



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
vegetarian

JACKFRUIT
vegan