



PARTIES & CATERING



FOR MORE INFORMATION OR TO BEGIN PLANNING YOUR EVENT CONTACT EVENTS@CENTROMEXICAN.COM

centromexican.com | 303.859.3228 | 950 Pearl Street • Boulder Colorado 80302

LET'S THROW A PARTY

PRIVATE PARTIES & EVENTS

Our reservable event spaces are perfect for celebrations of all kinds! Whether you're interested in throwing a party on our covered outdoor patio, or renting out the whole dang thing, we've got you covered! Let us host your unforgettable party in Boulder!

CATERING

TACO & ENCHILADA BAR

Who doesn't love a good taco bar? Perfect for office lunches, birthday parties and even weddings! Sit back, relax, and let us cater your next event.



FLOOR PLANS

ALL OF CENTRO

112 seated
150 standing

THE STAGE

26 seated
30 standing

FULL PATIO + THE HORSESHOE

76 seated
80 standing

THE HORSESHOE

20 seated
20 standing

PATIO + BAR

55 seated
60 standing

PATIO BAR

20 seated
20 standing

PATIO ONLY

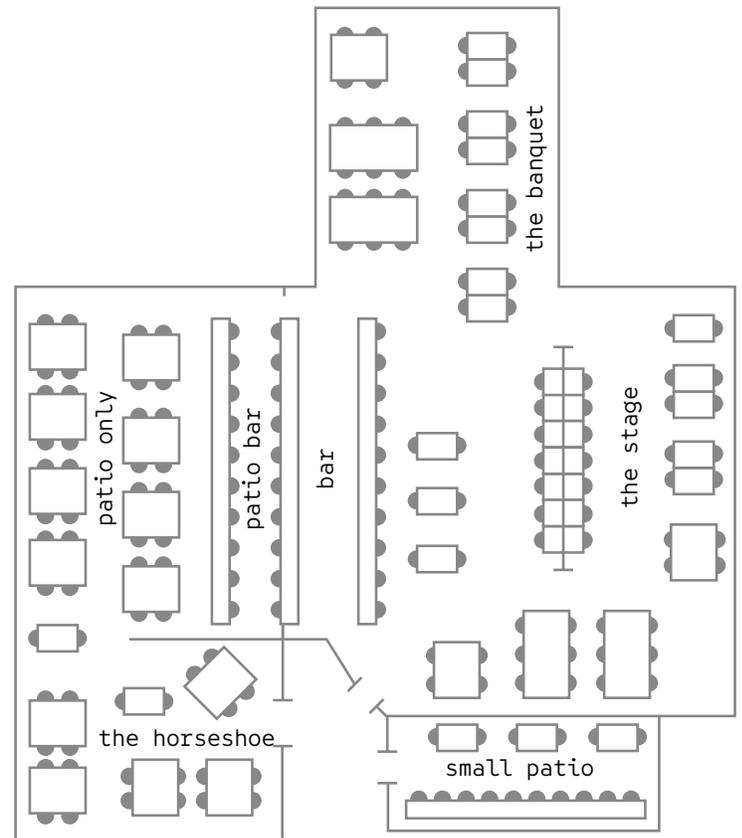
34 seated
40 standing

THE BANQUET

18 seated

SMALL PATIO

14 seated
14 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

OPTION 1 \$65 /PERSON

APPETIZERS
SOUP OR SALAD
ENTREES
SIDES
DESSERT

OPTION 2 \$55 /PERSON

APPETIZERS
SOUP OR SALAD
ENTREES
SIDES

OPTION 3 \$45 /PERSON

SOUP OR SALAD
ENTREES
SIDES
DESSERT

OPTION 4 \$35 /PERSON

SOUP OR SALAD
ENTREES
SIDES

OPTION 5 \$25 /PERSON

ENTREES
SIDES

APPETIZERS

(select two)

SALSATRIO chips, salsa fresca, spicy avocado verde, apricot habanero

GUACAMOLE WITH CHIPS

CHILE CON QUESO

VEGETABLE TOSTADA

black lentil & barley, peppers, radish, avocado, chipotle aioli, micro greens

CRISPY OPEN-FACED QUESADILLA

crispy flour tortilla, grilled mojo chicken, charro beans, queso, pickled red onion, cotija cheese, watercress

BAJA SHRIMP COCKTAIL SHOOTER

tomato, red onion, serrano chile, lime, cilantro, avocado, corn tortilla chips, sladitas crackers

NACHOS

charro beans, queso fundido, chile rojo, pico de gallo, pickled onion, green olive, crema

SOUP OR SALAD

(select one)

POZOLE VERDE

hominy stew, braised pork, green chile, cabbage, radish, pickled fresno, cilantro, tortilla chips

SIMPLE GREEN SALAD charred orange sherry vinaigrette

KALE SALAD (+\$3 per person)

grilled pineapple, parmesan, salsa semilla, spicy green goddess dressing

ENTREES (select two)

**add an additional protein +\$7.50 per person*

CARNE ASADA

GRILLED SQUASH & TOFU

barley, black lentil, mushrooms, roasted asparagus, spinach, green canary sauce

GRILLED VERLASSO SALMON +\$4

red chile curry

LOBSTER ENCHILADAS

CHICKEN ENCHILADAS

CHEESE ENCHILADAS

SIDES (select two)

