



# MESOMAYA®

## COMIDA Y COPAS

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

### **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](https://mesomaya.com/private-events)** or **email [catering@localfavorite.com](mailto:catering@localfavorite.com)**.

**Muchos gracias!**



# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### PRIVATE EVENT MENU 1

LUNCH \$25 PP

---

#### 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, monterrey jack & muenster cheese, housemade  
white corn tortillas, signature queso poblano



# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### PRIVATE EVENT MENU 2

LUNCH \$30 PP

---

#### 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

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



# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### PRIVATE EVENT MENU 1

DINNER \$32 PP

---

#### 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

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



# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### PRIVATE EVENT MENU 2

DINNER \$42 PP

---

#### 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

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



# MESOMAYA®

## COMIDA Y COPAS

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

### PRIVATE EVENT MENU 3

DINNER \$54 PP

---

#### 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

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



# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### **PASSED BOCADOS**

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

#### **TOSTADA SIBERIA**

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

#### **PUNTAS PICOSAS**

prime steak bites with red chile guajillo salsa

#### **MEXICO CITY STYLE QUESADILLAS**

corn masa turnover filled with your choice of beef  
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



# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### HOUSE DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

---

#### MARGARITAS

---

HOUSE MARGARITA 9.00

REMOLINO SWIRL MARGARITA 10.50

---

#### WINE

---

CUPCAKE CHARDONNAY 11.00

CUPCAKE RED BLEND 11.00

---

#### IMPORTED BEERS

---

7.00

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

MODELO ESPECIAL

NEGRA MODELE

PACIFICO

VICTORIA

---

#### DOMESTIC BEERS BEERS

---

6.00

BUD LIGHT

MICHELOB ULTERA

MILLER LITE

SHINER BOCK

---

#### WELL LIQUORS

---





# MESOMAYA<sup>®</sup>

## COMIDA Y COPAS

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

### CALL DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

---

#### MARGARITAS

---

HOUSE MARGARITA 9.50

REMOLINO SWIRL MARGARITA 10.50

MANGO SANGRITA 11.50

SERRANO BERRY MARGARITA 12.00

---

#### WINE

---

PREMIUM WINES 12.00

---

#### IMPORTED BEERS

---

7.00

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

MODELO ESPECIAL

NEGRA MODELE

PACIFICO

VICTORIA

---

#### DOMESTIC BEERS BEERS

---

6.00

BUD LIGHT

MICHELOB ULTERA

MILLER LITE

SHINER BOCK

---

#### CALL LIQUORS

---