



MESOMAYA

COMIDA Y COPAS

CATERING MENU

.....

**A CULINARY ADVENTURE INTO THE
FRESH, BOLD & EARTHY FLAVORS OF
AUTHENTIC INTERIOR MEXICO**

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CATERING@MESOMAYA.COM
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APERIVITOS

(by the quart)

QUESO POBLANO 30

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn served with tortilla chips

SALSA 30

served with tortilla chips

GUACAMOLE 30

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish served with tortilla chips

TOSTADITAS 35

CHICKEN • SHRIMP • CARNE • BLACK BEAN

16 bite size fried house corn tortillas with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa

CEVICHE 40

isla cortes white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, fresh avocado

ENSALADAS

(serves 10)

ENSALADA DE LA CASA 45

mixed greens, apples, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

KALE VERDE 45

green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, english cucumber, tangy mango vinaigrette

ENSALADA MERCADO DE POLLO 46

romaine hearts & iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, monterey jack cheese, avocado dressing

ENCHILADAS

(dozen)

POLLO SERRANO 60

pulled roasted adobo chicken breast, chihuahua & asadero cheese, cilantro, housemade white corn tortillas, serrano cream sauce

BRISKET 65

slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo guajillo sauce

MOLE 60

pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, monterey jack cheese, white corn tortillas, mole poblano

VEGETALES 45

sautéed mexican calabacitas, tomatoes, onions, collard greens, corn, tomatillo salsa verde

QUESO BLANCO 45

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano

ENCHILADAS PACKAGE

16.99 (per person)

2-enchiladas per person served with tortilla chips, salsa, rice & beans.
Choose from:

POLLO SERRANO, BRISKET, MOLE, QUESO BLANCO, VEGETALES

TACOS

(dozen)

housemade soft white corn tortillas served with romaine lettuce, tomato, pickled red onions, your choice of shredded or fresco cheese. Choose from:

CARNITAS OR POLLO 60 • CARNE OR CAMARON 65 • BRISKET 70

TACO PACKAGE

15.99 (per person)

2 tacos per person served with tortilla chips, salsa, rice & beans. Choose from:

CARNITAS, POLLO, CARNE, CAMARON, BRISKET



BUDIN AZTECA

165 (serves 10)

housemade white corn tortillas layered with melted chihuahua cheese, monterey jack, queso asadero. Choose from:

POLLO

pulled roasted adobo chicken breast, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

CHULETA

seared, diced pork chop, gold potatoes, nopales, queso fresco, arugula, tomatillo salsa verde

CARNE

seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, red chile guajillo sauce

VEGETALES

sautéed zucchini, mushrooms, acelgas, onions, corn, queso fresco, roasted creamy tomatillo sauce

CAMARON

white mar de cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

ENTRADAS

(serves 10)

Served with rice & beans. Choose from:

POLLO CON MOLE 230

hard-seared skin-on chicken breast, crema mexicana, queso fresco, red radish, oaxacan mole rojo



COCHINITA PIBIL 230

yucatan-style braised pork, tangy orange, achiote sauce, pickled red onions, habanero salsa, served with housemade white corn tortillas

SALMON DE COCO 255

wood-grilled scottish salmon, queso fresco, salsa verde (recommended with creamy coconut rice, sautéed zucchini & carrots as your sides)

DEL MAR ENCHILADAS 255

jumbo lump crab meat, adobo shrimp, fresh avocado, chihuahua & muenster cheese, housemade white corn tortillas, roasted creamy tomatillo sauce

ARRACHERA 255

mesquite grilled skirt steak, sautéed bell peppers & onions, rice, beans, side of guacamole, and grilled jalapeno, chihuahua cheese, pickled onions, served with house made corn tortillas

substitutue: chicken or combo (chicken & steak)



CHEF NICO'S SPECIALTIES

ADICIONALES

(serves 8-10)

SWEET PLANTAINS 6/EACH

SWEET CORN TAMAL 6/EACH

WHITE RICE 20

BLACK BEANS 20

MEXICAN CALABACITAS 25

ELOTE CON CREMA 30

CHARRED BRUSSEL SPROUTS 30

TORTILLAS 12/DOZEN

POSTRES

80 (serves 10)



PASTEL DE MORAS

skillet baked blueberry cake with mexican vanilla ice cream, blueberry drizzle

PASTEL DE CHOCOLATE

moist oaxacan dark chocolate cake with fresh corn ice cream, warm chocolate rum sauce

CHURROS 19.99/DOZEN

BEBIDAS

MANGO TEA 13.99/GALLON

LEMONADE 13.99/GALLON

HOUSE MARGARITA 35/HALF GALLON

HOUSE MARGARITA 60/GALLON

frozen (gallon serves 14-16) or on the rocks (gallon serves 18-22)
Remolino Swirl +10

*please be aware that our normal kitchen operations involve shared cooking & preparation areas, including common fryer oil, containing milk, egg, fish, crustacean shellfish, tree nuts, wheat & peanuts.

24-hour notice required. Delivery is available within a 20 mile radius from
your nearest participating MesoMaya location.
Delivery fees will apply.