@CasaFelixNY.com | 917.880.5235 | CasaFelixNY.com

BEVERAGE PACKAGES

WINE & BEER BAR OPEN BAR

2 HOURS | \$50pp | 20 Guest Minimum
3 HOURS | \$65pp | 20 Guest Minimum

Selection of House Wines; Domestic & Imported Beers

NON-PREMIUM OPEN BAR

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

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

PREMIUM BAR OPEN BAR

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

Casa Felix Specialty Margaritas, Frozen Margarita

Open bar Packages do not include shots, champagne or Casa Felix specialty cocktails

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PASSED HORS D'OEUVRES

\$30 Per Person Per Hour | Choice of 5

COLD

Tuna Tostada
Hamachi Aguachile Spoon
Mini Guacamole Tostada
Watermelon & Feta Skewer
Shrimp Cocktail Shooter
Salmon Tartare
Avocado Toast

HOT

Mini Pulled Pork Sliders
Mini Vegetarian Quesadilla
Chicken Tinga Sope
Mini Birria Taco
Queso Fundido Empanada
Street Corn Croquette
Short Rib Flauta
Mushroom Arancini
Mini Duck Confit Tacos
Lamb Lollipop +3pp
Lobster Taco +5pp

SWEET

Mini Churros
Tres Leches Bites
Mexican Chocolate Mousse Cups



SHAREABLE PLATTERS

Each Serves Approximately 15/20 Guests

VEGETARIAN

Sweet Plantains	75
Crispy Artichoke Hearts	95
Guacamole & Salsa Trio	95
Seasonal Fruit Platter	150
Vegetarian Quesadillas	125
Seasonal Crudité & Dips	150
Burrata, salsa roja, bolillo bread	195
Truffle Street Corn Fries	150
Fingerling Potatoes	95
black lime salt, chipotle powder	
Assortment of 4 Different Salsas	75
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

Pulled Pork Slider	150
Short Rib Tacos	250
Chicken Tacos	150

SEAFOOD

Shrimp Cocktail	275
Tuna Chicarron	125
Lobster Tacos	350
Grilled Gulf Shrimp Skewers	275

DESSERT

Mini Churros	95
Assorted Mini Pastries	150
Tres Leches Bites	95
Assorted Cookies & Brownies	75



DINNER EXPERIENCE

Three Course Dinner | \$60 Per Person

Starters Served For the Table, One Entrée & One Dessert

FIRST COURSE

All Four Items Served For The Table To Share

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

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

A Selection Of Popular Starters & Entrée Dishes For The Table:

Starters • Select 3

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

Entrées • Select 3

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

Dessert • Select 3

Churros, Tres Leches Cake

SOCIAL FEAST - \$95PP

Elevated Starters & Entrée Options + Sides & Enhanced Dessert Options

Starters • Select 3

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

Entrées • Select 3

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

Sides • Select 3

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

Dessert • Select 3

Tres Leches Cake, Mexican Chocolate Mousse, Churros

CELEBRATION FEAST - \$125PP

A Selection Of Our Most Elevated Starters & Entree Dishes + Sides & Dessert

Starters • Select 3

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

Entrées • Select 3

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

Sides • Select 3

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

Dessert • Select 3

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

ENHANCEMENTS

Add Tequila Flights \$25/pp

Add Taste of Agave Flights \$35/pp

Add Taste of Tequila/Mezcal \$45/pp

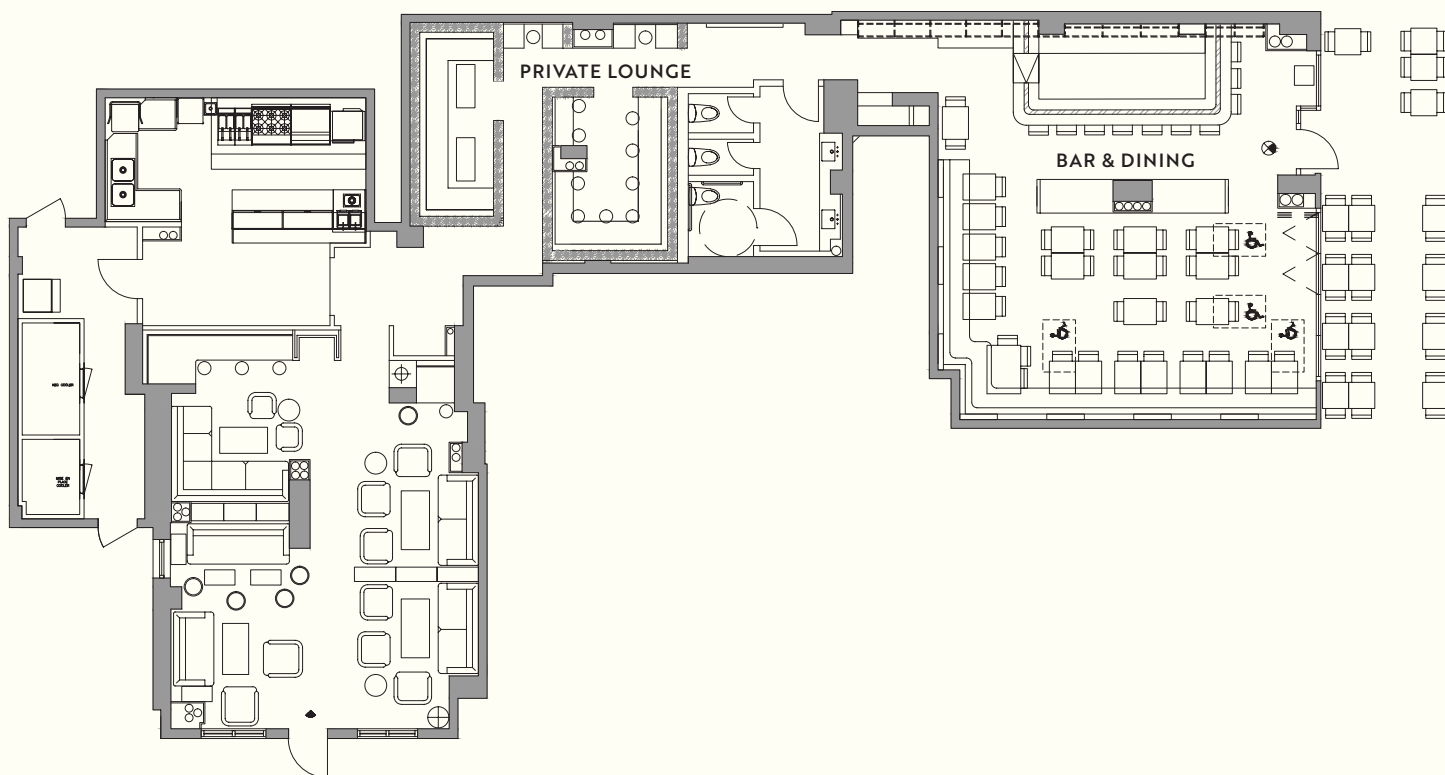
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PRIVATE LOUNGE

