



MESOMAYX

COMIDA Y COPAS

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

Bienvenidos!

Take your guests on a culinary adventure into the **FRESH, BOLD, & EARTHY FLAVORS** of the interior of Mexico. Book your next rehearsal dinner, wedding reception, birthday party or any special event at Meso Maya!

Whether the occasion is large or small, business or pleasure, we can provide the perfect venue and guarantee an experience second- to - none. Our knowledgeable and accommodating staff has you covered.

Our private dining menus feature a superb selection of authentic interior Mexican food and many delectable combinations. All of which are served in generous portions with a variety of mouth- watering appetizers and desserts created by chef Nico Sanchez.

To book your next private event or to arrange a tour of our space, please visit mesomaya.com/events or email catering@localfavorite.com.

Muchas gracias!



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PRIVATE EVENT MENU 1

LUNCH \$25 PP

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced
roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

SERRANO CHICKEN ENCHILADAS

shredded chicken with cilantro, serrano cream sauce,
chihuahua cheese, white corn tortillas, served with
rice and beans

KALE VERDE ENSALADA

(vegetarian)

green baby kale, fresh avocado, diced pineapple, orange
slices, apple crunch, golden raisins, vine ripened
tomatoes, english cucumber, tarragon mango vinaigrette

TACOS DE BRISKET

adobo marinated brisket, romaine lettuce, tomatoes,
avocado tomatillo sauce, pickled red onions, queso fresco,
cilantro

QUESO BLANCO ENCHILADA

(vegetarian)

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



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PRIVATE EVENT MENU 2

LUNCH \$32 PP

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced
roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

ENSALADA MERCADO

hand cut romaine and iceberg lettuces, mixed greens,
tomatoes, black beans, corn, crispy bacon, adobo grilled
chicken breast, Monterey jack cheese, and avocado dressing

BUDIN POLLO

layered house made corn tortillas, melted chihuahua cheese,
Monterey jack, queso asadero, sautéed white chicken, black
beans, arugula, queso fresco, and roasted tomatillo sauce

TACOS DE CARNE ASADA

house made corn tortillas, wood grilled marinated skirt
steak, romaine lettuce, tomatoes, avocado tomatillo sauce,
pickled red onions, queso fresco, and cilantro

QUESO BLANCO ENCHILADA

(vegetarian)

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

DESSERT

(SERVED FAMILY STYLE)

CHURROS

con chocolate y vanilla ice cream



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PRIVATE EVENT MENU 1

DINNER \$40 PP

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

GUACAMOLE

HOUSE MADE CHIPS, SALSA

ENTRÉE

(GUEST CHOICE OF 1)

SERRANO CHICKEN ENCHILADAS

shredded chicken with cilantro, serrano cream sauce,
chihuahua cheese, white corn tortillas, served with
rice and beans

BUDIN DE CHULETA

layered house- made corn tortillas, with melted chihuahua
cheese, monterrey jack, queso asadero, pan- seared diced
pork chop, Yukon potatoes, nopales, and queso fresco,
arugula, with tomatillo salsa verde

TACOS DE CARNE ASADA

house made corn tortillas, wood grilled marinated skirt steak,
romaine lettuce, tomatoes, avocado tomatillo sauce, pickled
red onions, queso fresco, and cilantro

BUDIN DE VEGETALES

(vegetarian)

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

DESSERT

(SERVED FAMILY STYLE)

CHURROS

con chocolate y vanilla ice cream



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PRIVATE EVENT MENU 2

DINNER \$50 PP

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE

QUESO POBLANO

HOUSE MADE CHIPS & SALSA

SALAD

ENSALADA DE LA CASA

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

ENTRÉE

(GUEST CHOICE OF 1)

POLLO CON MOLE

hard-seared skin-on chicken breast, white rice, sweet platano
macho, crema mexicana, queso fresco,
red radish, oaxacan mole rojo

ENCHILADAS DEL MAR

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

COCHINITA PIBIL

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

BUDIN DE VEGETALES

(vegetarian)

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

DESSERT

PASTEL DE CHOCOLATE

moist oaxacan dark chocolate cake with fresh corn ice
cream, warm chocolate rum sauce



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PRIVATE EVENT MENU 3

DINNER \$60 PP

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE & QUESO POBLANO

fresh michoacán avocados, white onions, diced tomatoes,
cilantro, serrano peppers, fresh lime juice, red radish

melted chihuahua cheese, pepper jack, queso blanco, diced
roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

SALAD

ENSALADA DE LA CASA

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

ENTRÉE

SALMON DE COCO

wood grilled Scottish salmon with creamy coconut rice,
Mexican calabacitas, and salsa verde

CARNE ASADA

wood fired marinated steak, house made sweet corn tamale,
black beans, knob onions, queso fresco & hand made tortillas

CHULETA DE CERDO

wood fired bone- in pork chop, elote con crema, Mexican
calabacitas, and pipian rojo sauce

BUDIN DE VEGETALES (vegetarian)

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

DESSERT

PASTEL DE CHOCOLATE

moist oaxacan dark chocolate cake with fresh corn ice cream,
warm chocolate rum sauce

