



PARTIES & CATERING



FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT CONTACT TYRA@BIGREDF.COM • 303.859.3228

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

TACO & ENCHILADA BAR

Perfect for office lunches, birthday parties and even weddings!



FLOOR PLANS

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

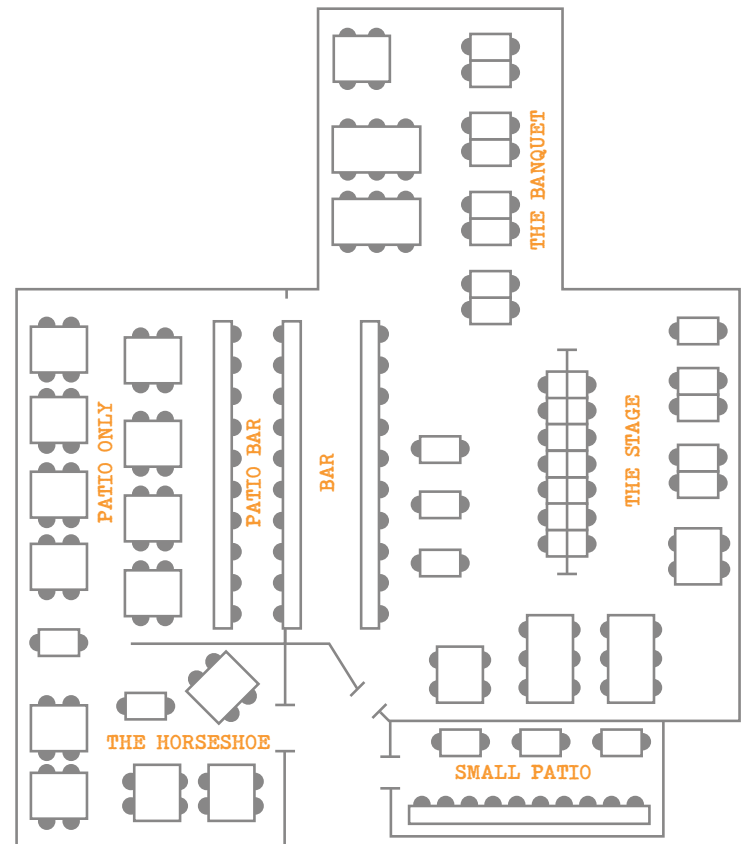
SMALL PATIO
14 seated / 14
standing

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.



CENTRO

MEXICAN KITCHEN

PRIVATE EVENT MENU

SERVED AS A BUFFET OR FAMILY-STYLE

Choose 2 mains + 2 sides | \$38 per person



ENTREES

CARNE ASADA mezcal demi

LOBSTER ENCHILADAS suiza, watercress, pickled onions

CHEESE ENCHILADAS green chile, sour cream, pickled onions

CHILE CHARRED AHI TUNA cucumber, pickled radish, tomato, bibb lettuce, serrano ponzu

APPETIZERS

SALSA FRESCA \$2.50 per person warm chips, salsa fresca

SALSA TRIO \$4 per person warm chips, salsa fresca, creamy habanero, apricot habanero

GUACAMOLE \$4 per person

MINI VEGETABLE TOSTADA \$4 per person
black lentil & barley, peppers, radish, avocado, chipotle aioli, micro greens

CRISPY CAULIFLOWER \$4 per person cauliflower puree, xnipec sauce, za'atar, pickled fresno, golden raisin, dill

*only available in-house

FRESH SHUCKED OYSTERS \$18/half dozen
tarragon & chile de arbol mignonette

*only available in-house

TLAYUDA \$4 per person refritos, local greens, cotija, avocado, crema *only available in-house

SHRIMP CECILIA SHOOTER \$4 per person
tomato, red onion, serrano chile, lime, cilantro, avocado

SWEET CORN SOUP SHOOTER \$4 per person
roasted garlic, chives, guajillo chile oil

SIDES

RANCH BEANS

GREEN RICE

STREET CORN chipotle aioli, cotija, cilantro, lime

SIMPLE GREEN SALAD charred orange & sherry vinaigrette

KALE SALAD (+\$3 per person) grilled pineapple, parmesan, salsa semilla, spicy goddess dressing

DESSERT

ASSORTED DESSERT PLATTER \$8 per person

CHURROS cinnamon, sugar, chile, cajeta

HOUSEMADE COOKIE

TRES LECHES CAKE

*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

CENTRO

MEXICAN KITCHEN

PRIVATE EVENT MENU

SERVED AS A BUFFET OR FAMILY-STYLE



TACO BAR

\$22 per person | choose 3 mains + 2 sides
\$20 per person | choose 2 mains + 2 sides
includes corn or flour tortillas and toppings

MAINS

GRILLED CHICKEN ASADO mojo de ajo, cotija cheese
BLACKENED SHRIMP
ESQUITES (VEG) corn, peppers, onion, chipotle aioli, cotija cheese
CARNE ASADA (+\$3 per person)

SIDES

RANCH BEANS
GREEN RICE
STREET CORN chipotle aioli, cotija, cilantro, lime
SIMPLE GREEN SALAD charred orange & sherry vinaigrette
KALE SALAD (+\$3 per person) grilled pineapple, parmesan, salsa semilla, spicy goddess dressing

