



MESOMAYA

COMIDA Y COPAS

CATERING MENU

.....

**A CULINARY ADVENTURE INTO THE
FRESH, BOLD & EARTHY FLAVORS OF
AUTHENTIC INTERIOR MEXICO**

.....

CATERING@MESOMAYA.COM

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APERIVITOS

(by the quart)

QUESO POBLANO 25

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn served with tortilla chips

SALSA 25

served with tortilla chips

GUACAMOLE 25

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish served with tortilla chips

TOSTADITAS 26

(serves 10)

CHICKEN • SHRIMP • CARNE • BLACK BEAN

fried house corn tortillas with melted chihuahua cheese, black beans, tomatoes, cilantro, crema, arbol chile salsa

CEVICHE 30

isla cortés white shrimp, striped bass, fresh lime juice, serrano peppers, diced jicama, tomatoes, cilantro, fresh avocado

ENSALADAS

(serves 10)

ENSALADA DE LA CASA 40

mixed greens, apples, vine ripened tomatoes, queso fresco, honey lime cilantro vinaigrette

KALE VERDE 45

green baby kale, fresh avocado, diced pineapple, orange slices, radish crunch, golden raisins, english cucumber, tangy mango vinaigrette

ENSALADA MERCADO DE POLLO 46

romaine hearts & iceberg lettuce, mixed greens, vine ripened tomatoes, black beans, corn, crispy tortilla strips, grilled chicken, monterey jack cheese, avocado dressing

ENCHILADAS

(dozen)

 **SERRANO** 45

pulled roasted adobo chicken breast, chihuahua & asadero cheese, cilantro, housemade white corn tortillas, serrano cream sauce

BRISKET 45

slowly cooked brisket with caramelized onions, cilantro, roasted poblanos, queso fresco, blue corn tortillas, tomatillo guajillo sauce

 **MOLE** 45

pulled roasted adobo chicken breast, caramelized onions, cilantro, roasted poblanos, monterey jack cheese, white corn tortillas, mole poblano

VEGETALES 36

sautéed mexican calabacitas, tomatoes, onions, collard greens, corn, tomatillo salsa verde

QUESO BLANCO 40

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

ENCHILADAS PACKAGE

15.99 (per person)

2-enchiladas per person served with tortilla chips, salsa, rice & beans.
Choose from:

SERRANO, BRISKET, QUESO BLANCO, VEGETALES

TACOS

(dozen)

housemade soft white corn tortillas served with romaine lettuce, tomato, pickled red onions, your choice of shredded or fresco cheese. Choose from:

CARNITAS OR POLLO 52 • CARNE OR CAMARON 55

TACO PACKAGE

13.99 (per person)

2 tacos per person served with tortilla chips, salsa, rice & beans. Choose from:

CARNITAS, POLLO, CARNE, CAMARON

BUDIN AZTECA

155 (serves 10)

housemade white corn tortillas layered with melted chihuahua cheese, monterey jack, queso asadero, served with rice & beans. Choose from:

POLLO

pulled roasted adobo chicken breast, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

CHULETA

seared, diced pork chop, gold potatoes, nopales, queso fresco, arugula, tomatillo salsa verde

CARNE

seared beef tenderloin cubes, gold potatoes, black beans, arugula, queso fresco, red chile guajillo sauce

VEGETALES

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

CAMARON

white mar de cortez shrimp, serrano, cilantro, black beans, arugula, queso fresco, roasted creamy tomatillo sauce

ENTRADAS

(serves 10)

Served with rice & beans. Choose from:

POLLO CON MOLE 225

hard-seared skin-on chicken breast, crema mexicana, queso fresco, red radish, oaxacan mole rojo

CHULETA DE CERDO 225

fire-roasted, bone-in pork chop, pipian rojo sauce

COCHINITA PIBIL 225

yucatan-style braised pork, tangy orange, achiote sauce, pickled red onions, habanero salsa, served with housemade white corn tortillas

SALMON DE COCO 250

wood-grilled scottish salmon, queso fresco, salsa verde (recommended with creamy coconut rice, sautéed zucchini & carrots as your sides)

DEL MAR ENCHILADAS 250

jumbo lump crab meat, adobo shrimp, fresh avocado, chihuahua & muenster cheese, housemade white corn tortillas, roasted creamy tomatillo sauce

ADICIONALES

(serves 20)

SWEET PLANTAINS 5/EACH

SWEET CORN TAMAL 5/EACH

WHITE RICE 35

BLACK BEANS 35

MEXICAN CALABACITAS 45

ELOTE CON CREMA 55

CHARRED BRUSSEL SPROUTS 55

TORTILLAS 12/DOZEN

POSTRES

60 (serves 10)



PASTEL DE MORAS

skillet baked blueberry cake with mexican vanilla ice cream, blueberry drizzle

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

CHURROS 19.99/DOZEN

BEBIDAS

MANGO TEA 12.99/GALLON

UNSWEET TEA 12.99/GALLON

LEMONADE 12.99/GALLON

*please be aware that our normal kitchen operations involve shared cooking & preparation areas, including common fryer oil, containing milk, egg, fish, crustacean shellfish, tree nuts, wheat & peanuts.

24-hour notice required. \$150 delivery minimum. Delivery is available within a 20 mile radius from your nearest participating Meso Maya location. Delivery fees will apply.