



# MESOMAYA

PRIVATE EVENT MENU | DINNER

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

iBienvenidos!

Take your guests on a culinary adventure into the **FRESH, BOLD & EARTHY FLAVORS** of authentic interior Mexico. Book your next party or event at Meso Maya!

Whether the occasion is large or small, business or pleasure, we can provide the perfect venue and guarantee a private dining experience second-to-none. From weddings to corporate parties, birthday celebrations to reunions, our knowledgeable, accommodating staff has got you covered!

Our private dining menus feature a superb selection of authentic interior Mexican food and many delectable combinations – all served in generous portions with a variety of mouth-watering appetizers and desserts created by Chef Nico Sanchez.

To book your next event, arrange a tour of our space or receive a free quote, please call **214.336.2775** or visit us on line at **[mesomaya.com/private-events](https://mesomaya.com/private-events)**

Muchas Gracias,

Hugo Miranda  
Executive General Manager

Gabby Bustos  
Private Events Manager



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## APPETIZER

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*served family style or stationary*

### GUACAMOLE

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

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## SALAD

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*1 for each guest*

### ENSALADA DE LA CASA

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

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## ENTREE

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*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*

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## DESSERT

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*Choose one of the following to be served family-style*

### PASTEL DE CHOCOLATE

### FLAN DE QUESO

### PASTEL DE MORAS

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## DINNER 48 PP

FOOD + TAX + GRATUITY

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A FIREBIRD RESTAURANT GROUP CONCEPT



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## APPETIZER

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*Served Family Style*

### QUESO POBLANO

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

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## ENTREE

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*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*

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## DESSERT

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*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

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*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*

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## 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*

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## DESSERT

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*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



# MESOMAYA

PRIVATE EVENT MENU | PASSED BOCADOS  
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## PASSED BOCADOS

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### 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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## TERMS & CONDITIONS

### Deposits

All reservations require a deposit in the value of half of the food and beverage minimum.

### Reservations

Your reservation is confirmed upon receipt of your deposit.

### Cancellations

All deposits are non-refundable; cancellations within seven (7) days of the scheduled date will be charged in full.

### Menus

We offer a choice in menu selections, food and beverage with several add-on options.

### Room Requirements

A room minimum is required for use of facility. The minimum encompasses food and beverage only; additional fees will include tax and service charge of 20%.

### Function Space

We reserve the right to change a designated room without notification, if the guest count increases or decreases significantly.

### Food & Beverage Services

All food and beverage items served must be from Meso Maya. No outside foods or beverages are permissible without permission.

### Guarantee

A final guaranteed guest count is required seven (7) business days prior to the event date. The guaranteed number is the minimum number of guests for which you will be charged. Should you need to increase your guarantee, we will make every effort to accommodate you. If no guarantee is received at the appropriate time, Meso Maya will assume the number expected on the banquet event order to be correct, and food preparation and service charges will be made accordingly.

### Liability

Meso Maya will not be liable for any loss or damage to the patrons' or their guest's property left prior to, during or following an event. The patron assumes full responsibility for the conduct of all persons in attendance at the event and for any damage incurred as a result of the event.