

# Maya Rosa Catering

WEDDING MENU



WE FOCUS ON THE CULINARY DETAILS  
SO YOU CAN FOCUS ON YOUR BIG DAY

# Maya Rosa Catering

## WEDDING MENU



### S A L A D S

Garden Salad

Arugula Spinach Salad

Antipasta Salad

Potato Salad

Caesar Salad

Tomato Bruschetta Salad

Black Bean & Corn Salad

Fresh Seasonal Mixed Fruit Salad

### S I D E S

Ratatouille

Orzo Salad

Roasted Fingerling Potatoes

Rice Pilaf

Maduros

Grilled Vegetables

Macaroni & Cheese

Coleslaw

Veggie Risotto

Greenbean Tomato Casserole

Mashed Potatoes with Gravy

Spanish Rice

Yucca with Pickled Onions

Roasted Vegetables

Baked Beans

Maple Glazed Brussel Sprouts & Carrots

# Maya Rosa Catering

## WEDDING MENU

### ENTREES

Chicken Cacciatore

Chicken Fricassee

Grilled Chicken

*Tomato Artichoke Sauce*

Chopped Chicken Thighs

BBQ Chicken Quarters

Seafood & Chicken Paella

Chicken Alfredo

Sausage & Peppers

Fresh Catch (UC)

*Mustard Cream Spinach Sauce*

Coffe Crusted Pork Tenderloins

*Plantain Chutney*

Pork Cutlet Piccata

Mojo Pulled Pork

Smoked Pulled Pork

Red Wine Base Short Rib (UC)

Smoked Ribs

Smoked Brisket (UC)



\*UC = Upcharge

# Maya Rosa Catering

## WEDDING MENU

### A P P E T I Z E R S

Grilled Chicken Skewers

\$200 | Serves 50 Guests

Beef Arancini

\$200 | Serves 50 Guests

Tomato Basil Crostini ✓

\$175 | Serves 50 Guests

Mediterranean Sliders ✓

\$200 | Serves 50 Guests

Black Bean-Corn Salad ✓

\$150 | Serves 50 Guests

Empanadas

Beef or Chicken

\$200 | Serves 50 Guests

Meatballs with Marinara

\$150 | Serves 50 Guests

Seafood Ceviche

\$150 | Serves 50 Guests

Tomato-Mozzarella Skewers ✓

\$175 | Serves 50 Guests

Ratatouille Arancini ✓

\$200 | Serves 50 Guests

Pork Crostini

\$200 | Serves 50 Guests

Sliders

Chicken, Pork or Beef

\$175 | Serves 50 Guests

Elote Dip with Tortilla Chips

\$225 | Serves 50 Guests

Sweet Potato Empanadas ✓

\$175 | Serves 50 Guests

Corn Tacos

Chicken, Pork or Beef

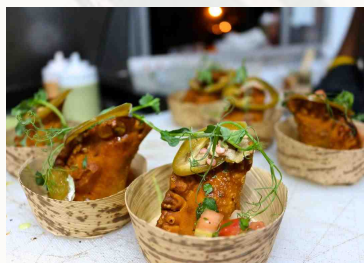
\$175 | Serves 50 Guests

Coconut Papaya Ceviche ✓

\$150 | Serves 50 Guests

Seafood Fritters with Charred Red Pepper Coulis

\$225 | Serves 50 Guests



# Maya Rosa Catering



## Fresh Fruit Tray

\$125 | Serves 50 Guests

\$200 | Serves 100 Guests

## Assorted Cheese Tray

\$125 | Serves 50 Guests

\$200 | Serves 100 Guests

## Charcuterie Board

\$200 | Serves 50 Guests

\$350 | Serves 100 Guests

## WEDDING MENU

## A D D - O N S



## Mezze Platter

## Hummus Board Spread

\$150 | Serves 50 Guests

\$250 | Serves 100 Guests

## Crudité Platter

## Veggies

\$125 | Serves 50 Guests

\$200 | Serves 100 Guests

## Late Night Cravings

## Hamburger Sliders

\$200 | Serves 50 Guests

## Chicken & Waffles

\$275 | Serves 50 Guests

## Street Tacos

Chicken, Beef or Pork

\$200 | Serves 50 Guests

## Cookies & Milk

\$175 | Serves 50 Guests

## Extras

## Drink Options

\$1.50 Per Person | Pick 2

Water, Soda, Sweet or Unsweet Tea,

Handmade Seasonal Lemonade

## Sauce Bar

\$1.50 Per Person | Pick 3

Lists are provided by caterers

*Includes Ice, Pitchers & Disposable Cups*

# Maya Rosa Catering

## TASTING MENU

\$50 Per Couple, \$15 Per additional  
guest up to 5 guests.  
Up to 12 Items

### SALADS

Antipasta Salad  
Arugula Spinach Salad  
Black Bean Corn Salad

### SIDES

Maduros  
Spanish Rice  
Yucca with Pickled Onions  
Grilled Vegetables  
Macaroni & Cheese  
Baked Beans  
Roasted Fingerling Potatoes  
Coleslaw  
Mashed Potatoes with Gravy  
Rice Pilaf  
Roasted Vegetables

### ENTREES

Chicken Alfredo  
Fresh Catch with Mustard Cream  
Spinach Sauce  
Red Wine Base Short Rib  
Pork Tenderloin  
Chicken with Tomato Artichoke  
Sauce  
Chicken Fricassee  
Pulled Pork  
BBQ Chicken Quarters  
Smoked Ribs  
Chopped Chicken Thighs

Tasting fees are due 5 days prior to the scheduled tasting. If the tasting event needs to be rescheduled, a 48 hour notice is required. If rescheduling is required without advanced notice, \$50.00 will be required in order to reschedule a new tasting date. All payments are non-refundable.

# Maya Rosa Catering

## WEDDING MENU

### P R I C I N G

All packages come with complimentary bread and butter

**Package A:** \$29 Per Person  
Includes 1 Salad, 2 Sides, 2 Entrees

**Package B:** \$34 Per Person  
Includes 1 Salad, 3 Sides, 2 Entrees

### A D D I T I O N A L F E E S

\$2,750.00 Minimum Required

An additional 25% Service Charge will be added to the final invoice for travel, equipment, staff, and services rendered.

A 3% Invoice fee will be added to each invoice (a total of 3).

A \$200 Hold the Date fee is required upon booking. This will go toward your final invoice price.

25% Deposit is required 120 Days prior to the wedding date.

Please refer to the Wedding Catering Contract for the full payment schedule.