



CASA DEL BARCO PARTY MENU OPTIONS

CRAVINGS

SHRIMP TOSTADAS

marinated shrimp, mango salsa, avocado puree, crispy corn tortilla

CHEESE CASA-DILLAS

corn tortillas, jack cheese, lime crema

MEXICAN STYLE STREET CORN

wheels of corn, lime mayo, cotija cheese, cilantro, chili salt

SWEET PLANTAINS

sliced, served with lime crema

ADOBO CHICKEN TAMALES BITES

braised chicken, salsa rojo, queso fresco, scallions

ALBONDIGAS

meatballs of beef, pork, spices, salsa rojo, grilled onions, cotija cheese

MUSHROOM EMPANADAS

portobello mushrooms, peppers, onions, jack cheese wrapped in a flaky crust, lime crema, chili salt

CHORIZO EMPANADAS

ground pork chorizo, peppers, onions, jack cheese wrapped in a flaky crust, lime crema, chili salt

CHICKEN EMPANADAS

adobo chicken, peppers, onions, jack cheese wrapped in a flaky crust, lime crema, chili salt

SHRIMP COCKTAIL VERACRUZ +\$1.00 / Guest

roasted jalapeno cocktail sauce

PORK BELLY TOSTONES +\$1.00 / Guest

mango salsa, pineapple chimichurri, watermelon radish, micro cilantro

SHRIMP TAQUITOS +\$2.00 / Guest

corn tortilla, jack cheese, green chilis, chipotle aioli

DIPS & CHIPS

SERVED WITH CORN TORTILLA CHIPS

SALSA FRESCA

salsa made with tomato, onion, cilantro, jalapeno, lime

SALSA VERDE

green salsa made with tomatillos, and green chili peppers

JALAPENO CREMA

tangy cream with a hint of fire roasted jalapenos

TRADITIONAL QUESO +\$1.00 / Guest

house blend of melted cheeses, peppers

CHORIZO QUESO +\$2.00 / Guest

house blend of melted cheeses, peppers topped with chorizo

GUACAMOLE FRESCO +\$2.00 / Guest

made fresh with avocados, tomato, red onion, jalapeno, cilantro

PLATTERS

SEASONAL VEGETABLES

a display of roasted, raw, and pickled vegetables

FRESH FRUIT

assorted fresh fruit



SALADS

CASA SALAD

mixed greens, red radish, roasted corn, tomatoes,
queso fresco, tajin dressing

AVOCADO CAESAR SALAD

chopped romaine, avocado, cotija cheese, chipotle caesar
dressing, tortilla strips

STREET CORN SALAD

bibb lettuce, romaine lettuce, tomatoes, queso fresco, fried corn
tortilla, tajin dressing

FRESH FRUIT

assorted fresh fruit

BUFFET ENTREES

GRILLED SHRIMP SKEWERS

marinated in garlic and herbs, seared on la plancha

ADOBO CHICKEN

chicken thighs marinated in a blend of peppers and spices

AL PASTOR PORK

achiote marinated shredded pork shoulder

CHICKEN ENCHILADAS

sweet peppers, onions, tomatillo salsa, lime crema

CARNE ASADA + \$3.00 / Guest

marinated beef in a blend of herbs and spices

CRISPY BARBACOA TACOS + \$3.00 / Guest

braised beef brisket, jack cheese, pickled red onion, cilantro,
beef consommé, corn tortilla

BUFFET SIDES

MEXICAN RICE

topped with scallions

BLACK BEANS

slow simmered with garlic and onion, topped with queso fresco

FAJITA STYLE ONIONS + PEPPERS

flame roasted blend of onions, red and green peppers

MEXICAN STYLE STREET CORN

wheels of corn, lime mayo, cotija cheese, cilantro, chili salt

DESSERTS

CHOCOLATE STUFFED CHURROS

Mexican chocolate sauce, whipped cream

MEXICAN CHOCOLATE CREME BRULEE

cinnamon whipped cream

TRES LECHES

sponge cake soaked in three kinds of milk, toasted coconut,
mixed berries, whipped cream

DESSERT DISPLAY + \$11.00 / Guest

includes a display of mini versions of the 3 desserts above

CHILDREN'S ENTREES

CHEESE QUESADILLA

grilled flour tortilla, jack cheese, Mexican rice, black beans

CHICKEN TACOS

Adobo chicken, queso fresco, flour tortilla, Mexican rice, black beans

STATIONS

NACHO

corn tortilla chips, host's choice of 1 filling, traditional queso, pico de gallo, lime crema, salsa fresca, sliced jalapenos

