

APPETIZERS

Half Tray 20 pieces \$40

Full Tray 40 pieces \$80

Each Additional Piece \$2

shrimp mojo de ajo garlic marinated shrimp, jicama, avocado aioli

tinga empanadas chicken tinga, corn masa, chihuahua cheese, tomato-chipotle sauce

croquetas plantain, bacon, red onion, serrano aioli

mexican eggrolls black beans, sweet corn, chihuahua cheese, red onion, roasted garlic aioli

vegetarian empanadas carrot, chayote, potato, puff pastry

Half Tray 20 pieces \$60

Full Tray 40 pieces \$120

Each Additional Piece \$3

beef empanadas beef piccalilli, puff pastry, cilantro chimichurri

spinach & goat cheese empanadas spinach, goat cheese, puff pastry

sweet corn tamales corn masa tamales, sweet corn, ricotta, poblano cream sauce

platanos de ropa vieja plantains, stewed beef, pico de gallo, queso fresco, aji amarillo sauce

chicken skewers adobo marinated chicken

Half Tray 20 pieces \$80

Full Tray 40 pieces \$160

Each Additional Piece \$4

shrimp skewers adobo shrimp, red bell pepper

mini cheeseburgers angus beef, cheddar jack, chipotle mayo, brioche bun

steak skewers chipotle marinated carne asada, chimichurri (*market price*)

TACOS

Half Tray 20 tacos

Full Tray 40 tacos

Portion sizes are 4 ounces of protein. This is intended to make 2 tacos. All tacos include rajas, tortillas, queso fresco

carne asada chipotle marinated grilled skirt steak
half tray \$100 | full tray \$200

ropa vieja stewed, shredded beef
half tray \$90 | full tray \$180

cochinita pibil shredded pork shoulder
half tray \$80 | full tray \$160

chicken garlic marinated grilled chicken breast
half tray \$70 | full tray \$140

SIDES

Half Tray 20 servings | **Full Tray** 40 servings

rice

half tray \$20 | full tray \$40

white rice

caribbean rice white rice tossed with plantains and pineapple

black beans

half tray \$20 | full tray \$40

sautéed veggies (*seasonal vegetable selection*)

half tray \$40 | full tray \$80

pico de gallo

cup \$8 | pint \$15 | quart \$30 | gallon \$90

purees { mango, strawberry, prickly pear, guava, blood orange, pomegranate }

cup \$10 | pint \$20 | quart \$35 | gallon \$135

caesar salad romaine lettuce, manchego cheese, croutons, house caesar dressing

seasonal salad contact event coordinator for details

small bowl (80oz., serves 15) \$40

medium bowl (160 oz., serves 30) \$80

large bowl (320 oz., serves 60) \$160

ENTREES

Half Tray 10 portions

Full Tray 20 portions

All portions are 4 ounces; price varies by protein, as indicated below. We recommend ordering a total of 8 ounces per guest for a full meal.

Please note: these items do not come with sides.

oaxacan chicken grilled chicken breast, mole, plantains, pineapple
half tray \$60 | full tray \$120

cochinita pibil slow roasted pork shoulder
half tray \$70 | full tray \$140

shrimp skewers gulf shrimp skewers, chipotle garlic sauce
half tray \$55 | full tray \$110

ropa vieja stewed beef, lightly fried polenta cake, pico de gallo, queso fresco, aji-amarillo sauce
half tray \$85 | full tray \$170

vegetarian enchiladas tortillas, potato, carrot, chayote, chihuahua cheese, tomatillo sauce
half tray \$50 | full tray \$100

chicken enchiladas tortillas, poached chicken, chihuahua cheese, mole, radishes
half tray \$55 | full tray \$110

carne asada chipotle marinated grilled skirt steak, cilantro chimichurri
half tray \$100 | full tray \$200

salmon grilled salmon, poblano cream sauce
half tray \$100 | full tray \$200

DESSERTS

Half Tray 20 servings

Full Tray 40 servings

mexican wedding cookies, spiced brownies
half tray \$50 | full tray \$100

tres leches, churro cheesecake, flan
half tray \$80 | full tray \$160

PARTY PLATTERS

nachos del sol tortilla chips, braised beef, cheddar-jack, scallion, black beans, jalapeño, tomato, sour cream

half tray \$40 { serves 5-6 }
full tray \$75 { serves 10-12 }

salsa roja roasted tomatoes, garlic, & serrano pureed with fresh onion & cilantro. Served with house made tortilla chips

salsa verde roasted tomatillos, garlic, & serrano pureed with fresh onion & cilantro. Served with house made tortilla chips

pint \$10 | quart \$20 | gallon \$60

guacamole smashed avocados tossed with tomatoes, red onion, serrano, cilantro and lime juice, served with house made tortilla chips

pint \$20 | quart \$40 | gallon \$140

ceviche tradicional fresh tilapia cured in citrus juice and tossed with tomato, onion, green olives, cilantro, & serrano. Served with house made tortilla chips

pint \$30 { serves 6-8 }
quart \$55 { serves 14-16 }
gallon \$175 { serves 55-64 }

fresh lime juice hand squeezed limes, lemons, and oranges mixed lightly with simple syrup. mix with your favorite tequila and orange liqueur for margaritas at home

pint \$10 { 4-5 servings }
quart \$20 { 8-10 servings }
gallon \$70 { 32-40 servings }



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MAYA DEL SOL



CATERING
MENU

The following menu is available for pick-up and delivery service only; delivery service subject to availability and fee. 2 hour disposable chafing dishes available at \$7 per full tray.

Please note that all prices are based on market prices and are subject to change.