

////////// ES UNA CELEBRACION \\\\\\\\\\\\
\\\\\\\\\\\\\\ SPECIAL EVENTS //////////

MXDC

— COCINA MEXICANA —

BY TODD ENGLISH



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ABOUT US

MXDC is Todd English's first Mexican restaurant. We offer traditional Mexican fare with a modern flavor. English has appointed well known Chef JC Pavlovich to helm the MXDC kitchen. English and Pavlovich created 40 dishes that range from classic Mexican tortilla soup to the sophisticated MXDC Paella, including vegan, vegetarian & gluten free options. The menu offers crowd-pleasers from throughout Mexico.

The MXDC bar program was designed by acclaimed mixologist JP Caceres. It includes hand crafted margaritas and 100+ tequila options, served in imported Mexican glass quartinos & half litre carafes. Tequila connoisseurs love our tasting menus, accompanied by salts, Mexican aromas & special essences to create an ethereal experience.

MEET THE CHEFS



TODD ENGLISH
Executive Chef / Partner

The internationally-renowned chef was inspired to create MXDC by his travels to Mexico, where he grew to love the rich flavors of the region.

Since opening his first restaurant in 1989, English has gone on to become a prolific restaurateur, chef, cookbook author & television personality. His restaurants can be found everywhere, from the Bellagio in Las Vegas to the high seas (Queen Mary 2 & the Queen Victoria). MXDC is one of his latest ventures, and his first Mexican cuisine.

JUAN CARLOS "JC" PAVLOVICH
Chef de Cuisine

Hailing from Tijuana, Chef JC Pavlovich has been brought on by English to oversee the MXDC kitchen & use his native roots to create authentic Mexican dishes. Iron Chef America fans may recognize Pavlovich as a Sous Chef on the show, having supported Julian Medina & Bobby Flay.



\\ APERITIVO \\\

ALBONDIGAS

Mexican meatballs +
roasted tomato salsa
\$18/doz

MX SLIDERS

Mini MX burgers +
avocado
\$32/dozen

CANGREJO TAQUITO

Crispy crab taquitos
\$36/dozen

ALITAS

chickens wings + red
chile honey glaze
\$18/doz

ATUN TARTARA

chipotle + avocado +
sesame oil + tostada
\$34/dozen

TERRES MAJOR

terres major
brochetas + soy
chipotle marinade
\$28/dozen

PLATTERS

Serves up to 12 guests

\\\\GUACAMOLE\\\\

TRADICIONAL

tomato + onion + cilantro + jalapeno
\$32

AZUL

blue cheese + bacon + chipotle + red onion
\$34

LOBSTER & CORN

smoked chiles + red onion + queso fresco
\$60

CRAB

crabmeat + grapefruit + serrano + rosemary
\$55

\\\\CEVICHE\\\\

TUNA & CRAB+

coconut + watermelon + habanero + lemongrass
\$42

BEET

blue cheese + jalapeno + ginger
\$28

ROCKFISH AGUACHILE+

cucumber + chile pequin + red onion + lime
\$40

SHRIMP+

chipotle + smoked peppers + tomato + lemon
\$45

\\\\EMBUTIDOS, FRUTA & QUESO\\\\

EMBUTIDOS

chorizo + salchichon + serrano
\$50

QUESO

manchego + mahon + cotjia + cabraleze
\$55

FRUTA

cantaloupe, strawberries, pineapple, blueberries &
grapes
\$55

\\\\PATATAS FRITAS & VERDURAS\\\\

PATATAS FRITAS

chips + molcajete + tomatillo
\$30

VERDURAS A LA PARILLA

eggplant + zucchini + asparagus + tomato + peppers
\$45

VERDURAS CRUDO

carrots + celery + snow peas + broccoli + cauliflower +
dipping sauce
\$35

V: VEGETARIAN // **VG:** VEGAN // **G:** GLUTEN-FREE

PARTIES OF 8 OR MORE WILL HAVE AN AUTO GRATUITY OF 20%

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

\\ PRECIO FIJO \\

Three Course Menus

Required for parties of 30 or more

Menus can be personalized with a small clause and logo

PRECIO FIJO MENU A

\$25/person /// \$35/person

First Course (Select Two)

