



CATERING PARTY PACKAGES

served in aluminum pans. serving utensils included. plates & serviceware \$2 per person

TACO BAR

\$20 /person | choose 1 main + 2 sides
 \$22 /person | choose 2 mains + 2 sides
 \$24 /person | choose 3 mains + 2 sides
 \$26- /person | choose 3 mains + 3 sides

includes corn and flour tortillas and toppings

MAINS

GRILLED CHICKEN *gf* mojo de ajo

CHILE CITRUS SKIRT STEAK *gf*

PORK AL PASTOR *gf*

MUSHROOM AND TURNIP *gf veg df*

MANGO HABANERO SHRIMP *gf*

SIDES

CHARRO BEANS

GREEN RICE

SEASONAL GRILLED VEGETABLES

STREET CORN

chipotle aioli, cotija, cilantro

CRISPY POTATOES

chipotle aioli, green onions, pickled fresno

ROASTED YAM FINGERLINGS

charred balsamic onion, chile rojo, garlic herb oil

TOPPING

PICO DE GALLO | CABBAGE SLAW | CILANTRO |

COTIJA | SOUR CREAM | HOT SAUCE

ENCHILADAS

CHEESE ENCHILADAS *gf veg* \$35 | pan of 12 enchiladas

CHICKEN ENCHILADAS *gf* \$46 | pan of 12 enchiladas

choice of: chile verde, chile rojo, or christmas

ADD-ONS

SALSA FRESCA \$2.50/person with chips +\$1/person

SALSA TRIO \$6/person with chips +\$1/person

salsa fresca, spicy avocado verde, apricot habanero

GUACAMOLE \$5/person with chips +\$1/person

SIMPLE GREEN SALAD \$4/person

greens, tomato, cucumber, red onion, sherry vinaigrette

SEASONAL SALAD \$7/person

DESSERTS

CHURROS \$4/person

cinnamon, sugar, chile, cajeta

ASSORTED DESSERT PLATTER \$8/person

chef's selection of seasonal treats



CENTRO
 MEXICAN KITCHEN