



MESOMAYA®

COMIDA Y COPAS

bienvenidos!

take your guests on a culinary adventure into the **FRESH, BOLD, AND EARTHY FLAVORS OF THE INTERIOR OF MEXICO.** whether the occasion is large or small, business or pleasure, we can provide the perfect venue and guarantee an experience.

to book your next event at meso maya, please complete an online inquiry at mesomaya.com/events or email catering@mesomaya.com

¡muchas gracias!



MESOMAYA[®]

COMIDA Y COPAS

PRIVATE EVENT MENU 1

LUNCH \$23 PP

APPETIZER

(SERVED FAMILY STYLE)

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

POLLO SERRANO ENCHILADAS

shredded chicken with cilantro, serrano cream sauce, chihuahua cheese, white corn tortillas, served with rice and beans

ENSALADA DE LA CASA

grilled chicken, mixed greens, vine ripened tomatoes, red onion, queso fresco, honey lime cilantro vinaigrette

TACOS DE CARNITAS

pork carnitas, pickled red onions, chile de arbol salsa, queso fresco, cilantro, housemade soft white corn tortillas, white rice, black beans 2 tacos per order served with habanero sauce on the side

QUESO BLANCO ENCHILADAS

(vegetarian)

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano, served with white rice & black beans

includes soft drinks

ADD ONS

GUACAMOLE 5.00 pp

QUESO 5.00 pp



MESOMAYA®

COMIDA Y COPAS

PRIVATE EVENT MENU 2

LUNCH \$35 PP

APPETIZER

(SERVED FAMILY STYLE)

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

ENSALADA MERCADO DE POLLO

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

ARRACHERA FAJITA

mesquite grilled skirt steak, peppers & onions, rice, beans served with house made corn tortillas

HERRADURA SALMON

pan-seared scottish salmon, tamarind-glazed, charred brussels sprouts, chile-guero, chayote purée

QUESO BLANCO ENCHILADAS

(vegetarian)

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano served with white rice & black beans

DESSERT

(SERVED FAMILY STYLE)

CHURROS

con chocolate y vanilla ice cream

includes soft drinks

ADD ONS

GUACAMOLE 5.00 pp

QUESO 5.00 pp



MESOMAYA®

COMIDA Y COPAS

PRIVATE EVENT MENU 1

DINNER \$40 PP

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE & QUESO POBLANO

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

POLLO SERRANO ENCHILADAS

shredded chicken with cilantro, serrano cream sauce, chihuahua cheese, white corn tortillas, served with rice and beans

ENSALADA MERCADO DE POLLO

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

RIB EYE TACOS

seared ribeye, romaine lettuce, grilled onions and peppers, cilantro, avocado, queso fresco, tomatillo salsa

SEAFOOD POBLANO

roasted poblano pepper, sauteed mazatlan blue shrimp, striped bass, scottish salmon, onions, peppers, mushroom, mexican melting cheese, creamy smokey chipotle sauce, saffron rice

QUESO BLANCO ENCHILADAS

(vegetarian)

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano served with white rice & black beans

DESSERT

(SERVED FAMILY STYLE)

CHURROS

con chocolate y vanilla ice cream

includes soft drinks



MESOMAYA®

COMIDA Y COPAS

PRIVATE EVENT MENU 2

DINNER \$50 PP

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE & QUESO POBLANO

HOUSE MADE CHIPS & SALSA

SALAD OR SOUP

ENSALADA DE LA CASA

side salad of mixed greens, vine ripened tomatoes, red onion, queso fresco, honey lime cilantro vinaigrette

SOPA DE LIMA

yucatan style chicken and vegetable soup, cilantro, avocado, chihuahua cheese

ENTRÉE

(GUEST CHOICE OF 1)

POLLO VERDE

pan seared chicken breast with poblano and cotija cheese mashed potatoes, sauteed mexican squash, and salsa verde

HERRADURA SALMON

pan-seared Scottish salmon, tamarind-glazed, charred brussels sprouts, chile-guero, chayote purée

COCHINITA PIBIL

yucatan-style braised pork, achiote sauce, white rice, black beans, pickled red onions, habanero salsa, served with housemade white corn tortilla

ARRACHERA FAJITA

mesquite grilled skirt steak, peppers & onions, rice, beans served with house made corn tortillas

VEGETABLE CHILE RELLENO

(vegetarian)

roasted poblano pepper stuffed with melted cheese and mixed vegetables, served with cilantro rice and red chile guajillo sauce

DESSERT

(GUEST CHOICE OF 1)

PASTEL DE CHOCOLATE

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

CHURROS

con chocolate y vanilla ice cream

includes soft drinks



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COMIDA Y COPAS

PRIVATE EVENT MENU 3

DINNER \$60 PP

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE & QUESO POBLANO

HOUSE MADE CHIPS & SALSA

SALAD OR SOUP

ENSALADA DE LA CASA

side salad of mixed greens, vine ripened tomatoes, red onion, queso fresco, honey lime cilantro vinaigrette

SOPA DE LIMA

yucatan style chicken and vegetable soup, cilantro, avocado, chihuahua cheese

ENTRÉE

(GUEST CHOICE OF 1)

SALMON DE COCO

wood grilled scottish salmon with creamy coconut rice, mexican calabacitas, and salsa verde

CARNE ASADA

wood-fired marinated skirt steak, homemade sweet corn tamal, crema mexicana, queso fresco, refried black beans

CHULETA TOMAHAWK

wood-grilled bone-in porkchop with charred green beans, elote con crema, queso fresco & pumpkin seed pipian rojo

