



# Moctezuma's

MEXICAN CATERING

*Moctezuma's catering delivers a one-of-a-kind culinary adventure through Mexico. Our scratch kitchen offers your guests homemade tortillas, marinades, and salsas. Our experienced catering team can accommodate any celebration, ranging from corporate parties to wedding receptions. Enjoy the authenticity of what it's like to be at one of our Moctezuma's Mexican Restaurant & Tequila Bar locations – with our decor, food, and attentive staff – in the comfort of your own home, office, or private event space.*

## Food STATION

*Explore our culinary vision through Mexico City with our customizable taco bar. This station will include two tacos per person with our signature toppings bar, your choice of tortilla and two fillings. You will also select one or two specialty items to complete your buffet.*

*Available for groups over 50*

ONE SPECIALTY ITEM 26.99 | TWO SPECIALTY ITEMS 30.99

### SIGNATURE TOPPING BAR

tortilla chips, salsa mesa, jalapenos, limes, sour cream, cheese, salsa verde, pico de gallo, diced red onions, cilantro

### CHOICE OF BEANS

refried, black, pinto

### CHOICE OF TORTILLA

flour and/or handmade corn tortillas

### CHOICE OF A SPECIALTY ITEM

chicken enchiladas

mexican chicken chopped salad (substitute protein for steak - add \$4.00 per person)

avocado caesar salad

chicken tortilla soup

### CHOICE OF RICE

mexican, poblano

### FILLING OPTIONS

braised beef, braised chicken, gourmet vegetable medley

grilled chicken breast or grilled steak (add \$4.00 per person)

impossible™ (add \$5.00 per person)

# Enhancers OPTIONS

*Minimum of 50 pieces per order*

ELOTE CUPS.....	3.49
fire roasted mexican street corn, cojita cheese, crema, tajin, fresh squeezed limes	
BACON WRAPPED JALAPENO POPPER.....	3.49
spiced cream cheese	
CHICKEN TULUM MINI TACOS.....	4.49
fire roasted cascabel chicken breast, jack cheese, escabeche onions, guacamole, cilantro	
CHICKEN PINEAPPLE SKEWER WITH MEXICAN CREMA.....	4.49
grilled parrilla chicken, roasted pineapple	
CEVICHE CUPS.....	4.49
marinated shrimp, haas avocado, lime, tajin	
STEAK SKEWERS WITH CHIMICHURRI.....	4.99
grilled steak, housecrafted chimichurri	
SHRIMP SKEWER.....	4.99
adobo marinated prawn, grilled lime	

# Dessert OPTIONS

*Minimum of 20 pieces per order*

MEXICAN MINI BROWNIES.....	3.99
fudge brownie, chocolate ganache drizzle	
CLASSIC CHURROS.....	3.49
bavarian cream filled, dusted with mexican cinnamon sugar mix	
SEASONAL FRUIT CUPS.....	3.99
seasonal fresh fruit, tajin, fresh lime	

# Bar SERVICES

*Offers by the gallon*

GRANDEZA MARGARITA.....	210.99
signature grandeza orange liqueur, 100% agave reposado tequila, triple sec, fresh citrus	
CLASICO MARGARITA.....	160.99
100% agave, tequila, fresh lime	
GRAN ACAPULCO MARGARITA.....	210.99
100% agave reposado barrel-aged tequila, triple sec, lime	
RED SANGRIA.....	160.99
cabernet sauvignon, simple syrup, orange juice, grandeza, peach schnapps	
WHITE PEACH SANGRIA.....	160.99
creme de peche, grandeza, white zinfandel, fresh mix, pineapple juice, bitters	

## Staffing FEES

### FULL SERVICE

bartender services — starting at \$150+ hourly rate, gratuity  
tortilleria staff — \$150 hourly rate, gratuity  
chef - \$25 hourly rate, gratuity  
server - \$21+ hourly rate, gratuity  
bussing services - \$1.00 per person per the guaranteed guest count  
deliver fee - \$50 for the first 10 miles (\$3.00 every additional mile)

*\*rates are subject to change*

*tax, gratuity, and service charge to all contracted events will apply*

# Small GROUPS

*Join us under the stars at one of our beautiful Moctezuma's Mexican Restaurant & Tequila Bar locations. Our superior dishes, paired with exceptional service, will WOW you and your guests. Select from our preset menu options that feature our house favorites. Quench your thirst with our seasonal cocktails or signature margaritas, to enhance any celebratory gathering.*

*Available on-site for groups of 25 or less*

## FAVORITOS .....34.99

### FIRST COURSE - FAMILY STYLE

chips, salsa, guacamole

choice of shrimp ceviche or mexican grilled corn

### SECOND COURSE - INDIVIDUAL ENTREE

choice of mexico city grilled chicken tacos, braised beef flautas, or pollo a la parrilla

### THIRD COURSE - FAMILY STYLE

mexican brownie & housemade vanilla flan

## GRANDEZA .....48.99

### FIRST COURSE - FAMILY STYLE

chips, salsa, guacamole

choice of queso flameado or bacon wrapped jalapenos

### SECOND COURSE - INDIVIDUAL ENTREE

choice of camarones cancan, carne asada, pollo al tequila, or chile relleno

### THIRD COURSE - FAMILY STYLE

plantain flameado & classic churros

# Frequent QUESTIONS

- **What is a food and beverage minimum?** *The food and beverage minimum is the amount we ask that you meet or exceed during your event with hosted food or beverages. Minimums will vary based on time, date, group size and seasons.*
- **How do I confirm my event?** *You will work with your Catering Manager to verify your date, time and minimum. Once verified, you will sign the contract provided and complete the credit card authorization form. A deposit will be taken and a confirmation email will be sent to you. Once the agreement is sent, please sign within three calendar days to ensure your date remains available.*
- **What are the important dates to keep in mind during the planning process for my off-site event?**  
*Important days to remember are as follows:*
  - *Menus are due 14 days prior to your event date.*
  - *Your deposit is due once the contract is signed. The remaining balance of your event is due and will be processed 3 days prior to your event date.*
  - *Your final guest count is due 7 days prior to your event.*
- **Are small group menus offered for off-site events?** *Small group menus are available for parties on-site at the restaurant only.*