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

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

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.
*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.

**APPETIZERS**

**SALSA & CHIPS** $2.50 | person  
**GUACAMOLE & CHIPS** $4.00 | person  
**SALSA FLIGHT & CHIPS** $4.00 | person
  
**AVOCADO SALSA & CHIPS** $5.00 | person  
**CHILI CON & CHIPS** $3.50 | person
  
  tres quesos, goat cheese, pumpkin seed pepian

**GREEN CHILE BRAISED LAMB TAQUITOS** $3.75 | person
  
  black bean refritos, cotija, pico de gallo, cabbage, malta aioli

**CECILIA SHOOTER** $3.00 | person
  
  gulf shrimp, avocado, tomato, cucumber, spicy shrimp fumet

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

**MINI MASA CAKES** $2.50 | person
  
  jalapeño cilantro aioli

**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

**CARNE ASADA**

$2.00 per person additional charge

**SIDES** choose 2 for your buffet

**ACHIOTE RICE**

**BLACK BEAN REFRITOS**

**CHARROS BEANS**

**PAPAS BRAVAS** $1.00 per person additional charge

**RAJAS VEGGIES** $1.00 per person additional charge

**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

**LOOKING FOR AN ALTERNATIVE BUFFET OPTION?**

Ask our Event Manager
**FAMILY STYLE DINNERS**

**INCLUDES SALSA & CRISPY CHIPS**

plates to share & all 3 courses $40 | person

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**PLATES TO SHARE**

choose 2 for your group or add an addition option for $4/person

**CHILI CON QUESO & CHIPS**
tres queso, goat cheese, pumpkin seed pepian

**GREEN CHILE BRAISED LAMB TAQUITOS**
black bean refritos, cotija, pico de gallo, cabbage, malta aioli

**SALSA FLIGHT & CHIPS**
$4.00 person
salsa fresca, rachera, cruda

**SHRIMP CECILIA SHOOTER**
gulf shrimp, avocado, tomato, cucumber, spicy shrimp fume

**CEVICHE & CHIPS**
mahi mahi, pineapple, cucumber, jicama, onion, serrano

**GUACAMOLE & CHIPS**

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**FIRST COURSE**

choose 2 options

**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 vinagrette, roasted pumpkin seeds

**SOPA AZTECA**
tlaxcala style tortilla soup, crispy strips, acovado, crema

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**SECOND COURSE**

served family style

**CHOSE 2 PROTEINS:**

**CAMARONES DIABLO**
spicy seared gulf shrimp

**POLLO A LA PARILLA**

**CARNITAS**

**SALMON GLASEADO EN ADOBO**

**STRIPED BASS VERACRUZANO**
additional $4.00 | per person

**CARNE ASADA** (served medium)
grilled flatiron steak
additional $4.00 | per person

**CHOOSE YOUR SIDE**
choose two options for your menu or add an additional side for $4.00 | per person

**ACHIOTE RICE**

**BLACK BEAN REFritos**

**PAPAS BRAVAS**

**RAJAS VEGGIES**

**ADD ENCHILADAS FOR THE TABLE**
$30 | per pan of 10 enchiladas

**GRILLED CHICKEN & TRES QUESO**

**RAJAS TRES QUESOS**
vegetarian

**JACKFRUIT**
vegan

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**THIRD COURSE**

**SAMPLER PLATER**
mini churros, tres leches cake, house cookies

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*all drinks are an additional charge*
* custom bar menus available*

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PRIVATE EVENT MENU
SEATED DINNER
served only with a buyout

**OPTION 1**
$46 per person
- CHIPS & SALSA
- APPETIZERS
- SOUP OR SALAD
- ENTREES
- DESSERTS
served family style

**APPETIZERS**
host selects two
- CHILI CON QUESO & CHIPS
tres queso, goat cheese, pumpkin seed pepian
- SALSA FLIGHT & CHIPS
  $4 | per person
  salsa fresca, ranchera, cruda

**ENTRÉES**
host selects four
guest selects day of
- EL BURRO
carnitas, mexican rice, pico, raajas, escabeche, salsa ranchera
- ENCHILADAS SUIZA
  smoked chicken, tres queso & smoked cheddar, mexican rice, black bean refritos, escabeche
- STRIPED BASS VERACRUZANO
  crispy fried bass, oven dried tomatoes, fingerling potatoes, olives, capers
- 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

**SALAD OR SOUP**
host selects one
- POZOLE VERDE
  traditional hominy stew, braised pork, green chile, radish, jalapeno, cilantro
- CAESAR SALAD
  romaine hearts, creamy garlic dressing, toasted croutons, grated parmesan
- CASA SALAD
  local farm greens, pickled carrots, radish, jalapeno vinaigrette, roasted pumpkin seeds

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