SANTA MARIA CHICKEN

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

VEGETABLE CHILE RELLENO

(vegetarian)

roasted poblano pepper stuffed with melted cheese and mixed vegetables, served with cilantro rice and red chile guajillo sauce

DESSERT

(GUEST CHOICE OF 1)

FLAN DE QUESO

mexican egg custard with cream cheese, sugar cane caramel, dark rum whipped cream

PASTEL DE CHOCOLATE

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

CHURROS

con chocolate y vanilla ice cream

includes soft drinks



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BOCADOS SMALL BITES

FOR THE TABLE

FAMILY STYLE TOSTADITAS 5.00 pp

2 pieces per person, your choice of
BLACK BEAN, CHICKEN, CARNE ASADA or **COMBO** (pick 2)

PASSED PACKAGES

3 ITEMS \$19 PP/ 5 ITEMS \$25 PP

PUNTAS DE RIBEYE

pan seared ribeye with cilantro lime chimichurri

EMPANADAS

corn masa turnover filled with cheese and your choice of
beef barbacoa OR **potato & roasted poblano**
served with chile de arbol salsa & crema

TACOS DORADOS

house rolled crispy taquitos with your choice of
smoked shredded chicken or **potato & cheese**

CAMARONES A LA DIABLA

white mazatlan shrimp with red chile guajillo salsa

TOSTADITAS

crispy corn totopos with your choice of
carne asada, smoked shredded chicken or **black bean**
with melted chihuahua cheese, lettuce, tomato, and cilantro

SOPES

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



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BAR OPTIONS

CONSUMPTION BAR

host establishes the drink selection level to be offered, and beverages within that list are added to the tab as they are ordered.

LIMITED CONSUMPTION BAR

similar to the consumption bar, but host establishes the maximum dollar amount to be spent **or** establishes the number of drink tickets distributed to each guest. bar is closed or converted to cash bar when limit is reached.

OPEN BAR

similar to the consumption bar, the restaurant adds beverages to the tab as they are ordered; but in this case, guests are not limited to any specific packages or brands. The full bar will be available for purchase

CASH BAR

the guests are responsible for purchasing their own alcoholic beverages.



MESOMAYA®

COMIDA Y COPAS

HOUSE DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

DE LA CASA MARGARITA 10.50

WINE

SEASONAL OFFERINGS

10.00-12.50

IMPORTED BEERS

7.00

CORONA EXTRA
CORONA LIGHT
DOS XX LAGER
MODELO ESPECIAL
NEGRA MODELO
PACIFICO
VICTORIA

DOMESTIC BEERS

6.00

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
SHINER BOCK

MIXED DRINKS

KETEL ONE VODKA 9.00
BOMBAY SAPPHIRE GIN 9.00
DON Q RUM 9.00
LA MISIÓN TEQUILA 10.00
CAPTAIN MORGAN SPICED RUM 9.00
JACK DANIELS WHISKEY 9.00
JIM BEAM BOURBON 9.00

*selections subject to change based on availability
mixed drinks include basic mixers*



MESOMAYA[®]

COMIDA Y COPAS

PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

DE LA CASA MARGARITA 10.50

REMOLINO SWIRL MARGARITA 14.00

“SKINNY” LA FLACA 14.75

JALAPEÑO MARGARITA 14.50

PALOMA ROSA 14.00

PREMIUM WINE

SEASONAL OFFERINGS

12.00-15.00

IMPORTED BEERS

7.00

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

MODELO ESPECIAL

NEGRA MODELO

PACIFICO

VICTORIA

DOMESTIC BEERS

6.00

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

SHINER BOCK

MIXED DRINKS

TITO'S VODKA 9.00

TANQUERAY GIN 9.00

DON Q RUM 9.00

DON JULIO BLANCO 13.50

CAPTAIN MORGAN SPICED RUM 9.00

WOODFORD RESERVE WHISKEY 11.00

MAKER'S MARK WHISKEY 12.00

ILLEGAL MEZCAL 14.00

selections subject to change based on availability

mixed drinks include basic mixers



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COMIDA Y COPAS

SUPER PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

- TOPSHELF MARGARITA 17.00
- REMOLINO SWIRL MARGARITA 14.00
- MANGO SANGRITA 14.50
- JALAPEÑO MARGARITA 14.50
- RANCH WATER 17.00
- SKINNY LA FLACA 14.75
- BOURBON MARGARITA 17.00
- PALOMA 15.00

SUPER PREMIUM WINE

SEASONAL OFFERINGS

13.00-17.00

IMPORTED BEERS

7.00

- CORONA EXTRA
- CORONA LIGHT
- DOS XX LAGER
- MODELO ESPECIAL
- NEGRA MODELO
- PACIFICO
- VICTORIA

DOMESTIC BEERS

6.00

- BUD LIGHT
- MICHELOB ULTRA
- MILLER LITE
- SHINER BOCK

MIXED DRINKS

- BELVEDERE VODKA 10.00
- GREY GOOSE VODKA 10.00
- HENDRICKS GIN 10.00
- CASAMIGOS BLANCO 14.75
- DON JULIO REPOSADO 15.00
- DON Q RUM 9.00
- CAPTAIN MORGAN SPICED RUM 9.00
- GLENLIVET WHISKEY 13.00
- JOHNNIE WALKER BLACK 14.00
- VAGO ELOTE MEZCAL 15.00

*selections subject to change based on availability
mixed drinks include basic mixers*