

CASA 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 TAMALES 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 +\$1/GUEST

roasted jalapeno cocktail sauce

SHRIMP TAQUITOS +\$2/GUEST

corn tortilla, jack cheese, green chiles, jalapeno crema

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 ♡ +\$1/GUEST

house blend of melted cheeses, peppers
add chorizo +\$2/guest

GUACAMOLE FRESCO ♡ +\$3/GUEST

avocados, tomato, red onion, jalapeño, 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

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 # +\$3/GUEST

chopped marinated citrus-herb beef

RIBEYE STEAK # +\$8/GUEST

seared, thinly sliced, citrus cilantro marinade

BIRRIA DE RES TACOS # +\$5/GUEST

braised 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, 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 ♡ +\$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* roasted, sliced #

AL PASTOR achiote marinated pork shoulder

MUSHROOMS seared portbello

CHORIZO spiced ground pork

MAHI MAHI spiced, seared +\$2/GUEST

SLICED STEAK* marinated ribeye +\$7/GUEST

CARNE ASADA chopped citrus-herb beef +\$2/GUEST

BEEF BARBACOA chili braised, shredded # +\$7/GUEST

SHRIMP* spiced, sauteed +\$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 +\$3/DOZEN

FLOUR TORTILLAS +\$3/DOZEN

GOURMET COFFEE STATION +\$8/GUEST

brewed hot regular and decaf coffee, cold brew, assorted sugars, dairy and non-dairy creamers, flavored syrups, rock candy swizzle sticks, 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, +\$6/GUEST

GRAPEFRUIT, AND CRANBERRY

JUICES

available for 3-hour event packages

ADD BOTTLED WATER SERVICE +\$3/GUEST

available for 3-hour event packages

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♥ vegetarian # gluten-free

prices are subject to 18% gratuity, 4% service charge, and state and applicable local taxes. menu item availability and prices are in effect as of 2026-2-1.