



# **MESOMAYA**

**COMIDA Y COPAS**

## **CATERING MENU**

.....

**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 25

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

## SALSA 25

served with tortilla chips

## GUACAMOLE 25

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish served with tortilla chips

## TOSTADITAS 26

(serves 10)

### CHICKEN • SHRIMP • CARNE • BLACK BEAN

fried house corn tortillas with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa

## CEVICHE 30

isla cortés white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, fresh avocado

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# ENSALADAS

(serves 10)

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## ENSALADA DE LA CASA 40

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

## KALE VERDE 45

green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, english cucumber, tangy mango vinaigrette

## ENSALADA MERCADO DE POLLO 46

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

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## ENCHILADAS

(dozen)

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 **SERRANO** 45

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

**BRISKET** 45

slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo guajillo sauce

 **MOLE** 45

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

**VEGETALES** 36

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

**QUESO BLANCO** 40

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

### ENCHILADAS PACKAGE

**15.99** (per person)

served with tortilla chips, salsa, rice & beans.  
Choose from:

**SERRANO, BRISKET, QUESO BLANCO, VEGETALES**

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## TACOS

(dozen)

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housemade soft white corn tortillas served with romaine lettuce, tomato, pickled red onions, your choice of shredded or fresco cheese. Choose from:

**CARNITAS OR POLLO 52 • CARNE OR CAMARON 55**

### TACO PACKAGE

**13.99** (per person)

served with tortilla chips, salsa, rice & beans.  
Choose from:

**CARNITAS, POLLO, CARNE, CAMARON**

## **BUDIN AZTECA**

**155** (serves 10)

housemade white corn tortillas layered with melted chihuahua cheese, monterey jack, queso asadero, served with rice & beans. Choose from:

### **POLLO**

pulled roasted adobo chicken breast, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

### **CHULETA**

seared, diced pork chop, gold potatoes, nopales, queso fresco, arugula, tomatillo salsa verde

### **CARNE**

seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, red chile guajillo sauce

### **VEGETALES**

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

### **CAMARON**

white mar de cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

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## **ENTRADAS**

(serves 10)

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Served with rice & beans. Choose from:

### **POLLO CON MOLE 225**

hard-seared skin-on chicken breast, crema mexicana, queso fresco, red radish, oaxacan mole rojo

### **CHULETA DE CERDO 225**

fire-roasted, bone-in pork chop, pipian rojo sauce

### **COCHINITA PIBIL 225**

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

### **SALMON DE COCO 250**

wood-grilled scottish salmon, queso fresco, salsa verde (recommended with creamy coconut rice, sautéed zucchini & carrots as your sides)

### **DEL MAR ENCHILADAS 250**

jumbo lump crab meat, adobo shrimp, fresh avocado, chihuahua & muenster cheese, housemade white corn tortillas, roasted creamy tomatillo sauce

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## ADICIONALES

(serves 20)

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**SWEET PLANTAINS** 5/EACH

**SWEET CORN TAMAL** 5/EACH

**WHITE RICE** 35

**BLACK BEANS** 35

**MEXICAN CALABACITAS** 45

**ELOTE CON CREMA** 55

**CHARRED BRUSSEL SPROUTS** 55

**TORTILLAS** 12/DOZEN

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## POSTRES

**60** (serves 10)

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### PASTEL DE MORAS

skillet baked blueberry cake with mexican vanilla ice cream, blueberry drizzle

### 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** 19.99/DOZEN

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## BEBIDAS

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**MANGO TEA** 12.99/GALLON

**UNSWEET TEA** 12.99/GALLON

**LEMONADE** 12.99/GALLON

\*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. \$150 delivery minimum. Delivery is available within a 20 mile radius from your nearest participating Meso Maya location. Delivery fees will apply.