



MESOMAYA

PRIVATE EVENT MENU | LUNCH

A CULINARY ADVENTURE INTO THE FRESH, BOLD & EARTHY
FLAVORS OF AUTHENTIC INTERIOR MEXICO

SALAD

1 for each guest

ENSALADA DE LA CASA

*mixed greens, apples, tomatoes, cotija cheese, with
house dressing*

ENTREE

choice of

SERRANO CHICKEN ENCHILADA

*shredded chicken with cilantro, serrano cream sauce,
chihuahua cheese, white corn tortillas, served with
rice and beans*

BUDIN DE CARNE

*layered house-made corn tortillas, with melted chihuahua
cheese, monterey jack, queso asadero, pan-seared beef
tenderloin cubes, yukon potatoes, black beans and queso
fresco, arugula, with red guajillo sauce*

TACOS DE CARNITAS

*house-made corn tortillas, pork carnitas, pickled red
onions, queso fresco, cilantro, and chile de arbol salsa*

LUNCH 23 PP

FOOD & NON-ALCHOLIC BEVERAGE + TAX + GRATUITY

A FIREBIRD RESTAURANT GROUP CONCEPT



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SALAD

1 for each guest

ENSALADA DE LA CASA

*mixed greens, apples, tomatoes, cotija cheese, with
house dressing*

ENTREE

choice of

ENSALADA MERCADO

*hand-cut romaine and iceberg lettuce, mixed greens,
tomatoes, black beans, corn, crispy bacon, adobo grilled
chicken breast, monterey jack cheese, and avocado dressing*

BUDIN POLLO

*layered house-made corn tortillas, with melted chihuahua
cheese, monterey jack, queso asadero, sautee white
chicken, black beans, arugula, queso fresco, and roasted
tomatillo sauce*

TACOS DE CARNE ASADA

*house-made corn tortillas, wood-grilled marinated skirt
steak, romaine lettuce, tomatoes, avocado tomatillo sauce,
pickled red onions, queso fresco, and cilantro*

DESSERT

Choose one of the following to be served family-style

PASTEL DE CHOCOLATE

FLAN DE QUESO

PASTEL DE MORAS

LUNCH 28 PP

FOOD & NON-ALCHOLIC BEVERAGE + TAX + GRATUITY

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MESOMAYA

PRIVATE EVENT MENU | DINNER
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APPETIZER

Served Family Style

QUESO POBLANO

melted chihuahua cheese, creamy queso blanco, roasted poblanos, fresh corn, & nopalitos

ENTREE

Choice of

SERRANO CHICKEN ENCHILADA

shredded chicken with cilantro, serrano cream sauce, chihuahua cheese, white corn tortillas, served with rice and beans

BUDIN DE CARNE

layered house-made corn tortillas, with melted chihuahua cheese, monterey jack, queso asadero, pan-seared beef tenderloin cubes, yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

TACOS DE CARNE ASADA

house-made corn tortillas, wood-grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, and cilantro

DESSERT

Choose one of the following to be served family-style

PASTEL DE CHOCOLATE

FLAN DE QUESO

PASTEL DE MORAS

DINNER 28 PP

FOOD + TAX + GRATUITY



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APPETIZER

served family style or stationary

GUACAMOLE

*fresh mashed michoacan avocados, white onions,
tomatoes, cilantro, fresh lime juice, and oaxacan sea salt*

SALAD

1 for each guest

ENSALADA DE LA CASA

*mixed greens, apples, tomatoes, cotija cheese, with
house dressing*

ENTREE

choice of

DEL MAR ENCHILADA

*jonah crab, adobo shrimp, fresh avocado, chihuahua and
asadero cheese, hand-made corn tortillas, creamy tomatillo
sauce, rice and beans*

BUDIN POLLO

*layered house-made corn tortillas, with melted chihuahua
cheese, monterey jack, queso asadero, sautee white
chicken, black beans, arugula, queso fresco, and roasted
tomatillo sauce*

COCHINITA PIBIL

*yucatan style braised pork, tangy orange and achiote
sauce, white rice, black beans, pickled red onions,
habanero salsa, and home-made corn tortillas*

DESSERT

Choose one of the following to be served family-style

PASTEL DE CHOCOLATE

FLAN DE QUESO

PASTEL DE MORAS

DINNER 38 PP

FOOD + TAX + GRATUITY



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APPETIZER

served family style or stationary

GUACAMOLE

*fresh mashed michoacan avocados, white onions,
tomatoes, cilantro, fresh lime juice, and oaxacan sea salt*

SALAD

1 for each guest

ENSALADA DE LA CASA

*mixed greens, apples, tomatoes, cotija cheese, with
house dressing*

ENTREE

choice of

SALMON DE COCO

*wood-grilled scottish salmon with
creamy coconut rice, mexican
calabacitas and salsa verde*

CARNE ASADA

*wood-fired marinated steak, house-made sweet corn
tamale, black beans, knob onions, queso fresco, and
hand-made corn tortillas*

CHULETA DE PUERCO

*wood-fired bone-in pork chop, elote con crema, mexican
calabacitas, and pipian rojo sauce*

DESSERT

Choose one of the following to be served family-style

PASTEL DE CHOCOLATE

FLAN DE QUESO

PASTEL DE MORAS

DINNER 48 PP

FOOD + TAX + GRATUITY

A FIREBIRD RESTAURANT GROUP CONCEPT



MESOMAYA

PRIVATE EVENT MENU | PASSED BOCADOS
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PASSED BOCADOS

TOSTADA SIBERIA

*bite-size white shredded chicken or brisket tostada
siberia with avocado, pickled jalapeno, crema, queso
fresco and chile de arbol salsa*

PUNTAS PICOSAS

prime steak bites with red chile guajillo salsa

MEXICO CITY-STYLE QUESADILLAS

*corn masa turnover filled with your choice of beef
barbacoa and cheese or potato and cheese, served
with chile de arbol salsa and crema*

TACOS DORADOS

*house-rolled crispy taquitos with your choice of
chicken, beef, or chorizo and potato with cheese*

CAMARONES A LA DIABLA

*white mazatlan shrimp
with red chile guajillo salsa*

TOSTADITAS

*crispy corn totopos with your choice of carne asada
or chicken with melted chihuahua cheese, lettuce,
tomato and cilantro*

3 ITEMS - 19 PP / 5 ITEMS - 25 PP

*2 HOURS OF FOOD SERVICE + SALES TAX + GRATUITY

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