



MEZQUITE

CATERING



FULL-SERVICE
**CATERING
EXPERIENCES**
MINIMUM 20 GUESTS

PASSED EVENTS
\$65 PER PERSON

Passed events are designed to be lively, interactive, and guest-focused. We emphasize engagement through chef-attended stations and creative service styles. Expect unique presentations—skewered bites and composed small plates—that begin light and bright, progressing to rich and satisfying flavors.

A typical passed event menu may include:

- Mariscos & Ceviches
- Potato & Chicken Flautas (halved for easy handling)
- Mexican Street Corn in a Cup
- Caramelos (Carnitas, Carne Asada, Mushroom)
- Tacos (Carnitas, Carne Asada, Mushroom)

SEATED DINNERS
\$55 PER PERSON

During a Mezquite seated dinner, our servers will pass signature small bites, inspired by our core menus, followed by a seated, multi-course dinner—served family-style or individually plated.

Menus are thoughtfully crafted to reflect the portions and quality of our large-party restaurant offerings or elevated to suit a special occasion. Ideal for weddings, corporate events, and private celebrations.

PLEASE NOTE

Package prices do not include labor fees. Labor is based on guest count, travel time, and event duration. Connect with our events manager for a customized proposal and detailed pricing.



NACHO BUFFET

\$25 PER PERSON, MIN. 20

CHOOSE A PROTEIN

CARNE ASADA

PORK CARNITAS

PACKAGE INCLUDES:

CHIPS

SALSA NARANJA

SALSA VERDE

PICO DE GALLO

GUACAMOLE - Pico de Gallo, Lime, Cilantro

QUESO

MEXICAN RICE*

CHARRO BEANS*

CHOOSE ONE SIDE

EXTRA SIDES + \$5 PER PERSON

ENSALADA MEZQUITE

Romaine, Radish, Black Beans, Chips,
Queso Fresco, Poblano Dressing

FLOUR TORTILLAS

with Butter and Honey

GRILLED OYSTER MUSHROOMS

with Poblanos, Onion, and Cumin

CALABACITAS

Squash with Oaxaca Cheese and Corn

NEED DESSERT?

SEE OUR ADD-ON MENU FOR
DESSERTS, DRINKS, AND MORE!

*White rice and black beans are available on request



CLASSIC TACO BAR

\$35 PER PERSON, MIN. 20

CHOOSE A PROTEIN

ADD'L PROTEIN + \$10 PER PERSON

CARNE ASADA

PORK CARNITAS

BARBACOA (ORDER ONE WEEK PRIOR)

GRILLED MUSHROOMS

COMBO Select 2

PACKAGE INCLUDES:

TACO TOPPINGS

Onions, Cilantro, Limes, Radish, Pico de Gallo, and Cabbage Slaw

TOSTADAS & SALSA

Verde, Naranja, and Verde Cremosa

FLOUR TORTILLAS*

MEXICAN RICE

CHARRO BEANS

CHOOSE ONE SIDE

EXTRA SIDES + \$5 PER PERSON

ENSALADA MEZQUITE

Romaine, Radish, Black Beans, Corn, Chips, Queso Fresco, Avocado Dressing

FLOUR TORTILLAS

with Butter and Honey

GRILLED OYSTER MUSHROOMS

with Poblanos, Onion, and Cumin

CALABACITAS

Queso Oaxaca, Seasonal Squash, Jalapeno

TOSTADAS AND GUACAMOLE

Pico de Gallo, Lime, Cilantro

TOSTADAS AND QUESO

*Corn tortillas available on request



BUILD-A-BOWL BAR

\$35 PER PERSON, MIN. 20

CHOOSE A PROTEIN

ADD'L PROTEIN + \$10 PER PERSON

CARNE ASADA

PORK CARNITAS

BARBACOA (ORDER ONE WEEK PRIOR)

GRILLED MUSHROOMS

COMBO Select 2

PACKAGE INCLUDES:

BOWL TOPPINGS

Onions, Cilantro, Queso Fresco, Pico de Gallo, Cabbage Slaw, and Guacamole

FLOUR TORTILLAS*

MEXICAN RICE

CHARRO BEANS

CHOOSE ONE SIDE

EXTRA SIDES + \$5 PER PERSON

ENSALADA MEZQUITE

Romaine, Radish, Black Beans, Chips, Queso Fresco, Poblano Dressing

FLOUR TORTILLAS

with Butter and Honey

GRILLED OYSTER MUSHROOMS

with Poblanos, Onion, and Cumin

CALABACITAS

Squash with Oaxaca Cheese and Corn

CHIPS AND HOUSE SALSAS

Verde, Naranja, and Dona

CHIPS AND GUACAMOLE

Pico de Gallo, Lime, Cilantro

CHIPS AND QUESO

*Corn tortillas available on request



TORTA BAR

\$35 PER PERSON, MIN. 20

CHOOSE A PROTEIN

CARNE ASADA

PORK CARNITAS

BARBACOA

GRILLED MUSHROOMS

COMBO

PACKAGE INCLUDES:

