



# 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 includes:

- Tuna Tostada
- Shrimp Cocktails
- Oysters on the Half Shell
- Potato & Chicken Flautas (halved for easy handling)
- Mexican Street Corn on the cob (mini-sized for easy passing)
- Mini Caramelos (Carnitas, Carne Asada, Mushroom)
- Mini Tacos

**SEATED DINNERS**  
**\$75 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.

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**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, 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

## 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

GRILLED MUSHROOMS

COMBO Select 2

FISH Add \$2 per person

## PACKAGE INCLUDES:

### TACO TOPPINGS

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

### HOUSE CHIPS & SALSAS

Verde, Naranja, and Dona

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

Squash with Oaxaca Cheese and Corn

### CHIPS AND GUACAMOLE

Pico de Gallo, Lime, Cilantro

### CHIPS 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

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, 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

\*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

\$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