

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

Ceviche

Fish

Mexican Street Corn

3.25
Yellow Corn, Cotija Cheese, Mayo, Cayenne Pepper, & Lime

Fried Shrimp & Jalapeño Skewer

5
w/ a Shot of Chipotle-Mayo Sauce

Crab Bruschetta

7
Toasted Cuban bread

Sides

Suggested Servings

Half Pan (120oz): 25-35 people

Green Rice

Black Beans

Maduros (Sweet Plantains)

Mixed Veggies

Yucca Fries w/Jalapeño Sauce

Chipotle Cheese Grits

Side Salad

Feeds about (20)

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

Plated Side Salad

Grilled Chicken Breast

Drinks

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

Bartending Services

225

Cake Cutting

.90