HOUSE BOLILLO

TORTA TOPPINGS

Onions, Cilantro, Queso Fresco, Pico de Gallo, Cabbage Slaw, Guacamole, and Garlic Aioli

CHARRO BEANS

CHOOSE ONE SIDE

EXTRA SIDES + \$5 PER PERSON

ENSALADA MEZQUITE

Romaine, Radish, Black Beans, Corn, Chips, Queso Fresco, Avocado Dressing

FLOUR TORTILLAS

with Butter and Honey

GRILLED OYSTER MUSHROOMS

with Poblanos, Onion, and Cumin

CALABACITAS

Squash with Oaxaca Cheese and Corn

CHIPS AND HOUSE SALSAS

Verde, Naranja, and Dona

CHIPS AND GUACAMOLE

Pico de Gallo, Lime, Cilantro

CHIPS AND QUESO



BRUNCH

SAT & SUN ONLY
\$55 PER PERSON, MIN. 20

FOR THE TABLE

SEASONAL FRUIT

CHIPS AND GUACAMOLE

Pico de Gallo, Lime, Cilantro

AGUACHILE VERDE

Red Snapper, Tomatillo, Cucumber, Serrano

AGUA FRESCAS

WATER

INDIVIDUAL ORDERS

CHILAQUILES

with Carnitas, Poblano, Onion, Cilantro. Choice of Verde or Roja. Served with over easy egg and Queso Oaxaca.

CHURROS

DON'T FORGET THE DRINKS

SEE OUR BAR MENU FOR
ADDITIONAL BEVERAGE OPTIONS
FOR A CROWD!





EXTRAS & ADD-ONS

SIDES + \$5 PER PERSON

ENSALADA MEZQUITE

Romaine, Radish, Black Beans, Corn, Chips,
Queso Fresco, Avocado Dressing

FLOUR TORTILLAS

with Butter and Honey

GRILLED OYSTER MUSHROOMS

with Poblanos, Onion, and Cumin

CALABACITAS

CHIPS AND HOUSE SALSAS

CHIPS AND GUACAMOLE

CHIPS AND QUESO

DESSERTS

TRES LECHES \$90/DOZEN

Coconut, Salted Cream, Jicama

CHONCHAS \$50/DOZEN

ADD-ONS

FLAUTAS CHICKEN \$40/DZ. POTATO \$30/DZ.

Crema, Refried Beans, Cabbage Slaw

CEVICHE NEGRO \$9/PERSON

Tuna, Grilled Fruit, Cucumber, Peanuts

SHRIMP "COCKTAIL" \$9/PERSON

Tomato, Cilantro, Avocado

AGUACHILE VERDE \$9/PERSON

Red Snapper, Tomatillo, Cucumber, Serrano

CARMELOS MEAT \$12/PP. MUSHROOM \$10/PP

Queso Oaxaca, Flour Tortilla

BEVERAGES

AGUA FRESCAS \$15/GALLON

Limon, Cucumber Mint, Sandía

ICED TEA \$13/GALLON

Unsweet or sweetened



BAR PACKAGES

WHAT'S INCLUDED

TWO SIGNATURE COCKTAILS

TWO BEERS OR CIDERS

Canned, Bottled, & Non-Alcoholic Options

TWO WINES

Suggested: One white, One red

LIQUOR BY THE BOTTLE

Tequila, Mezcal, Vodka, Gin, Rum, Bourbon

PACKAGE PRICING

HOUSE SPIRITS \$45/PERSON

Suerte Tequila, Rey Campero Mezcal, Ranch Vodka

PREMIUM SPIRITS \$60/PERSON

Lalo Tequila, Derrumbes Mezcal, Tito's Vodka

TOP SHELF SPIRITS \$70/PERSON

Fortaleza Tequila, Vago Mezcal, Grey Goose Vodka

All packages include mixers and garnishes.

All packages require a 2-hour minimum. Each tier is priced per person, per hour.

Bar labor is not included in pricing.

Final cocktail, wine, and beer selections must be submitted 14 days prior to the event.

Customizations available upon request.



MEZ
QUITE