

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

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

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

Tamales

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

Pescado Mezcalito's

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

Dessert

Tres Leches Cake

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

Coconut Flan Cake

Baked custard w/ caramel & coconut flakes

Churros

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

3.25 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

Black Beans

35 Maduros (Sweet Plantains)

Mixed Veggies

40 Yucca Fries w/Jalapeño Sauce

Chipotle Cheese Grits

40 Side Salad

Feeds about (20)

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

5 per person Plated Side Salad

Grilled Chicken Breast

7 per person

Drinks

3.5 Mexican Coke (Glass Bottle)

Jarritos Mexican Sodas (Glass Bottle)

Gallon Horchata

Gallon Sweet Tea

Gallon Unsweetened Tea

Gallon Lemonade

750 ML Homemade Margarita Mix

750 ML Homemade Ginger Mix

Bar Garnish for 75 People

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