OR

FLAN DE QUESO

mexican egg custard with cream cheese, sugar cane caramel,
dark rum whipped cream



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PASSED BOCADOS

3 ITEMS \$19 PP/ 5 ITEMS \$25 PP

TOSTADA SIBERIA

avocado, pickled jalapeno, crema, queso fresco and chile de arbol
salsa with choice of
white shredded chicken OR brisket

PUNTAS PICOSAS

prime steak bites with red chile guajillo salsa

EMPANADAS

corn masa turnover filled with cheese and your
choice of **beef OR potato**
served with chile de arbol salsa and crema

TACOS DORADOS

house rolled crispy taquitos with potato & cheese and your choice of
chicken, beef OR chorizo

CAMARONES A LA DIABLA

white mazatlan shrimp with red chile guajillo salsa

TOSTADITAS

crispy corn totopos with melted chihuahua cheese, lettuce, tomato,
and cillantro with your choice of
carne asada OR chicken

BAR OPTIONS

CONSUMPTION BAR

Host establishes the drink selection level to be offered, and
beverages within that list are added to the tab as they are ordered.

LIMITED CONSUMPTION BAR

Similar to the Consumption Bar, but host establishes
the maximum dollar amount to be spent OR establishes the
number of drink tickets distributed to each guest.
Bar is closed or converted to cash bar when limit is reached.

OPEN BAR

Similar to the consumption bar, the restaurant adds beverages
to the tab as they are ordered; but in this case,
guests are not limited to any specific packages or brands.
The full bar will be available for purchase.

CASH BAR

The guests are responsible for purchasing their
own alcoholic beverages.



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HOUSE DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA 10.00

HOUSE WINE

8.00

SELECT RED, WHITE, AND SPARKLING WINE

selections may vary based on availability

IMPORTED BEERS

7.00

**CORONA EXTRA
CORONA LIGHT
DOS XX LAGER
MODELO ESPECIAL
NEGRA MODELE
PACIFICO
VICTORIA**

DOMESTIC BEERS BEERS

6.00

**BUD LIGHT
MICHELOB ULTERA
MILLER LITE
SHINER BOCK**

MIXED DRINKS

**DEEP EDDY VODKA 8.00
BOMBAY SAPPHIRE GIN 9.00
LA MISSION TEQUILA 9.00
DON Q RUM 9.00
CAPTAIN MORGAN SPICED RUM 9.00
JACK DANIELS WHISKEY 9.00
JIM BEAM BOURBON 9.00
ILLEGAL MEZCAL 10.00**

selections subject to change based on availability



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PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA 10.00

REMOLINO SWIRL MARGARITA 12.00

MANGO SANGRITA 13.00

SERRANO BERRY MARGARITA 13.00

PREMIUM WINE

MEIOMI PINOT NOIR 12.50

MEIOMI CHARDONNAY 11.00

MEIOMI ROSE 11.50

RUFFINO PROSECCO 9.00

IMPORTED BEERS

7.00

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

MODELO ESPECIAL

NEGRA MODELE

PACIFICO

VICTORIA

DOMESTIC BEERS BEERS

6.00

BUD LIGHT

MICHELOB ULTRA

MILLER LITE

SHINER BOCK

MIXED DRINKS

TITO'S VODKA 9.00

TANQUERAY GIN 9.00

DON Q RUM 9.00

DON JULIO BLANCO \$12.50

PATRON SILVER 12.50

CAPTAIN MORGAN SPICED RUM 9.00

WOODFORD RESERVE WHISKEY 11.00

MAKER'S MARK WHISKEY 12.00

BOZA MEZCAL 12.50

selections subject to change based on availability



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SUPER PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

no shots or doubles unless specified

SPECIALTY COCKTAILS

HOUSE MARGARITA 10.00

REMOLINO SWIRL MARGARITA 12.00

MANGO SANGRITA 13.00

SERRANO BERRY MARGARITA 13.00

RANCH WATER 14.00

SKINNY LA FLACA 14.00

MEXICAN MARTINI 14.00

OLD FASHIONED 16.00

SUPER PREMIUM WINE

BOEN PINOT NOIR 13.00

JOEL GOTT MERLOT 12.00

FRANCISCAN CHARDONNAY 12.00

MEIOMI ROSE 11.50

MUMM BRUT 13.00

IMPORTED BEERS

7.00

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

MODELO ESPECIAL

NEGRA MODELE

PACIFICO

VICTORIA

DOMESTIC BEERS BEERS

6.00

BUD LIGHT

MICHELOB ULTERA

MILLER LITE

SHINER BOCK

MIXED DRINKS

BELVEDERE VODKA 10.00

GREY GOOSE VODKA 10.00

HENDRICKS GIN 10.00

CASAMIGOS BLANCO 13.50

OSADIA REPOSADO 16.00

DON Q RUM 9.00

CAPTAIN MORGAN SPICED RUM 9.00

GLENLIVET WHISKEY 13.00

JOHNIE WALKER BLACK 14.00

VAGO ELOTE MEZCAL 14.00

selections subject to change based on availability