



MESOMAYA®

COMIDA Y COPAS

Bienvenidos!

Take your guests on a culinary adventure into the **FRESH, BOLD, & EARTHY FLAVORS** of the interior of Mexico. Book your next rehearsal dinner, wedding reception, bat mitzvah, birthday party or any special event at Meso Maya!

Whether the occasion is large or small, business or pleasure, we can provide the perfect venue and guarantee an experience second- to – none. Our knowledgeable and accommodating staff has you covered.

Our private dining menus feature a superb selection of authentic interior Mexican food and many delectable combinations. All of which are served in generous portions with a variety of mouth- watering appetizers and desserts created by chef Nico Sanchez.

To book your next private event or to arrange a tour of our space, please visit mesomaya.com/private events or email catering@localfavorite.com.

Muchos gracias!

PRIVATE EVENT MENU I LUNCH \$23 pp

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

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

SERRANO CHICKEN ENCHILADAS

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

BUDIN DE CARNE

Layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan-seared beef tenderloin cubes, Yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

TACOS DE BRISKET

adobo marinated brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro

QUESO BLANCO ENCHILADA

(vegetarian)

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



PRIVATE EVENT MENU 2 LUNCH \$28 PER PERSON

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

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

ENSALADA MERCADO

Hand cut romaine and iceberg lettuces, mixed greens, tomatoes, black beans, corn, crispy bacon, adobo grilled chicken breast, Monterey jack cheese, and avocado dressing

BUDIN POLLO

Layered house made corn tortillas, melted chihuahua cheese, Monterey jack, queso asadero, sautéed white chicken, black beans, arugula, queso fresco, and roasted tomatillo sauce

TACOS DE CARNE ASADA

House made corn tortillas, wood grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, and cilantro

QUESO BLANCO ENCHILADA

(vegetarian)

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

DESSERT

(served family style)

PASTEL DE CHOCOLATE



PRIVATE EVENT MENU I DINNER \$28 PER PERSON

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

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

SERRANO CHICKEN ENCHILADAS

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

BUDIN DE CARNE

Layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan-seared beef tenderloin cubes, Yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

TACOS DE CARNE ASADA

House made corn tortillas, wood grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, and cilantro

BUDIN DE VEGETALES

(vegetarian)

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

DESSERT

(served family style)

PASTEL DE CHOCOLATE



PRIVATE EVENT MENU 2 DINNER \$38 PER PERSON

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

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish

HOUSE MADE CHIPS & SALSA

SALAD

ENSALADA DE LA CASA

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

ENTRÉE

(GUEST CHOICE OF 1)

POLLO CON MOLE

hard-seared skin-on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, oaxacan mole rojo

BUDIN DE CARNE

Layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan-seared beef tenderloin cubes, Yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

COCHINITA PIBIL

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

BUDIN DE VEGETALES (vegetarian)

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

DESSERT (served family style)

PASTEL DE CHOCOLATE



PRIVATE EVENT MENU 3 DINNER \$48 PER PERSON

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

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE & QUESO POBLANO

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

SALAD

ENSALADA DE LA CASA

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

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 steak, house made sweet corn tamale, black beans, knob onions, queso fresco, and hand made tortillas

CHULETA DE CERDO

Wood fired bone-in pork chop, elote con crema, Mexican calabacitas, and pipian rojo sauce

DESSERT

(served family style)

PASTEL DE CHOCOLATE



PASSED BOCADOS

TOSTADA SIBERIA

Bite sized white shredded chicken or brisket with avocado, pickled jalapeno, crema, queso fresco and chile de arbol salsa

PUNTAS PICOSAS

Prime steak bites with red chile guajillo salsa

MEXICO CITY STYLE QUESADILLAS

Corn masa turnover filled with your choice of beef barbacoa and cheese or potato and cheese, served with chile de arbol salsa and crema

TACOS DORADOS

House rolled crispy taquitos with your choice of chicken, beef, or chorizo and potato with cheese

CAMARONES A LA DIABLA

white mazatlan shrimp with red chile guajillo salsa

TOSTADITAS

Crispy corn totopos with your choice of carne asada or chicken with melted chihuahua cheese, lettuce, tomato, and cilatron

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



HOUSE DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

HOUSE MARGARITA \$8.50

REMOLINO SWIRL MARGARITA \$9.50

CUPCAKE CHARDONNAY \$8

CUPCAKE RED BLEND \$8

IMPORTED BEERS \$6

CORONA EXTRA, CORONA LIGHT, DOS XX LAGER, MODELO ESPECIAL,

NEGRA MODELE, PACIFICO, VICTORIA

DOMESTIC BEERS \$5

BUD LIGHT, MICHELOB ULTERA, MILLER LITE, SHINER BOCK

WELL LIQUORS \$8



CALL DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

HOUSE MARGARITA \$8.50

REMOLINO SWIRL MARGARITA \$9.50

MANGO SANGRITA \$10.50

SERRANO BERRY MARGARITA \$11

MATUA SAUVIGNON BLANC \$9

GRAFFIGNA PINOT GRIGIO \$10

CASA MADERO CHARDONNAY \$10

NATURA CABERNET \$10

SEPTIMA MALBEC \$10

IMPORTED BEERS \$6

**CORONA EXTRA, CORONA LIGHT, DOS XX LAGER, MODELO
ESPECIAL,**

NEGRA MODELE, PACIFICO, VICTORIA

DOMESTIC BEERS \$5

BUD LIGHT, MICHELOB ULTERA, MILLER LITE, SHINER BOCK

**TITO'S VODKA, CROWN ROYAL WHISKEY, DON Q RUM, BOMBAY
SAPPHIRE GIN, \$9**



PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

SERRANO BERRY MARGARITA \$11

TOP SHELF MARGARITA \$12.50

AVOCADO MARGARITA \$12.50

SKINNY MARGARITA \$12

KIM CRAWFORD SAUVIGNON BLANC \$12

MEOIMI CHARDONNAY \$11

LOUIS MARTINI CABERNET \$13.50

MEOIMI PINOT NOIR \$12.50

IMPORTED BEERS \$6

**CORONA EXTRA, CORONA LIGHT, DOS XX LAGER, MODELO
ESPECIAL,**

NEGRA MODELE, PACIFICO, VICTORIA

DOMESTIC BEERS \$5

BUD LIGHT, MICHELOB ULTERA, MILLER LITE, SHINER BOCK

**GREY GOOSE \$10, HENDRICK'S GIN \$10, WOODFORD RESERVE \$11,
GLENLIVET SCOTCH \$13**