

CASA DEL BARCO
PARTY MENU OPTIONS

CRAVINGS

SHRIMP TOSTADAS

marinated shrimp, pineapple 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 roja, queso fresco, scallions

ALBONDIGAS

pork and beef meatballs, salsa roja, tequila-glazed onions, cilantro, queso fresco

MUSHROOM EMPANADAS

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

PORK EMPANADAS

ground pork, 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

roasted jalapeno cocktail sauce

+\$1/GUEST

SHRIMP TAQUITOS

corn tortilla, jack cheese, green chilis, jalapeno crema

+\$2/GUEST

DIPS & CHIPS

served with corn tortilla chips

SALSA FRESCA ♥

tomato, onion, cilantro, jalapeno, lime

SALSA VERDE ♥

tomatillos, green chili peppers

PICO DE GALLO ♥

chopped tomato, onion, jalapeno, cilantro, lime juice

JALAPENO CREMA ♥

tangy cream with a hint of fire roasted jalapenos

TRADITIONAL QUESO ♥

house blend of melted cheeses, peppers

+\$1/GUEST

CHORIZO QUESO

house blend of melted cheeses, peppers topped with chorizo

+\$2/GUEST

GUACAMOLE FRESCO ♥

avocados, tomato, red onion, jalapeño, cilantro

+\$3/GUEST

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

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

STREET CORN ♥

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

FRESH FRUIT ♥

assorted fresh fruit

BUFFET ENTREES

GRILLED SPICED SHRIMP

marinated in garlic and herbs, seared on la plancha

HABANERO TEQUILA SHRIMP # +\$7/GUEST

spicy tequila cream, chayote, charred corn, pico de gallo

ADOBO CHICKEN

chicken thighs marinated in a blend of peppers and spices

AL PASTOR PORK

achiote marinated shredded pork shoulder, pineapple, onion, cilantro

CHICKEN ENCHILADAS

jack cheese, peppers, onions, tomatillo salsa, lime crema

CARNE ASADA # +\$3/GUEST

chopped marinated beef, citrus cilantro marinade

RIBEYE STEAK # +\$8/GUEST

seared, thinly sliced, citrus cilantro marinade

CRISPY BARBACOA TACOS # +\$5/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

PATATAS BRAVAS ♥

crispy potatoes, paprika, aji amarillo

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 ♥

hazelnut chocolate cream, chocolate sauce, whipped cream

MEXICAN CHOCOLATE CREME BRULEE ♥

whipped cream

TRES LECHES ♥

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

DESSERT DISPLAY ♥ +\$11//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:
lettuce, pico de gallo, lime crema, salsa fresca,
queso fresco, hot sauce

RICE & BEAN BOWL ♥

host's choice of 2 fillings, mexican rice, black beans,
toppings: pico de gallo, queso fresco, escabeche,
guacamole, jalapeno crema

FAJITA

+\$7/GUEST

adobo chicken and host's choice of sliced steak or
shrimp fajita fillings, fajita-style onions +peppers,
flour tortillas, guacamole fresco, pico de gallo, lettuce,
lime crema

MIX & MATCH FILLINGS

ADOBO CHICKEN*

AL PASTOR achiote marinated pork shoulder

MUSHROOMS seared portbello

CHORIZO

MAHI MAHI

+\$2/GUEST

SLICED STEAK*

+\$7/GUEST

CARNE ASADA

+\$2/GUEST

BEEF BARBACOA

+\$7/GUEST

SHRIMP*

+\$5/GUEST

*available on fajita station

CARVING STATION

+\$7/GUEST

roasted sliced steak, aji amarillo, cotija cheese,
flour tortillas, hot sauce

ICE CREAM SUNDAE BAR ♥

vanilla & dulce de leche ice creams, scooped to order
toppings: mexican chocolate sauce, coconut cream,
cinnamon whipped cream, toasted coconut,
mixed berries

ENHANCEMENTS

CORN TORTILLAS

+\$1.5/DOZEN

FLOUR TORTILLAS

+\$1.5/DOZEN

GOURMET COFFEE STATION ♥

+\$5/GUEST

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

ADD 1 CRAVINGS ITEM

+\$6/GUEST

minimum of 2, up to 6 total

ADD 1 CHIPS & DIPS ITEM

+\$4/GUEST

ADD 1 PLATTER ITEM

+\$4/GUEST

ADD A SALAD COURSE

+\$8/GUEST

ADD 1 BUFFET ENTREE

+\$8/GUEST

up to 4 total

ADD 1 FILLING ITEM

+\$3/GUEST

up to 4 total

ADD 1 BUFFET SIDE

+\$6/GUEST

up to 4 total

ADD 1 STATION

+\$12/GUEST

up to 4 total

ADD A DESSERT COURSE

+\$8/GUEST

includes 1 selection

ADD A DESSERT BUFFET

+\$11/GUEST

a display of 3 selections

ADD SERVICE OF BOTTLED MEXICAN

+\$4/GUEST

COKE, MAINE ROOT GINGER BEER,
AND JARRITOS

available for 3-hour event packages

ADD A SIGNATURE DRINK

+\$2/GUEST

available on all open bar packages

ADD SERVICE OF ORANGE, GRAPEFRUIT, AND CRANBERRY JUICES

+\$6/GUEST

available for 3-hour event packages

ADD BOTTLED WATER SERVICE

+\$3/GUEST

available for 3-hour event packages