



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

LET'S 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

THE HORSESHOE

20 seated / 20 standing

FULL PATIO + THE HORSESHOE

76 seated / 80 standing

PATIO BAR

20 seated / 20 standing

PATIO + BAR

55 seated / 60 standing

THE BANQUET

18 seated

PATIO ONLY

34 seated / 40 standing

SMALL PATIO

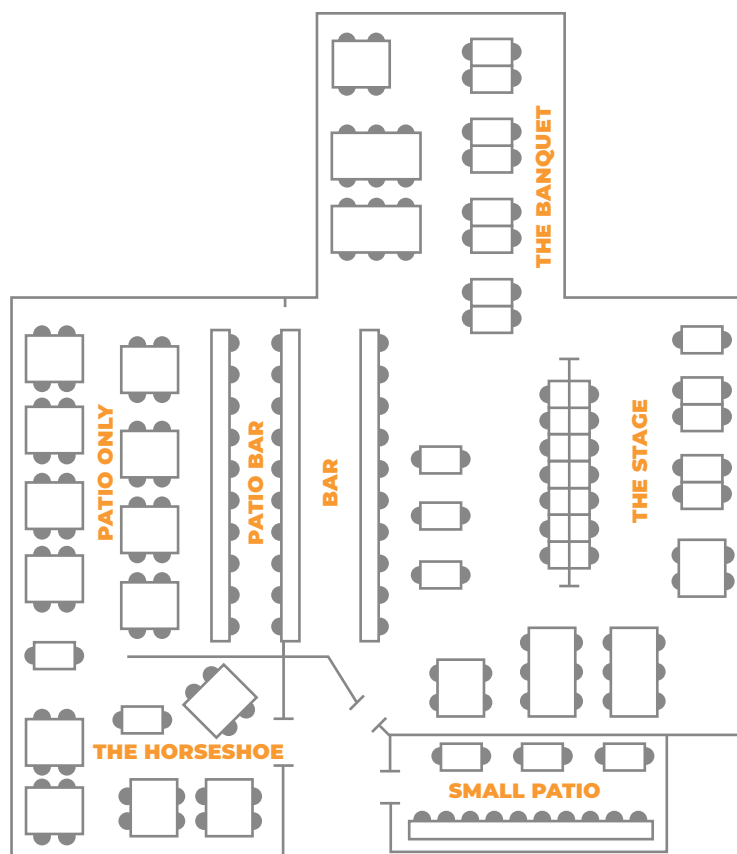
14 seated / 14 standing

THE STAGE

26 seated / 30 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.



PRIVATE EVENT MENU

APPETIZERS

SALSA & CHIPS \$2.50 | person

GUACAMOLE & CHIPS \$4.00 | person

SALSA FLIGHT & CHIPS \$4 | person
salsa fresca, ranchera, cruda

AVOCADO SALSA & CHIPS \$5 | person

QUESO FUNDIDO & CHIPS \$3.50 | person
tres quesos, goat cheese, pumpkin seed pepian

GREEN CHILE BRAISED

LAMB TAQUITOS \$3.75 | each
black bean refritos, cotija, pico de gallo, cabbage, malta aioli

CECILIA SHOOTER \$2.50 | each
gulf shrimp, avocado, tomato, cucumber, spicy shrimp fumet

CEVICHE & CHIPS \$5 | person
mahi mahi, pineapple, cucumber, jicama, onion, serrano

MINI MASA CAKES \$2.50 | each
jalapeno, cilantro aioli

CENTRO

MEXICAN KITCHEN

*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

TACO BAR

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

MAINS

GRILLED CHICKEN

BLACKENED SHRIMP

PORK CARNITAS

JACKFRUIT CHORIZO vegan

ROSARITA PERRONE

\$2.00 per person additional charge

SIDES choose 2 for your buffet

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

PRIVATE EVENT MENU

SEATED DINNER

OPTION 1

\$46 per person

CHIPS & SALSA
APPETIZERS
SOUP OR SALAD
ENTREES
DESSERTS
served family style

OPTION 2

\$38 per person

CHIPS & SALSA
SOUP OR SALAD
ENTREES
DESSERTS
served family style

OPTION 3

\$38 per person

CHIPS & SALSA
APPETIZERS
SOUP OR SALAD
ENTREES

OPTION 4

\$30 per person

CHIPS & SALSA
SOUP OR SALAD
ENTREES

OPTION 5

\$25 per person

CHIPS & SALSA
ENTREES

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

SALAD OR SOUP

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

guest selects day of

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

(served medium)

grilled flatiron steak, fingerling potatoes, caramelized onions, charred anaheim, salsa cruda

CAMARONES DIABLO

spicy seared gulf shrimp, arroz verde, jicama-pineapple slaw

DESSERTS

served family style

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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BIG RED F RESTAURANT GROUP

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



EVENTS@JAXLODO.COM
EVENTS@JAXFORTCOLLINS.COM
EVENTS@JAXBOULDER.COM
EVENTS@JAXGLENDALE.COM



BOULDEREVENTS@POSTBREWING.COM
LAFAYETTEEVENTS@POSTBREWING.COM
LONGMONTEVENT@POSTBREWING.COM
ROSEDALEEVENTS@POSTBREWING.COM



EVENTS@THEWESTENDTAVERN.COM



EVENTS@ZOLOGRILL.COM



EVENTS@LOLADENVER.COM