TACO

host's choice of 2 fillings, flour tortillas, toppings: shredded lettuce, pico de gallo, lime crema, salsa fresca, queso fresco, Casa del Barco's signature hot sauces

RICE & BEAN BOWL

host's choice of 2 fillings, Mexican rice, black beans, toppings: pico de gallo, queso fresco, escabeche, guacamole, chipotle aioli

FAJITA

+\$5.00/ Guest

Adobo Chicken and host's choice of Carne Asada or Shrimp fajita fillings, fajita style onions + peppers, flour tortillas, guacamole fresco, pico de gallo, chopped lettuce, lime crema

- MIX + MATCH FILLINGS -

ADOBO CHICKEN **

AL PASTOR achiote marinated pork shoulder

MUSHROOMS seared portabello

CHORIZO ground pork

MAHI MAHI

+\$1.00/ Guest

CARNE ASADA**

+\$5.00/ Guest

SHRIMP **

+\$5.00/ Guest

BEEF BARBACOA

+\$5.00/ Guest

**** AVAILABLE ON FAJITA STATION**

CARVING

+\$5.00/ Guest

roasted carne asada steak, ahi amarillo, cotija cheese, flour tortillas, Casa del Barco's signature hot sauces

ICE CREAM

+\$2.00/ Guest

SUNDAE BAR

vanilla and dulce de leche ice creams, scooped to order

TOPPINGS: Mexican chocolate syrup, coconut cream,

cinnamon whipped cream, toasted coconut,

mixed berries

EXTRAS

CORN TORTILLAS

\$1.50/Dozen

FLOUR TORTILLAS

\$1.50/Dozen

HABANERO CARROT HOT SAUCE

\$7.00/Bottle

CACTUS SERRANO HOT SAUCE

\$7.00/Bottle

GOURMET COFFEE STATION

+\$5.00/Guest

gourmet coffee, assorted sugars, dairy and non-dairy creamers, flavored syrups, rock candy swizzle sticks, chocolate dipped biscotti

ADD 1 CRAVINGS ITEMS

+\$4.50/Guest

MINIMUM OF 2, UP TO 6 TOTAL

ADD 1 DIPS & CHIPS ITEM

+\$3.00/Guest

ADD 1 PLATTER ITEM

+\$3.00/Guest

ADD A SALAD COURSE

+\$6.00/Guest

ADD 1 DINNER BUFFET ENTREE

+\$7.00/Guest

UP TO 4 TOTAL

ADD 1 FILLING ITEM

+\$2.00/Guest

UP TO 4 TOTAL

ADD 1 BUFFET SIDE

+\$4.00/Guest

UP TO 4 TOTAL

ADD 1 STATION

+\$10.00/Guest

UP TO 4 TOTAL

ADD A DESSERT COURSE

+\$8.00/Guest

INCLUDES 1 SELECTION

ADD A DESSERT BUFFET

+\$11.00/Guest

A DISPLAY OF 3 SELECTIONS

INCLUDE SERVICE OF

+\$1.25/Guest

BOTTLED MEXICAN COKE, MAINE ROOT

GINGER BEER, + JARRITOS

AVAILABLE FOR 3-HOUR EVENT PACKAGES

ADD A SIGNATURE DRINK

+\$2.00/Guest

AVAILABLE ON ALL OPEN BAR PACKAGES

ADD SERVICE OF ORANGE JUICE, GRAPEFRUIT

+\$4.00/Guest

JUICE, + CRANBERRY JUICE

AVAILABLE FOR 3-HOUR EVENT PACKAGES

INCLUDE BOTTLED WATER SERVICE

+\$2.00/Guest

AVAILABLE FOR 3-HOUR EVENT PACKAGES

Prices are subject to 22% service charge, state and applicable local taxes. Menu item availability and prices are in effect as of 2023-02-01. Availability and pricing is subject to change without notice.

Party packages are available for 12 or more guests (Vive Al Maximo available for 50+ guests). Parties for fewer than 12 guests will use the Casa del Barco restaurant menu and order system.

Buffet and Station set up will affect the capacity of each event space. Consult an Event Team member to be sure there is adequate space available for your party package selection and guest count.

All party packages include non-alcoholic beverage service of fountain Coke, Diet Coke, Sprite, ginger ale, soda water, fresh brewed coffee, fresh brewed iced tea, hot tea, ice water