CENTRO
MEXICAN KITCHEN
PARTIES & CATERING

FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT
CONTACT JANEY@BIGREDF.COM • 405.320.4721

CENTROMEXICAN.COM | 950 PEARL STREET • BOULDER COLORADO 80302
LETS THROW A PARTY

PRIVATE PARTIES & EVENTS
Whether you’re interested in throwing a party in Centro, hosting an event at su casa, or renting out the whole dang thing, we’ve got you covered!

CATERING
BREAKFAST BURRITOS
Make the morning so much better! Delivering hot, fresh chorizo or vegetarian breakfast burritos daily.

TACO & ENCHILADA BAR
Perfect for office lunches, birthday parties and even weddings, Centro has perfected tacos for 20 or cerdo grande for 400. Grab & go, light luncheon or pig roast, we take care of everything. Your guests will thank you, guaranteed.

FLOOR PLANS

MAIN FLOOR

ALL OF CENTRO
112 seated / 150 standing

FULL PATIO +
THE HORSESHOE
76 seated / 80 standing

PATIO + BAR
55 seated / 60 standing

PATIO ONLY
34 seated / 40 standing

THE STAGE
26 seated / 30 standing

THE HORSESHOE
20 seated / 20 standing

PATIO BAR
20 seated / 20 standing

THE BANQUET
18 seated

SMALL PATIO
14 seated / 14 standing

CENTRO MEXICAN KITCHEN

To reserve an event at Centro Mexican Kitchen, a food and beverage minimum must be met. Minimums vary by date and time. All events include 8.95% tax and 23% service charge.
APPETIZERS

SALSA & CHIPS $2.50 | person
GUACAMOLE & CHIPS $4.00 | person
SALSA FLIGHT & CHIPS $4 | person
AVOCADO SALSA & CHIPS $5 | person
QUESO FUNDIDO & CHIPS $3.50 | person
GREEN CHILE BRAISED LAMB TAQUITOS $3.75 | each
CECILIA SHOOTER $2.50 | each
CEVICHE & CHIPS $5 | person
MINI MASA CAKES $2.50 | each

TACO BAR

$18 / person for 3 mains • $16 / person for 2 mains
Includes corn or flour tortillas, two sides & toppings

MAIN

GRILLED CHICKEN
BLACKENED SHRIMP
PORK CARNITAS
JACKFRUIT CHORIZO vegan
ROSARITA PERRONE
$2.00 per person additonal charge

SIDES

ACHIOTE RICE
BLACK BEAN REFritos
CHARROS BEANS

TOPPINGS

CREMA
PICO DE GALLO
COTIJA
ONION
CILANTRO
SLAW

ENCHILADAS OPTIONS

$30 / per pan of 10 enchiladas
Served with salsa cruda
GRILLED CHICKEN & TRES QUESO RAJAS, TRES QUESOS
vegetarian
JACKFRUIT
vegan

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

LOOKING FOR AN ALTERNATIVE BUFFET OPTION?
Ask our Event Manager
# Private Event Menu

## Seated Dinner

### Appetizers

**HOST SELECTS TWO**
- **Queso Fundido & Chips**
  - Tres queso, goat cheese, pumpkin seed pepian
- **Green Chile Braised Lamb Taquitos**
  - Black bean refritos, cotija, pico de gallo, cabbage, malta aioli
- **Shrimp Cecilia Shooter**
  - Gulf shrimp, avocado, tomato, cucumber, spicy shrimp fumet
- **Ceviche & Chips**
  - Mahi mahi, pineapple, cucumber, jicama, onion, serrano
- **Guacamole & Chips**

### Soup or Salad

**HOST SELECTS ONE**
- **Pozole Verde**
  - Traditional hominy stew, braised pork, green chile, radish, jalapeño, cilantro
- **Caesar Salad**
  - Romaine hearts, creamy garlic dressing, toasted croutons, grated parmesan
- **Casa Salad**
  - Local farm greens, pickled carrots, radish, jalapeño vinaigrette, roasted pumpkin seeds

### Entrées

**HOST SELECTS FOUR**
- **El Burro**
  - Mexican rice, pico, rajas, escabeche, salsa ranchera
- **Enchiladas Suiza**
  - smoked chicken, tres queso & smoked cheddar, mexican rice, black bean refritos, escabeche
- **Taco Plate**
  - Choice of grilled chicken, baja fish, or jackfruit chorizo tacos, served with mexican rice and black bean refritos
- **Carne Asada**
  - Grilled flatiron steak, fingerling potatoes, caramelized onions, charred anaheim, salsa cruda
- **Camarones Diablo**
  - Spicy seared gulf shrimp, arroz verde, jicama-pineapple slaw

### Desserts

- **Sampler Platter**
  - Mini churros, tres leches cake, house cookies

### Event Add Ons

- **Cookies + Coffee Service**
  - $4 | PERSON
- **Coffee Service**
  - $2 | PERSON

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Not seeing what you’re looking for? We got what you need!