



2910 SE Division St, Portland, OR 97202

www.mestizopdx.com

MESTIZO CATERING PACKAGE

(All Gluten Free and Soy Free)

Catering Terms & Conditions

- All prices are subject to change, especially for events booked far in advance.
- Listed prices are based on pickup at the restaurant.
- Final guest headcount must be confirmed 48 hours prior to the event.
- A pre-payment or deposit is required to secure and confirm all catering services.
- **Delivery service** is available with an additional fee based on guest count and location.
- **Staffed Catering Service** is available with additional fee based on guest count and location.
Our professional team will handle food station setup, including:
 - Chafing pans & sterno to keep food hot throughout your event
 - On-site setup and cleanup of the food station
 - Please note: This service includes setup and cleanup of the food station only. We do not provide dining area setup/breakdown or floor service.



TACOS PARTY

STARTING AT \$25 PER PERSON

(Minimum 20 guests)

- Pricing is based on **pickup at the restaurant**
- Food served in aluminum trays with disposable plates and utensils upon request



WHAT'S INCLUDED

SNACK(Vegan)	SIDE(Vegan)	SAUCES (Vegan)
Guacamole Chips Pico De Gallo	Organic Blue Corn Tortilla Mexican Slaw Radish Romaine Lettuce Cilantro Lime	Chipotle Aioli Spicy Salsa (Molcajete) Salsa Macha Orange Habanero

CHOICE OF 3 PROTEIN OPTION *Additional Protein \$5 extra per person per item*

Pork Belly *8-hour Sous Vide Pork Belly*

Fried Banana Flower (Vegan)

Fried Fish *with Gluten Free Beer Batter*

Chicken Tinga *Braised Shredded Chicken Thigh in Tomato and Mexican Spices*

Grilled shrimp

PREMIUM PROTEIN OPTION *Additional Protein \$5 extra per person per item*

Carne Asada *Marinated steak*

Birria *Braised Beef*

ADDITIONAL SNACK *\$5 extra per person per item*

Brussels Sprouts (Vegan)

Crispy Brussels Sprouts with Chili Pineapple Sauce and Crispy Shallots

Shrimp Ceviche

Avocado, Cucumber, Tomato, Red Onion

Coconut Meat Ceviche (Vegan)

Coconut Cream, Red Onion, Tomato, Serrano, Piloncillo

Elote (Vegetarian)

Grilled Corn On the Cob, Chipotle Aioli, Cotija, Chili Salt

Mestizo

OPTIONAL

Empanada \$5 per piece

Beyond Meat (Vegan)

Three Sisters' Masa, Beyond Meat, Onion, Pikliz, Red Wine Aioli

Sweet Corn & Queso Fresco (Vegetarian)

Three Sisters' Masa, Sweet Corn, Queso Fresco, Chipotle Aioli

Mushroom & Vegan Mozzarella Cheese (Vegan) *Three Sisters' Masa, Mushroom, Spinach, Vegan Mozzarella, Pikliz, Mojo Aioli*





FIESTA LATINA

BUFFET STYLE LUNCH / DINNER

STARTING AT \$30 PER PERSON (Minimum 20 guests)

- Pricing is based on **pick-up at the restaurant**
- Food served in aluminum trays with disposable plates and utensils upon request



SIDE (Vegan)

Rice Pilaf
Black Bean
Mojo Aioli
Spicy Salsa (Molcajete)

SNACK (Vegan)

Guacamole
Chips
Pico De Gallo
Yuca Fries
House Salad

Romaine, Arugula, Grilled Yam, Corn, Tomato, Pickliz, Quinoa, Sunflower Seed. Choice Of Orange Cumin Vinaigrette Or Coconut Ranch



ADDITIONAL SNACK \$5 extra per person per item

Brussels Sprouts (Vegan)

Crispy Brussels Sprouts with Chili Pineapple Sauce And Crispy Shallots

Shrimp Ceviche

Avocado, Cucumber, Tomato, Red Onion

Coconut Meat Ceviche (Vegan)

Coconut Cream, Red Onion, Tomato, Serrano, Piloncillo

Elote (Vegetarian)

Grilled Corn On The Cob, Chipotle Aioli, Cotija, Chili Salt

Optional

Empanada \$5 per piece

Beyond Meat (Vegan)

Three Sisters' Masa, Beyond Meat, Onion, Pikliz, Red Wine Aioli

Sweet Corn & Queso Fresco (Vegetarian)

Three Sisters' Masa, Sweet Corn, Queso Fresco, Chipotle Aioli

Mushroom & Vegan Mozzarella Cheese (Vegan)

Three Sisters' Masa, Mushroom, Spinach, Vegan Mozzarella, Pikliz, Mojo Aioli

CHOICE OF 3 ENTREE (Additional entree \$5 extra per person per item)

Chicken Tinga *Braised Shredded Chicken Thigh in Tomato and Mexican Spices*

Camarones Al Ajillo *Garlic Butter Shrimp*

Branzino Del Norte *Pan-seared Branzino fillet, Roasted Corn and Pepper, Tomato, Coconut Guajillo, Rice Pilaf, Pickled Red Onion*

Pan-Seared Fish

Grilled Shrimp

Fried Banana Flower Taco (Vegan)

Gluten Free Beer Batter, Banana Flower, Slaw, Orange Habanero, Chipotle Aioli

Hongo del Norte (Vegan)

Farm & Wild Oyster Mushroom, Spinach, Roasted Corn and Pepper, Tomato, Coconut Guajillo, Rice Pilaf, Pickled Red Onion

PREMIUM ITEM (\$5 additional per person per item)

Birria

Braised Beef, Mexican Chile Blend, Spices, Blue Corn Tortilla

Surf & Turf

Grilled Marinated Steak and Grilled Shrimp



DESSERT (\$5 additional per person per item)

Leche Flan (Vegetarian)

Caramelized Sugar Custard with Colombian Coffee Whipped Cream And Chocolate Almond Crisp

Coconut Rice Pudding (Vegan)

Creamy Coconut Rice Pudding Topped With Toasted Coconut And Fresh Orange Slices

Optional

Chocolate chips almond masa cookies (Vegetarian) \$1.75 per piece

72% Colombian Dark Chocolate, Almond, Fresh Masa, Butter, Egg, Salt

