



MESOMAYA[®]

COMIDA Y COPAS

Bienvenidos!

Take your guests on a culinary adventure into the **FRESH AND BOLD 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 \$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

KALE VERDE ENSALADA

(vegetarian)

green baby kale, fresh avocado, diced pineapple, orange
slices, apple crunch, golden raisins, vine ripened
tomatoes, english cucumber, tarragon mango vinaigrette

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



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PRIVATE EVENT MENU 2

LUNCH \$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)

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)

CHURROS

con chocolate y vanilla ice cream



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COMIDA Y COPAS

PRIVATE EVENT MENU 1

DINNER \$40 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

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 CHULETA

layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan- seared diced pork chop, Yukon potatoes, nopales, and queso fresco, arugula, with tomatillo salsa verde

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)

CHURROS

con chocolate y vanilla ice cream



MESOMAYA®

COMIDA Y COPAS

PRIVATE EVENT MENU 2

DINNER \$50 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)

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 CHULETA

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

PASTEL DE CHOCOLATE

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



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PRIVATE EVENT MENU 3

DINNER \$60 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

BUDIN DE VEGETALES

(vegetarian)

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

DESSERT

FLAN DE QUESO

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



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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 salsa

white shredded chicken or brisket

PUNTAS PICOSAS

prime steak bites with red chile guajillo salsa

EMPANADAS

corn masa turnover filled with cheese
and your choice of beef OR potato
served with chile de arbol salsa and crema

TACOS DORADOS

house rolled crispy taquitos with your
choice of **carne asada or chicken**

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

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.



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HOUSE DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA 10.00

WINE

SELECT RED, WHITE, OR SPARKLING WINE 8.00

selections may vary based on availability

IMPORTED BEERS

7.00

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

MODELO ESPECIAL

NEGRA MODELE

PACIFICO

VICTORIA

DOMESTIC BEERS

6.00

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

SHINER BOCK

MIXED DRINKS

DEEP EDDY VODKA 8.00

BOMBAY SAPPHIRE GIN 9.00

LA MISSION TEQUILA 9.00

DON Q RUM 9.00

CAPTAIN MORGAN SPICED RUM 9.00

JACK DANIELS WHISKEY 9.00

JIM BEAM BOURBON 9.00

ILLEGAL MEZCAL 9.00

selections subject to change based on availability



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COMIDA Y COPAS

CALL DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA	10.00
REMOLINO SWIRL MARGARITA	12.00
MANGO SANGRITA	13.00
SERRANO BERRY MARGARITA	13.00

PREMIUM WINE

MEIOMI PINOT NOIR	12.50
MEIOMI CHARDONNAY	11.00
MEIOMI ROSE	11.50
RUFFINO PROSECCO	9.00

IMPORTED BEERS

7.00
CORONA EXTRA
CORONA LIGHT
DOS XX LAGER
MODELO ESPECIAL
NEGRA MODELE
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	12.50
PATRON SILVER	12.50
CAPTAIN MORGAN SPICED RUM	9.00
WOODFORD RESERVE WHISKEY	11.00
MAKER'S MARK WHISKEY	12.00
BOZA MEZCAL	12.50

selections subject to change based on availability



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SUPER PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA	10.00
REMOLINO SWIRL MARGARITA	12.00
MANGO SANGRITA	13.00
SERRANO BERRY MARGARITA	13.00
RANCH WATER	13.00
SKINNY LA FLACA	14.00
MEXICAN MARTINI	14.00
OLD FASHION	16.00

SUPER PREMIUM WINE

BOEN PINOT NOIR	13.00
JOEL GOTT MERLOT	12.00
FRANCISCAN CHARDONNAY	12.00
MEIOMI ROSE	11.50
MUMM BRUT	13.00

IMPORTED BEERS

7.00
CORONA EXTRA
CORONA LIGHT
DOS XX LAGER
MODELO ESPECIAL
NEGRA MODELE
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	13.50
OSADIA RESOSADO	16.00
DON Q RUM	9.00
CAPTAIN MORGAN SPICED RUM	9.00
GLENLIVET WHISKEY	13.00
JOHNNIE WALKER BLACK	14.00
VAGO ELOTE MEZCAL	14.00

selections subject to change based on availability