



COCKTAIL AND APPETIZER PARTIES

MILAGROS IS THE PERFECT PLACE TO HOST A FUN COCKTAIL AND APPETIZER PARTY. THE RESTAURANT FEATURES A LARGE INDOOR BAR AND A OPEN AIR OUTDOOR TEQUILA BAR. WE CAN HANDLE GROUPS FROM 20 UP TO 250. OUR OUTDOOR PATIO BAR CAN HANDLE GROUPS UP TO 100 DURING THE WARMER MONTHS. INSIDE WE HAVE PRIVATE DINING AREAS THAT CAN HANDLE FROM 20 GUESTS UP TO 100. THE ENTIRE RESTAURANT CAN HANDLE GROUPS UP TO 250.

WE CAN CUSTOMIZE A MENU TO SUIT ALMOST ANY NEED.

WE RECOMMEND YOU SELECT AN ASSORTMENT OF DIFFERENT MARGARITAS, COCKTAILS, SANGRIA OR BEER. THEY CAN BE TRAY PASSED OR SET UP ON A PERSONAL BAR IN YOUR OWN ROOM. OUR DRINKS ARE SERVED INDIVIDUALLY OR IN PITCHERS.

WE CAN WORK WITH YOU TO FIGURE ESTIMATE WHAT YOUR GROUP MIGHT NEED AND WHAT IT WILL COST. WINES ARE ALSO AVAILABLE FROM OUR WINE LIST.

OUR APPETIZERS PARTIES CAN BE TRAY PASSED OR SET UP AS DISPLAY COOKING STATIONS DEPENDING ON THE SIZE OF YOUR PARTY AND YOUR BUDGET. THERE IS A MINIMUM OF 50 FOR DISPLAY COOKING STATIONS. PRICING FOR THE APPETIZERS:

- 4 SELECTIONS \$18.75 PER PERSON •
- 5 SELECTIONS \$22 PER PERSON •
- 7 SELECTIONS \$28 PER PERSON •
- 9 SELECTIONS \$35 PER PERSON •

FOR DISPLAY COOKING OF THE STREET TACOS OR QUESADILLAS
ADD \$2 PER GUEST.

B E B I D A S

MILAGROS MARGARITA

Herradura Silver Tequila • fresh lime juice • agave nectar • shaken ice cold and served on the rocks margarita \$8 pitcher \$23 large pitcher \$38

LOS ALTOS MARGARITA

Don Julio Silver Tequila • fresh lime juice • agave nectar • shaken ice cold and served on the rocks margarita \$10 pitcher \$29 large pitcher \$48

CAPELLA CADILLAC MARGARITA

Cazadores Reposado Tequila • Grand Marnier • lime, orange and grapefruit juices • agave nectar on the rocks margarita \$11 pitcher \$32 large pitcher \$53

LA PALOMA

Milagros Reposado Tequila • lime juice • grapefruit juice • sparkling Mexican squirt grapefruit soda • half salted rim \$8

FRESH FRUIT MARGARITAS

fresh fruit puree • Herradura's El Jimador Silver Tequila • lime juice • agave nectar • shaken ice cold served on the rocks or up in a frozen martini glass
Pomegranate † Passionfruit † Blood Orange † Pink Guava margarita \$8 pitcher \$23 large pitcher \$38

MARGARITA DE LA CASA

Herradura's El Jimador Silver Tequila • fresh lime juice • agave nectar • shaken ice cold on the rocks or • blended • original, mango or strawberry
margarita \$6.75 pitcher \$19 large pitcher \$32

FIRE ENGINE MARGARITA

A traditional favorite in Mexico's Coastal Cities • El Jimador Tequila • lime juice • agave nectar • float of red wine sangria
margarita \$8 \$5 when the fire engine goes by!

RED WINE SANGRIA

refreshing blend of red wine infused fresh apples • pineapple • lemons • limes and oranges • brandy float \$7.50 Pitcher \$28

WHITE PEACH SANGRIA

Sauvignon Blanc infused with fresh peaches • oranges • pineapple • float of Cointreau Orange Liqueur \$7.50 pitcher \$28

MOJITO CUBANO

Bacardi Limon Rum • muddled fresh mint • cane sugar • lime juice • sparkling soda water \$8

CERVEZA

Negra Modelo † Tecate † Devil's Canyon Habanero Pint \$4.50 Pitcher \$16

CERVEZA IN A BOTTLE

Bohemia † Corona Light † Corona † Bud light
Carta Blanca † Dos XX Lager † Negra Modelo † Modelo Especial † Pacifico † Clausthaler \$4
BUCKET (6 BEERS BY THE BUCKET) \$19

B ⊕ C A D I T ⊕ S

HAND SMASHED GUACAMOLE

fresh smashed avocados • cilantro • onion • tomato • serrano chiles • cotija cheese

DUO OF MAZATLAN CEVICHES

traditional mahi-mahi ceviche - onion • lime juice • cucumber • serrano chiles • tomatoes

ceviche de zanahorias - mahi-mahi • carrots • jalepeños • lime juice • sweet onions • cilantro

PRAWN AND AVOCADO COCKTAILS

gulf shrimp • chunky fresh avocado • serrano-lime vinaigrette • crisp warm chips

PULLED CHICKEN TAQUITOS

crispy hand rolled corn tortillas filled with spit roasted chicken • queso fresco • guacamole • pico de gallo • diablo sauce and crema

SOPES SURTIDOS

4 small masa boats filled with carnitas and tomatillo salsa • pulled spit roasted chicken mole • cotija cheese • house made escabeche

TAMALITOS

two mini tamales • pulled spit roasted free range chicken with dark Oaxacan mole • slow roasted pork carnitas with Veracruz mole verde

CRISPY JALAPEÑO "POPPERS"

flash fried fresh jalapeño peppers stuffed with Oaxaca cheese • cool el rancho sauce

MUSHROOM QUESADILLAS

garlic mushrooms • melted cotija-Oaxaca-manchego cheeses • epazote • roasted tomato salsa • balsamic reduction • garlic crema • guacamole

SPIT ROASTED CHICKEN QUESADILLAS

shredded chicken • melted cotija, Oaxaca and manchego cheeses • caramelized onions • spicy coffee-chipotle bbq sauce • pico de gallo • guacamole

GARLIC SHRIMP QUESADILLAS

garlic butter sautéed white gulf shrimp • melted cotija-Oaxaca-manchego cheeses • caramelized onions • mango salsa • creamy garlic crema

MEXICO CITY STREET TACOS

mahi-mahi, carnitas, carne asada or chicken • diced white onion • cilantro • milagros red salsa • house made fresh corn tortillas.

Choose up to 2 tacos or all 4 can be served and considered as two appetizer choices.