TOPPING

PICO DE GALLO | **PICKLED CABBAGE** |
CILANTRO | **COTIJA** | **SOUR CREAM** |
DOS FUEGOS HOT SAUCE |

ENCHILADAS

\$30 / pan of 10 enchiladas

CHEESE ENCHILADAS

green chile, sour cream, pickled onions

ADD-ONS

SALSA FRESCA \$2.50 per person warm chips, salsa fresca
SALSA TRIO \$4 per person warm chips, salsa fresca, creamy habanero, apricot habanero
GUACAMOLE \$4 per person
MINI VEGETABLE TOSTADA \$4 per person
black lentil & barley, peppers, radish, avocado, chipotle aioli, micro greens
SHRIMP CECILIA SHOOTER \$4 per person
tomato, red onion, serrano chile, lime, cilantro, avocado
SWEET CORN SOUP SHOOTER \$4 per person
roasted garlic, chives, guajillo chile oil

ASSORTED DESSERT PLATTER

\$8 PER PERSON

CHURROS cinnamon, sugar, chile, cajeta
HOUSEMADE COOKIE
TRES LECHES CAKE

*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

CENTRO

MEXICAN KITCHEN

FAQ PRIVATE EVENTS

DO YOU HAVE ROOM RENTAL FEES?

Each Big Red F event space carries a food and beverage minimum that varies depending on the day of the week and the time of year.

IS A DEPOSIT REQUIRED?

A deposit in the amount of 50% of the food and beverage minimum is required to confirm a reservation. The deposit will be applied to your final bill on the night of your event.

DO YOU HAVE AV EQUIPMENT?

Several of our reservable event space are equipped with full AV. Inquire with your event coordinator for more information.

CAN YOU COORDINATE OUTSIDE RENTAL ITEMS OR FLORALS FOR MY EVENT?

We are happy to arrange florals and any additional equipment rentals you may need for an additional 10% coordination fee.

WHEN DO I HAVE TO CONFIRM MY GUEST COUNT?

Your guest count must be finalized 7 days prior to your event date.

WHEN ARE MY FINAL MENU SELECTIONS DUE?

We ask that menu selections be finalized 7 days prior to your event date.

WHAT IS THE SERVICE CHARGE AND TAX?

All food and beverage is subject to a 23% service charge, plus sales tax.

WHAT IS YOUR CANCELLATION POLICY?

Events canceled within 7 days of the scheduled event date will receive a full refund of the deposit, otherwise the deposit will be forfeited. Events cancelled within 48 hours of the event will be charged the full food and beverage minimum established for the event plus tax.

FAQ OFFSITE EVENTS

WHAT IS YOUR SERVICE/DELIVERY RANGE?

Our catering services are available throughout the Front Range area, typically within a 10-mile radius of the Big Red F restaurant you've selected to cater your event.

IS A DEPOSIT REQUIRED?

A deposit in the amount of 50% of the quoted grand total is required to confirm a reservation. The deposit will be applied to your final bill on the day of your event.

WHEN DO I HAVE TO CONFIRM MY GUEST COUNT?

Your guest count must be finalized 30 days prior to your event date.

WHEN ARE MY FINAL MENU SELECTIONS DUE?

We ask that menu selections be finalized 7 days prior to your event date.

CAN YOU COORDINATE OUTSIDE RENTAL ITEMS OR FLORALS FOR MY EVENT?

We are happy arrange florals and any additional equipment rentals you may need for an additional 10% coordination fee. Rental items may include, but are not limited to, kitchen equipment, flatware, china, linens, and glassware. Rental estimates are not included in the initial quote, and will be included in our final invoice, to be paid by client.

CAN MY MENU INCLUDE MENU ITEMS FROM MULTIPLE BIG RED F RESTAURANTS?

We're happy to work to create a custom menu for your event, and in some cases, are able to mix and match menu items from our different locations. Inquire with your event coordinator for more information.

IS STAFFING INCLUDED IN YOUR PRICING?

Staffing is not included in pricing. Staffing estimates will be included in your proposal and are subject to change based on venue walkthrough, final event timeline, and final headcount.

DO YOU PROVIDE THE ALCOHOL?

We do not provide the alcohol for your event, but do have bartenders available for hire, and can suggest mobile bartending services and liquor stores to create custom beverage orders for your event.

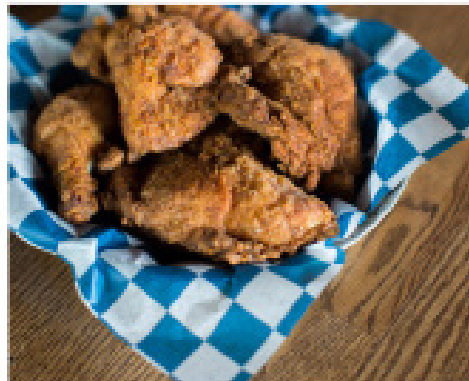
WHAT IS YOUR CANCELLATION POLICY?

Events canceled within 14 days of the scheduled event date will receive a full refund of the deposit, otherwise the deposit will be forfeited and the card on file will be charged a 5% service charge based on the total in the most up-to-date event order. Client is responsible for the full amount owed on events cancelled within 7 days of the scheduled event date.



BIGREDF RESTAURANT GROUP

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



FISH HOUSE & OYSTER BAR

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