



## PARTIES & CATERING



# 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

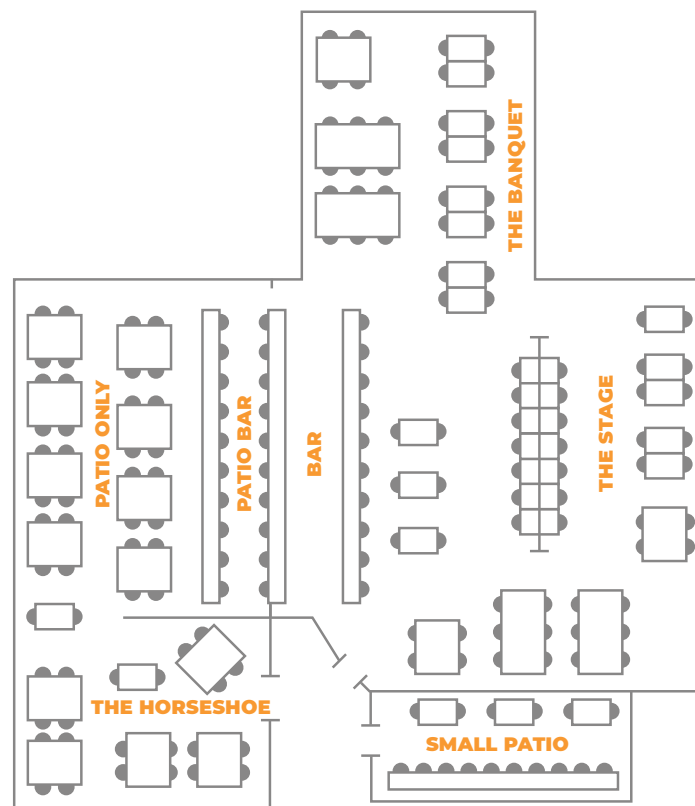
14 seated / 14 standing

### 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** \$4.00 | person  
chef selection

**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

## 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

**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**  
vegetaerian

**JACKFRUIT**  
vegan

# FAMILY STYLE DINNERS

## INCLUDES SALSA & CRISPY CHIPS

plates to share & all 3 courses \$40 | person

### PLATES TO SHARE

choose 2 for your group or add an additional 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, ranchera, cruda

#### SHRIMP CECILIA SHOOTER

gulf shrimp, avocado, tomato, cucumber, spicy shrimp fumet

#### CEVICHE & CHIPS

mahi mahi, pineapple, cucumber, jicama, onion, serrano

#### GUACAMOLE & CHIPS

### 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 vinaigrette, roasted pumpkin seeds

#### SOPA AZTECA

tlaxcala style tortilla soup, crispy strips, avocado, crema

\*all drinks are an additional charge\*

\* custom bar menus available\*

### SECOND COURSE

served family style

#### CHOOSE 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

##### CHARROS BEANS

##### 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

### THIRD COURSE

#### SAMPLER PLATER

mini churros, tres leches cake, house cookies

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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

### 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

### CHILI CON QUESO & CHIPS

tres queso, goat cheese,  
pumpkin seed pepian

### SALSA FLIGHT & CHIPS

\$4 | per person  
salsa fresca, ranchera, cruda

### 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

### SOPA AZTECA

tlaxcala style tortilla soup, crispy strips,  
acovado, crema

## ENTRÉES

host selects four

guest selects day of

### EL BURRO

carnitas, mexican rice, pico, rajas,  
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

## 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

**CENTRO**  
MEXICAN KITCHEN

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# BIGREDF 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  
EVENTS@COLORADOSPRINGS.COM



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



EVENTS@THEWESTENDTAVERN.COM



EVENTS@ZOLOGRILL.COM



EVENTS@LOLADENVER.COM