



# **MESOMAYA**

**COMIDA Y COPAS**

## **CATERING MENU**

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

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**CATERING@MESOMAYA.COM**  
**972-388-5428**  
**MESOMAYA.COM**  

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## APERIVITOS

(by the quart)

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### QUESO POBLANO 30

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

### SALSA 30

choose of: **HOUSE SALSA** • **TOMATILLO SALSA VERDE**

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

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## BOCADOS/BITES

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### FLAUTITAS 35 (20 pieces)

house rolled crispy taquitos with your choice of potato & cheese or seasoned shredded chicken served with sour cream and jalapeno salsa verde

### QUESADILLAS 48 (24 pieces)

grilled flour tortillas with a house blend of cheeses, and the option to add seasoned chicken or carna asada, served with sour cream and pico de gallo

### SOPES 60 (24 pieces)

crispy corn masa boats filled with refried black beans, a house blend of cheeses, lettuce, tomato, and your choice of mushroom, shredded chicken, or carne asada served with sour cream and chili de arbol salsa

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## ENSALADAS

(serves 10)

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### ENSALADA DE LA CASA 40

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

### ENSALADA MERCADO DE POLLO 46

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



## ENCHILADA PACKAGE

**17.00** (per person)  
*2 per person*

served with white rice, black beans, tortillas, chips and house salsa, choose from:



### POLLO SERRANO

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



### MOLE POBLANO

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

### CALABACITAS

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

### QUESO BLANCO

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

## TACO PACKAGE

**17.00** (per person)

2 soft corn tortillas per person, romaine lettuce, tomato, pickled red onion, and queso fresco, served with white rice, black beans, tortilla chips, and house salsa  
choose from: **CARNITAS, POLLO, CARNE ASADA, VEGETABLES**

## ARRACHERA FAJITA PACKAGE

**26.00** (per person)

2 soft corn or flour tortillas per person, mesquite grilled protein of your choice on a bed of sauteed onions & bell peppers, served with monterrey cheese, sour cream, white rice, black beans, tortilla chips, and house salsa  
choose from: **POLLO, CARNE ASADA, CAMARON, COMBO (PICK 2) +2PP**

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## ENTRADAS

**245.00** (serves 10)

Choose 1 entrée for full portions or choose 2 entrées with half portions  
included sides packaged separately

### SANTA MARIA CHICKEN

spice rubbed seared chicken breast with poblano and cotija cheese mashed potatoes, sauteed mexican squash, and red chile guajillo sauce

### SALMON DE COCO

wood-grilled scottish salmon served over creamy coconut rice and sauteed house vegetables with queso fresco, salsa verde

### CARNITAS

shredded braised pork shoulder with bay leaves, orange peels, and black pepper served with white rice, refried black beans, pico de gallo, and chili de arbol salsa

### ARRACHERA/FAJITAS

mesquite grilled steak, chicken, or combo on a bed of sauteed onions & bell peppers served with 20 soft corn or flour tortillas, monterrey cheese, sour cream, white rice, and black beans

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## A LA CARTE

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### ENCHILADAS

*by the dozen*

POLLO SERRANO 75

MOLE POBLANO 75

QUESO BLANCO 60

VEGETALES 60

### TACOS

*by the dozen*

CARNITAS 75

POLLO 75

CARNE ASADA 85

CALABACITAS 60

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## ADICIONALES

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*serves 8-10*

WHITE RICE 35

BLACK BEANS 35

MEXICAN CALABACITAS 45

ELOTE CON CREMA 55

CHARRED BRUSSEL SPROUTS 55

SWEET CORN TAMAL 6/each

TORTILLAS 12/dozen

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## POSTRES/DESSERTS

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CHURROS 42.00

12 serving with warm chocolate sauce

PASTEL DE MORAS 50.00

20 bite size skillet baked blueberry cakes with whipped cream, fresh berries and blueberry drizzle



PASTEL DE CHOCOLATE 50.00

20 bite size moist oaxacan dark chocolate cake with fresh strawberries and warm chocolate rum sauce

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## BEBIDAS

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MANGO TEA 15.00/GALLON

LEMONADE 15.00/GALLON

ARNOLD PALMER 16.00/GALLON

HOUSE MARGARITA ON THE ROCK 60.00/GALLON

STRAWBERRY MARGARITA ON THE ROCKS 70.00/GALLON



CHEF NICO'S SPECIALTIES

\*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 Meso Maya location. Delivery fees will apply.