Cuevacia

Large Parties, Events and Catering Overview

Parties of 9 or less

Whether celebrating a birthday, anniversary or connecting with friends we hope to make your visit special! Parties of 5 or less are regular table reservations.
Deposits are required for parties of 6-9. This deposit is $10 per person and gets deducted from your final bill in proportion to your final group size. We encourage you to updates us on your reservation size so that we may keep the deposit and your table size acurate.
Call us at 404-448-1022 or use Open table to reserve.

Weekend Group Dining Friday - Sunday

The largest group we can host is up to 9 guests on weekends.
We are uable to move tables around and

Lunch in the Cueva
16-22 guests, Mon-Fri.

We can reserve multiple cuevas (cave-like tables) for you and your guests to enjoy. With our lunch pre-set menu your guests will receive shared apps, individual entrees and our churros for $45 per person! There is a minimum spend of 1,000 without tax and gratuity for reserving these available at 11am-1pm OR 1-3 pm, Monday through Friday.

Cocktailing 2nd Floor Balcony
30-50 guests, Mon - Wed

We will turn our upstairs into a beautiful cocktailing area with high tops and an appetizer grazing table with your selected appetizers. These are available Monday-Wednesday from 4-6 pm or 4:30-6:30pm with a minimum spend of $4,000 without tax and gratuity and a $250 set up fee.

in house events: 3% service charge , 20% gratuity and state taxes apply

Taco Catering Buffet

Build your own taco kits that can be delivered within a mile or picked up! Pick your package, taco flavors and sides starting at $32 per person. There is a service charge of 3% on all orders, $150 for buffet supplies for pickup and a $300 for delivery. This includes a full to-go buffet setup, plateware, and utencils!

Lunch & Dinner
Catering taco buffet

Choose your Proteins and sides! Delivery available within a 1 mile radius OR Pickup.

Minimum order size 12 guests

We will provide evertything you need to enjoy this meal: silverware, plates, serving utencils, and disposable buffet set - up

- **Pickup** in house has an added 150 charge and a service charge of 3%
- **Delivery and assistance** within a 1 mile radius is $300 and service charge of 3%

El Especial de la Cueva
$32 per person
3 sides, 2 flavors

La Ofrenda de Oaxaca
$40 per person
3 sides, 3 flavors , and choose 1 dessert.

Una Pachanga de Sabor
$50 per person
4 sides, 3 Flavors, 1 Dessert and Jarritos

Sides

Queso Fundido con Vegetales de Verano
Calabacitas, Heirloom Tomato Pico de Gallo, Epazote, Chile Oil, Chips, GF

Guacamole con Totopos
Avocado, Mango, Lime, Serrano Chile, Handmade Tortilla Chips, GF

Arroz Verde
Epazore, Ajo, GF + Vegetarian

Frijoles Negros
Slow - Cooked Beans, Epazote, GF + Vegetarian

Drinks

add on a $5 per guest

Topo Chicos

Jarritos
mixed flavors

Taco Flavors

Chicken Al Pastor

Steak

Veggie

Served with hand-pressed corn masa tortillas. Onions, limes, salsa and Cotija cheese provided for toppings

Desserts

Crema de Chocolate
Ovaltine Chocolate Cream, Rompope Anglaise, Mexican Hard Candies

Vanilla Tres Leches
Passion Fruit Whipped Cream, Strawberries

Group Lunch Menu

18-21 Cuevas lunch

$45 per person

Apps to Share

Guacamole Con Totopos
Avocado, Mango, Lime, Serrano Chile, Handmade Tortilla Chips, GF

Tuna Tostada
Sashimi-Grade Tuna, Grapefruit, Serrano Chile, Smoky Chipotle, Mezcal, Toasted Hazelnuts, GF

Short Rib Empanadas
Guajillo-Braised Beef Short Rib, Chihuahua Cheese, Chipotles, Mole Verde

Main

Guests order individually with server

Enchiladas Verdes con Pollo
Hand-pressed Corn Tortillas, Tinga de Pollo, Salsa Verde, Cilantro, Crema, Queso Fresco, Ensalada, GF

Vegetales con Mole Amarillo
Spring Vegetables, Mixed Mushrooms, Black Rice, Yellow Mole, Pepitas, Sesame and Sunflower Seeds, GF + Vegan

Pescado Con Pistachos
Adobo Rubbed, Pistachio Pepita Crusted Market Fish, Calabacitas, Salsa Picante, GF

Pollo con Mole Negro
Grilled Chicken, Mole Negro, Green Rice, Plantains, Sesame Seeds

Tetela con Pollo
Folded Masa Quesadilla, Tinga de Pollo, Poblano Peppers, Salsa Verde, Pickled Onions, Oaxacan Cheese

Quesabirria Tacos
Beef, Slow-Braised Goat, Guajillo, Ancho Chiles, Consommé, Queso Chihuahua, Cilantro, Onion, GF

Tacos de Pescado
Masa Tempura Battered Fish, Poblano Crema, Grapefruit, Cabbage Slaw, Salsa Verde

Arrachera Norteña*
Grilled Pepper Crusted Flank Steak, Fresno Achiote Chimichurri, Black Beans, Tlacoyo, GF

Dessert

Churros de Lujo
Decadent Chocolate Sauce, Dulce De Leche

Group Passed Appetizers

Mon-Wed 35-60 guests
Pricing in progress

Guacamole + Totopos Station
Guacamole con mango, serrano, lime
Mole verde drizzle
Handmade tortilla chips
Add-ons: pepitas, cotija, chile oil



Queso Fundido Bar
Queso fundido kept warm in a cast-iron
Served with warm totopos

Empanadas
Short Rib empanadas - Already prefect for cocktailing

Aguachile
Aguachile de Camarón
Cucumber, Tajín, lime
Served in small cups or spoons



Arrachera bites
Arrachera Norteña sliced thin
- chimichurri

Pulpo & Seafood Grill
Pulpo de Poblano Asado skewers
Elote asado ribs
Citrus + chile dust

Chicken Mole Negro bites
served skewered for easy bites

Plátanos Machos skewers
Fried plantains with agave
Sesame + crema
A sweet finish that still fits cocktailing

Elote Asado Ribs —
charred corn ribs with cotija + chile

Mini Tamales Oaxaqueños —
Served on small disposable plate

Sorbet Shots —
passion fruit + summer berries

Dessert
Sorbet minis - *clear shot glass with a berry on top mini spoon*

Churros - *in small dish like bday churro with sauce*









La Comida





Las Cuevas



