



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 CARNITAS

pork carnitas, pickled red onions, chile de arbol salsa, queso fresco, cilantro, housemade soft white corn tortillas, white rice, black beans 2 tacos per order served with habanero sauce on the side

QUESO BLANCO ENCHILADA

(vegetarian)

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

includes soft drinks



MESOMAYA®

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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

includes soft drinks



MESOMAYA®

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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

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

TACOS DE BRISKET

adobo marinated brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro, housemade soft white corn tortillas, white rice, black beans
2 tacos per order served with habanero sauce on the side

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

includes soft drinks



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

SALMON DE COCO

wood-grilled scottish salmon with creamy coconut rice, sautéed zucchini & carrots, queso fresco, salsa verde

COCHINITA PIBIL

yucatan-style braised pork, tangy orange, achioté 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

includes soft drinks



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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 TOMAHAWK

fire-roasted, bone-in pork chop, elote con crema, sautéed zucchini & carrots, pipian rojo sauce.

BUDIN DE VEGETALES

(vegetarian)

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

DESSERT

(GUEST CHOICE OF 1)

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

includes soft drinks



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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 MODELO
PACIFICO
VICTORIA

DOMESTIC BEERS

6.00

BUD LIGHT
MICHELOB ULTRA
MILLER LITE
SHINER BOCK

MIXED DRINKS

KETEL ONE VODKA 9.00
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
SOMBRA MEZCAL 10.00

selections subject to change based on availability
mixed drinks include basic mixers



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CALL DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA 10.00
REMOLINO SWIRL MARGARITA 12.00

PREMIUM WINE

MEIOMI PINOT NOIR 12.50
MEIOMI CHARDONNAY 12.00
MEIOMI ROSE 11.50
RUFFINO PROSECCO 9.00

IMPORTED BEERS

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

*selections subject to change based on availability
mixed drinks include basic mixers*



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SUPER PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

- TOPSHELF MARGARITA 16.00
- REMOLINO SWIRL MARGARITA 12.50
- MANGO SANGRITA 13.75
- SERRANO BERRY MARGARITA 13.75
- RANCH WATER 16.00
- SKINNY LA FLACA 13.75
- EL VIEJO OLD FASHIONED 15.00

SUPER PREMIUM WINE

- BOEN PINOT NOIR 13.00
- CASA MADERO CABERNET 13.50
- KIM CRAWFORD SAUVIGNON BLANC 13.00
- MEIOMI ROSE 11.50
- MUMM BRUT 13.00

IMPORTED BEERS

- 7.00
- CORONA EXTRA
- CORONA LIGHT
- DOS XX LAGER
- MODELO ESPECIAL
- NEGRA MODELO
- 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
- DON JULIO REPOSADO 13.50
- 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
mixed drinks include basic mixers*