ROMAINE

roasted garlic lemon vinaigrette + cotija + red chiles + mexican crouton

TRADICIONAL GUACAMOLE

tomato + onion + cilantro + jalapeno

BEET CEVICHE

blue cheese + jalapeno + ginger

TORTILLA MXDC

tomato broth + guajillo + avocado + oaxaca + tortilla crisps

ENTREE STATIONS (Select Three)

POLLO ROSTIZADO

chicken + chile honey glaze + chipotle corn on cob

PESCADO A LA TALLA

branzino + chile de arbol aioli + grilled avocado

MOLE DE CASTILLA

soy roasted short ribs + chocolate mole + carrot kimchi

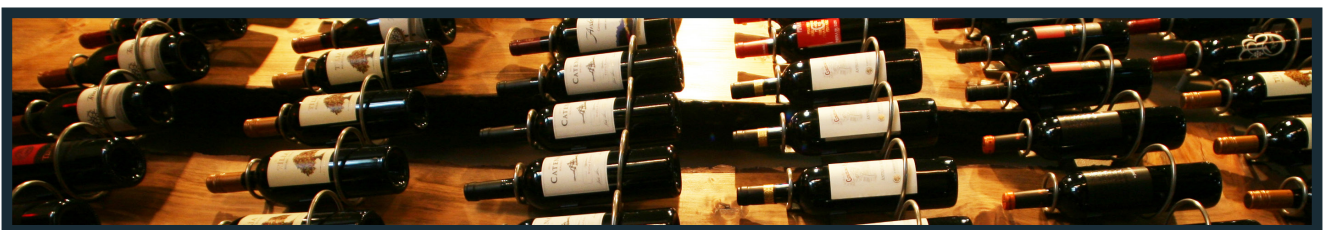
MX HONGOS PAELLA

wild mushrooms + roasted cauliflower + poblano + arugula + aioli

DESSERT

CHURROS

TRES LECHEs



PRECIO FIJO

Three Course Menus

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PRECIO FIJO MENU B

\$35/person /// \$45/person

May also select items from Menu A

First Course (Select Two)

MAHI MAHI TACOS

baja beer batter + grilled pineapple chutney + jalapeno

AZUL GUACAMOLE

blue cheese + bacon + chipotle + red onion

TUNA & CRAB CEVICHE+

coconut + watermelon + habanero + lemongrass

JICAMA

orange red chile vinaigrette + avocado + grilled watermelon + grapefruit + arugula

ENTREE STATIONS (Select Three)

FILETE DE ROCKFISH

chicken + chile honey glaze + chipotle corn on cob

CAMARONES AL AJILLO

jumbo shrimp + roasted garlic + guajillo + fideo

GRILLED TERRES MAJOR

10oz steak + grilled chipotle corn on cob + grilled avocado

MARISCADA QUESADILLA

lobster + crab + shrimp + piquillo spread + arugula + jalapeno crema

DESSERT (Select Two)

CHURROS

TRES LECHEs

CHOCOLATE SEMIFREDDO

PRECIO FIJO

Three Course Menus

Required for parties of 30 or more

Menus can be personalized with a small clause and logo

PRECIO FIJO MENU C

\$45/person /// \$55/person

May also select items from Menu A & B

First Course (Select Two)

CARNE ASADA TACOS

soy-ginger skirt steak + pico de gallo + pickled red onion + avocado

COCHINITA PIBIL TACOS

slow roasted pork shoulder + pickled red onion + cilantro + garlic aioli

ROCKFISH AGUACHILE CEVICHE+

cucumber + chile pequin + red onion + lime

HUTILACOCHES QUESADILLA

Mexican corn truffle + arugula + epazote-black truffle chimichurri

ENTREE STATIONS (Select Three)

CHILEAN SEABASS A LA PARILLA

smoked chile + oyster butter + lime + tomato

LOMO DE CERDO

roasted pork shoulder + adobe glaze + pickled red onion + grilled avocado

SEVEN CHILE LAMB SHANK

slow roasted 1 lb lamb shank + toasted red chiles + pickled red onion

MX PAELLA

chorizo + lobster + mussels + chicken + shrimp + smoked chiles + saffron aioli

DESSERT (Select Two)

CHURROS

TRES LECHE

CHOCOLATE SEMIFREDDO

BEBIDAS PAQUETES

BEVERAGE PACKAGES

Three hour minimum for open bars B, C & D

A // CONSUMPTION

You are charged for each item consumed

B // BEER + WINE + NON-ALCOHOLIC BEVERAGES

\$12/person for the first hour; \$6/person each additional hour

House red and white wines by the glass, and domestic, imported bottled beers and non-alcoholic beverages

