

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, chile salt

SWEET PLANTAINS ♥

sliced, served with lime crema

ADOBO CHICKEN TAMALE BITES

braised chicken, salsa rojo, 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, chile salt

CHORIZO EMPANADAS

spiced ground pork, peppers, onions, jack cheese wrapped in a flaky crust, lime crema, chile salt

CHICKEN EMPANADAS

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

SHRIMP COCKTAIL VERACRUZ

roasted jalapeno cocktail sauce

+\$1/GUEST

SHRIMP TAQUITOS

corn tortilla, jack cheese, green chiles, jalapeno crema

+\$2/GUEST

DIPS & CHIPS

served with corn tortilla chips

SALSA FRESCA ♥

tomato, onion, cilantro, jalapeno, lime

SALSA VERDE ♥

tomatillos, green chile 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
add chorizo +\$2/guest

+\$1/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

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

sliced chicken thighs marinated in a blend of peppers and spices

AL PASTOR PORK

achiote marinated chopped pork shoulder, pineapple, onion, cilantro

CHICKEN ENCHILADAS

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

CARNE ASADA

chopped marinated citrus-herb beef

+\$3/GUEST

RIBEYE STEAK

seared, thinly sliced, citrus cilantro marinade

+\$8/GUEST

BIRRIA TACOS

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

+\$5/GUEST

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, chile 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 ♡

includes a display of mini versions of the 3 desserts above

+\$11//GUEST

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 citrus-herb beef

+\$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

+\$4/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