**add an additional side +\$5 per person*

CHARRO BEANS

GREEN RICE

SEASONAL GRILLED VEGETABLES

STREET CORN

chipotle aioli, cotija, cilantro, lime

CRISPY POTATOES chipotle aioli, green onions, pickled fresno

DESSERT

ASSORTED DESSERT PLATTER

CHURROS

cinnamon, sugar, chile, cajeta

GRILLED BANANA CREAM CUP

whipped vanilla cream cheese, white chocolate, toasted almond, lime zest

TRES LECHES CAKE

goat milk tres leches sauce, whipped cream, burnt cinnamon

CENTRO

MEXICAN KITCHEN



PRIVATE EVENT MENU

SERVED AS A BUFFET OR FAMILY-STYLE

TACO BAR

\$18 per person | choose 1 mains + 2 sides

\$20 per person | choose 2 mains + 2 sides

\$22 per person | choose 3 mains + 2 sides

Includes corn or flour tortillas, and toppings

MAINS

GRILLED CHICKEN mojo de ajo

CARNE ASADA

CARNITAS AL PASTOR braised pork carnitas, salsa pastor, grilled pineapple

BLACKENED SHRIMP

CRISPY CAULIFLOWER (VEG)

SIDES

CHARRO BEANS

GREEN RICE

SEASONAL GRILLED VEGETABLES

STREET CORN chipotle aioli, cotija, chive, chile powder, lime

CRISPY POTATOES chipotle aioli, green onions, pickled fresno

TOPPING

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

ENCHILADAS

choice of chile verde, chile rojo, or christmas

CHEESE ENCHILADAS \$30 / pan of 10 enchiladas

ZOLO CHICKEN ENCHILADAS \$46 / pan of 10 enchiladas

ADD-ONS

SALSA FRESCA \$2.50 /person

SALSA TRIO \$4 /person

salsa fresca, spicy avocado verde, apricot habanero

GUACAMOLE \$4 /person

CHILE CON QUESO \$4 /person

SIMPLE GREEN SALAD \$4 /person

charred orange sherry vinaigrette

KALE SALAD \$7 /person

grilled pineapple, parmesan, salsa semilla, spicy green goddess dressing

ASSORTED

DESSERT PLATTER

\$8 /PERSON

CHURROS cinnamon, sugar, chile, cajeta

GRILLED BANANA CREAM CUPS

TRES LECHES CAKE whipped cream, burnt cinnamon

CENTRO

MEXICAN KITCHEN



BRUNCH MENU

SERVED AS A BUFFET OR FAMILY-STYLE

BRUNCH TACO BAR

\$16 per person | Includes corn or flour tortillas, and toppings

SCRAMBLED EGGS with green chiles & cheese

CHORIZO

BACON

BREAKFAST POTATOES

SEASONAL FRUIT PLATTER

TOPPINGS

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

BEVERAGES

HOUSE BUBBLES \$18 /bottle

PROSECCO \$25 /bottle

**FRESH SQUEEZED OJ, PINEAPPLE JUICE,
GRAPEFRUIT JUICE \$10 /carafe**

HORCHATA \$12 /carafe

SEASONAL AGUA FRESCA \$12 /carafe

COFFEE BAR \$2 /person

ENCHILADAS

CHEESE ENCHILADAS \$30 / pan of 10 enchiladas

choice of chile verde, chile rojo, or christmas

BREAKFAST ENCHILADAS \$36/ pan of 10 enchiladas
suiza enchilada sauce

ADD-ONS

SALSA FRESCA \$2.50 /person

SALSA TRIO \$4 /person

salsa fresca, spicy avocado verde, apricot
habenero

GUACAMOLE \$4 /person

CHILE CON QUESO \$4 /person

SIMPLE GREEN SALAD \$4 /person

charred orange sherry vinaigrette

KALE SALAD \$7 /person

grilled pineapple, parmesan, salsa semilla, spicy
green goddess dressing

ASSORTED DESSERT PLATTER

\$8 /PERSON

CHURROS cinnamon, sugar, chile, cajeta

GRILLED BANANA CREAM CUPS

TRES LECHE CAKE whipped cream, burnt cinnamon

FAQ PRIVATE EVENTS

DO YOU HAVE ROOM RENTAL FEES?

All Centro event spaces carry 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.

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.

CAN YOU ACCOMMODATE VEGETARIAN, VEGAN AND GLUTEN-FREE REQUESTS?

We can. Inquire with your event coordinator about specially-made dishes.

WHEN DO I HAVE TO CONFIRM MY GUEST COUNT?

Your guest count must be finalized 48 hours 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.

IS PARKING AVAILABLE?

Yes! We are surrounded by metered parking, and a short walk from the 10th and Walnut Parking Garage.

DO YOU HAVE BAR PACKAGES?

All of our beverages are charged upon consumption, and we can arrange the bar in the following ways:

HOSTED BAR: All beverages can be ordered on host tab.

LIMITED HOST BAR: Host selects beverages to be available on host tab.

DRINK TICKETS: Host selects drinks that drink tickets can be exchanged for.

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.

ARE YOU ABLE TO HOST EVENTS IN THE COVID-19 ERA?

Yes! We follow current state and county mandates in place at the time of each event, which may affect group size, available menu and service, and our event room capacities. Inquire with your event coordinator for more info.

WHAT IS YOUR COVID-19 CANCELLATION POLICY?

We're waiving our cancellation policy for all COVID-19 related cancellations.



BIG RED F RESTAURANT GROUP

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We got what you need!



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