C // PREMIUM

\$25/person for first hour; \$10/person each additional hour

Titos Vodka, Sapphire Gin, Bacardi Rum, El Jimador Silver Tequila, Jim Beam Bourbon, PE Bank Note Scotch, Presidente Brandy. Select house red and house white wines by the glass, and domestic and imported bottled beers

D // ULTRA PREMIUM

\$30/person for first hour; \$15/person each additional hour

Vodkas: Grey Goose, Kettle One, Tito's

Gins: Sapphire, Bols Genereve, Tanqueray

Tequilas: Cabeza, Cazadores, Patron

Rums: El Dorado 15yr, Zacapa Centenario

Bourbons: Jack Daniel's, Woodford Reserve, Crown Royal, Jameson's Irish Whiskey

Scotch's: Johnny Walker Black, The Glenlivet, MacCallan 12

Cognacs: Hennessy, Remy Martin, Porton Pisco

Select wines by the glass, and domestic and imported beers

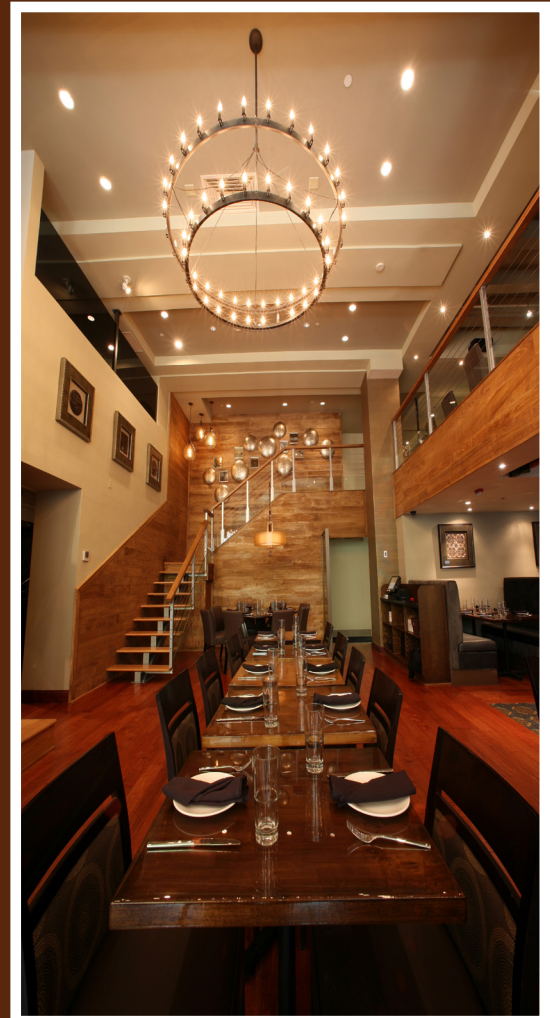


ESPACIOS PRIVADOS

THE MAIN DINING ROOM

**-SEATS UP TO 80 GUESTS-
-STANDING ROOM HOLDS UP TO 150-**

**PLEASE INQUIRE ABOUT SEMI PRIVATE
& PRIVATE PARTY MINIMUMS**



— ESPACIOS PRIVADOS —
— THE LOFT —



**-SEATS UP TO 55 GUESTS-
-STANDING ROOM HOLDS UP TO 70-
-EQUIPPED WITH FULLY STOCKED MINI BAR-**

**PLEASE INQUIRE ABOUT SEMI PRIVATE
& PRIVATE PARTY MINIMUMS**



ESPACIOS PRIVADOS

THE MAIN BAR



**-SEATS UP TO 48 GUESTS-
-STANDING ROOM HOLDS UP TO 100-**

**PLEASE INQUIRE ABOUT SEMI PRIVATE
& PRIVATE PARTY MINIMUMS**



— ESPACIOS PRIVADOS —
— BUYOUT OF ENTIRE FACILITY —



-INCLUDES-

MAIN BAR

MAIN DINING ROOM

LOFT

DJ BOOTH

-CAPACITY-

SEATS UP TO 180

STANDING SPACE UP TO 300



-AMENITIES-

VALET PARKING [DINNER]

COAT CHECK

DJ BOOTH & SOUND SYSTEM

VOTIVE CANDLES

