

# MEZCALITO'S

## *Catering Menu*

### Drop off & Set Up Catering

There's a \$150 order minimum/\$250 for deliveries. Delivery service must be requested at least 48 hours before the event & is based on availability as well as distance. A delivery fee will be added depending distance and order amount.

All buffet entrees include disposable plates, utensils, & serving utensils.  
Sternos, stands, & pans are \$7 a set/\$5 for pan & fuel refill.

### Full Service Catering

Includes set up with navy linens, stainless steel warmers, tending to the buffet line, decor, as well as clearing plates, & breakdown of our section.  
Disposable plates & forks included. Dinner plates & silverware available for an extra fee.



## Buffet Appetizers

Includes individual trays

### Suggested Servings

Bowl (32oz): 10-14 people  
Half Pan (120oz): 37-42 people

#### Chips & Salsa

Bowl 20  
Half Pan 40

#### Cheese Dip

Bowl 30  
Half Pan 75

#### Guacamole

Bowl 40  
Half Pan 115

## Buffet Entrees

Priced Per Person

#### Taco Bar

15  
Two tacos, tortillas, pico de gallo, onions, tomatoes, cheese, lettuce, jalapeños, limes, black beans & rice. Served with sauces: chipotle, chipotle-mayo, avocado, & sour cream.

#### Protein Options

Grilled Chicken - Steak - Pork Pibil - Brisket  
Mixed Veggie - Ground Beef - Grilled Tofu

Add + \$1 per meat option for Grilled Shrimp  
Add +\$2 Impossible Meat (plant based)

#### Chile Relleno

16  
Roasted Poblano Pepper w/ chicken or veggies, pumpkin seeds, goat cheese sauce, rice & beans.

#### Tamales

13  
Two handmade tamales served with red sauce, cilantro, cheese, your choice of protein, rice & beans.

#### Pescado Mezcalito's

19  
Grilled salmon fillet, poblano mashed potatoes & lemon-caper sauce.

## Dessert

Tres Leches Cake 45

Vanilla sponge cake soaked in sweet milk.  
Available fruit: pineapple & strawberry

Coconut Flan Cake 45

Baked custard w/ caramel & coconut flakes

Churros 4 per person

Fried cinnamon dough sticks served with chocolate, strawberry, & dulce de leche sauce

## Display Appetizers

Priced Per Person  
(35 order minimum per item)

Served in individual glass containers on display shelves provided by our catering team.  
Custom menu available upon request

5 Ceviche  
Fish

3.50 Mexican Street Corn  
Yellow Corn, Cotija Cheese, Mayo, Cayenne Pepper, & Lime

5 Fried Shrimp & Jalapeño Skewer  
w/ a Shot of Chipotle-Mayo Sauce

7 Crab Bruschetta  
Toasted Cuban bread

## Sides

### Suggested Servings

Half Pan (120oz): 25-35 people

50 Green Rice

50 Black Beans

40 Maduros (Sweet Plantains)

50 Mixed Veggies

40 Yucca Fries w/Jalapeño Sauce

50 Chipotle Cheese Grits

40 Side Salad  
Feeds about (20)

Lettuce, Tomatoes, Cabbage, Pumpkin Seeds, & Lemon Vinaigrette Dressing

5 per person Plated Side Salad

7 per person Grilled Chicken Breast

## Drinks

3.5 Mexican Coke (Glass Bottle)

3.5 Jarritos Mexican Sodas (Glass Bottle)

20 Gallon Horchata

16 Gallon Sweet Tea

16 Gallon Unsweetened Tea

16 Gallon Lemonade

20 750 ML Homemade Margarita Mix

20 750 ML Homemade Ginger Mix

40 Bar Garnish for 75 People

4.5 Bag of Ice

# *Fine Little Details*

## Dinner Plates

Classic White 10" Plate

0.80

## Silverware

Fork

0.60

Knife

0.60

## Linen Napkins

Pre-Arranged Silverware Roll Style  
Available Colors: White, Ivory, or Navy

0.95

## Dinnerware Package

Includes plates, forks, knives, & linen  
napkin

3

## Chef Services

For superior presentation and details

225

## Bartneding Services

225

## Cake Cutting

.90

