



Parties & Catering



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

PATIO + BAR

55 seated /
60 standing

FULL PATIO + THE HORSESHOE

76 seated /
80 standing

PATIO ONLY

34 seated /
40 standing

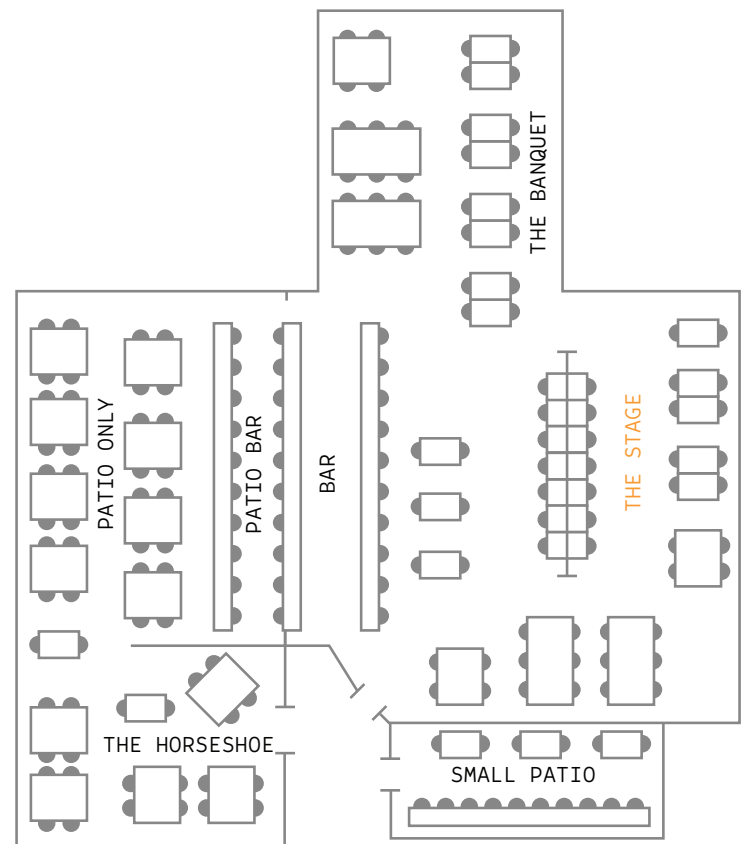
THE STAGE

26 seated /
30 standing

THE HORSESHOE

20 seated /
20 standing

*floorplans subject to change



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*

SALSA TRIO chips, salsa fresca, spicy avocado verde, apricot habanero

GUACAMOLE WITH CHIPS

CHILE CON QUESO

MUSHROOM & BLACK BEAN TAQUITOS

TLAYUDA

refritos, local greens, cotija, avocado, crema

**only available in-house*

SHRIMP CECILIA SHOOTER

tomato, red onion, serrano chile, lime, cilantro, avocado

MINI CHARRED TUNA TOSTADA

guacamole, arugula, cilantro, cherry tomato, cucumber, red onion, guajillo oil

Soup or Salad

select one

POZOLE VERDE

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

TORTILLA SOUP smoky tomato

and chile soup, avocado, radish, farmers cheese, crispy tortilla

SIMPLE GREEN SALAD charred

orange sherry vinaigrette

BEET SALAD *+\$3 per person*

roasted red beets, pickled yellow beets, arugula, frisee, orange, crispy shallots, beet vinaigrette

Entrees *select two*

**add an additional protein*

+\$7.50 per person

SKIRT STEAK

BACON WRAPPED BEEF

TENDERLOIN

GRILLED SALMON *+\$7*
red chile curry

PORK AL PASTOR

CHICKEN ENCHILADAS

CHEESE ENCHILADAS

Sides *select two*

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

RANCH 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

HOUSE-MADE COOKIE

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 main + 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

SKIRT STEAK

PORK AL PASTOR

salsa pastor, grilled pineapple

MANGO HABANERO SHRIMP

SUMMER SQUASH & SMOKED MUSHROOM (veg)

Sides

RANCH BEANS

GREEN RICE

SEASONAL GRILLED VEGETABLES

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

CRISPY POTATOES chipotle aioli, green onions, pickled fresno

Toppings

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

Enchiladas

choice of chile verde, chile rojo, or christmas

\$35 / PAN OF 12 ENCHILADAS
CHEESE ENCHILADAS

\$46 / PAN OF 12 ENCHILADAS
ZOLO CHICKEN 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

BEET SALAD \$7 /person roasted red beets, pickled yellow beets, arugula, frisse, orange, crispy shallots, beet vinaigrette

Assorted Dessert Platter

\$8 /PERSON

CHURROS cinnamon, sugar, chile, cajeta

HOUSE-MADE COOKIE

TRES LECHES CAKE whipped cream, burnt cinnamon

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

\$35 / PAN OF 12 ENCHILADAS

CHEESE ENCHILADAS
choice of chile verde, chile rojo,
or christmas

\$36/ PAN OF 12 ENCHILADAS

BREAKFAST 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

BEEF SALAD *\$7 /person*

roasted red beets, pickled yellow beets,
arugula, frisee, orange, crispy shallots,
beet vinaigrette

Assorted Dessert Platter

\$8 /PERSON

CHURROS cinnamon, sugar, chile, cajeta

HOUSE-MADE COOKIE

TRES LECHES CAKE whipped cream, burnt
cinnamon



CENTRO
MEXICAN KITCHEN

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MEXICAN KITCHEN

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.