



BANQUET MENU

PARTY PLATTERS

APPROXIMATELY 20 BITES PER PLATTER

SALSA TRIO 75 🌿 🌱

salsa roja, salsa verde, watermelon pico, raquelitas hibiscus chips

served family-style

GUACAMOLE FRESCO 80 🌿 🌱

avocado, jalapeño, onion, lime, cilantro, pico de gallo, raquelitas hibiscus chips

served family-style

AHI TUNA CEVICHE TOASTADAS 120 🌱

cured ahi tuna, avocado, radish, cilantro, hibiscus tostada

served build your own, family-style

QUESO BLANCO 80 🌿 🌱

tres queso, roasted poblanos, pico de gallo, raquelitas hibiscus chips

ROLLED TACOS DORADOS 100 🌿

shredded chicken, cheddar cheese, rolled in a crispy flour tortilla with adobo sauce, cilantro lime crema, avocado, shredded lettuce, radish, cilantro

ADOBO QUESADILLA 80

queso trio, onion, poblano, salsa roja, flour tortillas
+5 for GF hibiscus green chili or chili rojo corn tortillas

BEEF EMPANADAS 80

beef, cilantro lime crema, lettuce, pico de gallo, salsa verde

SPINACH EMPANADAS 80 🌿

spinach, cilantro lime crema, shredded lettuce, pico de gallo, salsa verde

MEXICAN STREET CORN RIBS 70

yellow sweet corn riblets, citrus chile powder, cotija cheese

MEXICAN CAESAR SALAD 70 🌿

organic petite kale, felix's creamy caesar dressing, cotija cheese, brioche crutons

served family-style

AL PASTOR CHICKEN SKEWERS 100 🌱

grilled chicken thigh, watermelon piña salsa, salsa de árbol

CHILHUACLE STEAK SKEWERS 120 ✂️ 🌱

skirt steak, green onion, chimichurri, adobo marinade, pickled red onion

CHILI & CHEESE MEXICAN CROQUETTES 80

tangy jalapeños stuffed with chili cream cheese and breaded in crunchy bread crumbs with red & green chili flakes

NACHO BAR 🌿 | 14 PER PERSON

queso blanco, clinatro lime crema, jalapeño, cotija cheese, radish, adobo sauce, cilantro sprigs

SHORT RIB BIRRIA 5 | ROASTED CHICKEN 4 | COCHINITA PIBIL 4

CHICKEN TACOS 95 🌱 🌿

shredded chicken, cilantro lime crema, pico de gallo, corn tortillas

STEAK TACOS 100 ✂️ 🌱

skirt steak, blistered yellow street corn, sliced radish, salsa verde, corn tortillas



these items may be served raw or uncooked, or contain raw or uncooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



gluten free

Our kitchen is not a gluten-free environment; products containing gluten are prepared in our kitchens. Fried items are prepared in shared fryers and carry a higher risk of cross-contact with gluten. If cross-contact is a concern, please ask your server for more information.



vegetarian



may contain nuts



FELIX BUFFETS

PRICED PER PERSON

BYO TACO

40 PER PERSON

grilled steak & grilled chicken or sub vegan barbacoa

served with:

mexican caesar salad, shredded lettuce, salsa roja, cotija cheese, pico de gallo, mexican fried rice, smoky black beans, cilantro, corn tortillas

FAJITA BAR

45 PER PERSON

grilled chicken & grilled steak, sautéed onions, roasted chile peppers, flour tortillas

add: jumbo tequila shrimp +10 pp | salmon +8 pp | vegan barbacoa +8 pp

served with:

market salad, mexican fried rice, smoky black beans, guacamole, salsa roja, salsa verde, red radish, lime, queso trio, cilantro lime crema

gf tortilla upon request

ENCHILADA BAR

40 PER PERSON

ROASTED CHICKEN

rotisserie chicken, grilled poblanos, queso ranchero, smoked guajillo sauce, cotija cheese, fresh chile pepper salad

BRAISED SHORT RIB

guajillo braised short rib, mole amarillo, cilantro lime crema, heirloom tomato, watercress

ROASTED BUTTERNUT SQUASH

baby spinach, oaxaca cheese, mole sauce, chipotle guajillo crema, red onion curtido, cotija cheese

all served with:

chopped salad, mexican fried rice, smoky black beans



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FELIX BUFFETS

40 PER PERSON

ORGANIC GRILLED CHICKEN
grilled chicken breast with pastor

served with:

caesar salad, roasted chile corn,
fingerling potatoes or mexican fried rice

add additional proteins:

PAN SEARED ATLANTIC SALMON +8 Per Person
serrano chile atole, heirloom tomatoes, chimichurri

SKIRT STEAK +10 Per Person
certified angus beef, charred jalapeño, roasted chile corn,
guacamole, pickled red onion

VEGAN BARBACOA  **+4 Per Person**
vegan barbacoa, charred jalapeño, roasted chile corn,
guacamole, pickled red onion



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DESSERT MENU

20 BITES PER PLATTER

TRES LECHES 75

fresh strawberries, whipped cream

CHURROS Y CHOCOLATE 65

house-made churros, chocolate sauce

SOPAPILLA CHEESECAKE BITES 85

house-made horchata cream, caramel sauce

STREET FRUIT SALAD 70

seasonal fruit, tajín, chamoy, lime

APPLE EMPANADAS 70

warm apple stuffed empanadas tossed in cinnamon sugar, with blueberries, caramel sauce



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FELIX BRUNCH BUFFETS

PRICED PER PERSON

CLASSIC

35 PER PERSON

chilaquiles, fresh fruit, scrambled eggs,
poblano queso breakfast potatoes, bacon, salsa roja & verde

SIGNATURE

45 PER PERSON | CHOOSE TWO

CHURRO FRENCH TOAST

cinnamon-sugar texas toast, horchata crema,
blueberries, maple syrup

TRES LECHES WAFFLE

spongy house-made waffle, caramel sauce, fresh strawberries &
blueberries, whipped cream, maple syrup

MINI OMELETES

eggs, poblano, caramelized onion, spinach,
queso trio, cilantro

EGG TACO PLATTER 80

scrambled egg, chorizo, smoky black beans, queso trio, cilantro
lime crema, pico de gallo, corn tortilla

served with:

salsa trio, fresh fruit, scrambled eggs,
poblano queso breakfast potatoes

all buffet party platters also available to add on during brunch



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BAR

PRICED PER PERSON

HOSTED PREMIUM BAR

billing based on consumption

drinks 15 and under including our felix margaritas

HOSTED TOP SHELF BAR

billing based on consumption

includes all premium offerings & all top shelf spirits

DRINK TICKETS

billing based on consumption

3 HOUR PREMIUM BAR PACKAGE

fully open bar for 3 hours | no doubles, no shots | 60 per person

includes all premium spirits, wines, beers, & margaritas

BOTTOMLESS MARGARITA BAR

2 hours | 50 per person

choose 2 of the following flavors:
signature, watermelon, mango

MARGARITA TOWER

120 per tower

choose 2 of the following flavors:
signature, watermelon, mango

BOTTOMLESS MIMOSA BAR

2 hours | 35 per person

choose 2 of the following flavors:
orange, grapefruit, blood orange

SOFT DRINKS AND N/A

5 per person

iced tea, pepsi products, dazbog coffee, hot tea selection

HORCHATA TOWER 60

AQUA FRESCA TOWER 70

strawberry or cucumber