

maya del sol private event menu

STANDARD PACKAGE

first course

soup or salad

second course *(choose TWO)*

ropa vieja stewed beef, polenta cake, pico de gallo, queso fresco, aji-amarillo sauce

roasted chicken bone in chicken breast, brussels sprouts, sweet potatoes, mole

cochinita pibil pork shoulder, achiote, pickled red onion, black beans, habanero or serrano salsa on the side

pescado tilapia, roasted tomato sauce, white rice, spinach

vegetarian enchiladas tortillas, potato, carrot, chayote, chihuahua cheese, tomatillo sauce

buffet

lunch 24

dinner 37

plated

lunch 26

dinner 39

SUPERIOR PACKAGE

first course *(choose TWO)*

nachos del sol chips, braised beef, cheddar-jack, scallion, black beans, jalapeños, tomato, sour cream

empanadas chicken tinga | vegetarian | spinach & goat cheese

sweet corn tamales corn masa tamales, sweet corn, ricotta, poblano cream sauce

ceviche tilapia, tomato, onion, green olives, cilantro, serrano

sopes corn masa cup, chicken tinga, queso fresco, sour cream, salsa cruda

platanos de ropa vieja plantains, stewed beef, pico de gallo, queso fresco, aji-amarillo sauce

taquitos pulled chicken, salsa cruda roja, queso fresco, sour cream, frisee

guacamole & chips

second course

soup or salad

third course *(choose TWO) - all options from second course of standard package available*

salmon spaghetti squash, spinach, poblano cream sauce

carne asada chimichurri, mashed potatoes, asparagus

calabaza acorn squash, arborio rice, mushrooms, chayote, zucchini, sweet corn-butter sauce

buffet

lunch 32

dinner 44

plated

lunch 34

dinner 46

PREMIUM PACKAGE

first course *(choose THREE)*

nachos del sol chips, braised beef, cheddar-jack, scallion, black beans, jalapeños, tomato, sour cream

empanadas chicken tinga | vegetarian | spinach & goat cheese

sweet corn tamales corn masa tamales, sweet corn, ricotta, poblano cream sauce

ceviche tradicional tilapia, tomato, onion, green olives, cilantro, serrano

sopes surtidos chicken tinga, plantains or mushrooms

platanos de ropa vieja plantains, stewed beef, pico de gallo, queso fresco, aji amarillo sauce

taquitos pulled chicken, salsa cruda roja, queso fresco, sour cream, frisee

guacamole & chips

second course

soup or salad

third course *(choose FOUR) - all options from second course of standard and third course of superior package available*

filet cabrales bleu cheese, asparagus, truffle mashed potato, habanero-red wine reduction

scallops peruvian quinoa, purple cauliflower, tomato-saffron sauce

shrimp black rice, sweet potato, kale, chipotle cream sauce

duck breast papa criolla, kale, brie cheese, rhubarb-habanero compote

plated

lunch 46

dinner 57

DESSERTS

(choose TWO) - desserts included in dinner package pricing only, add \$3/person for lunch pricing

mexican wedding cookies

spiced brownies

tres leches

churros

coconut macaroons

SIDES

(choose TWO of the following for buffet service)

white rice

caribbean rice white rice, plantain, pineapple

mashed potatoes

black beans

sautéed vegetables cauliflower, green beans, spinach

sautéed green beans