



TEMAZCAL  
TEQUILA CANTINA



2 Wall Street

Burlington, MA 01803

[www.temazcaltantina.com](http://www.temazcaltantina.com)

## *Private Dining at Temazcal*

The semi-private and private spaces at our many Temazcal Cantina locations are perfect for any event ranging from a lively cocktail party, to an elegant seated lunch or dinner whether it be social or corporate. Our locations serve as beautiful backdrops for all of your events. Our event menus offer a wide range of our most popular authentic Mexican dishes made with fresh, local ingredients.

Our private events team would be happy to work with you to create a memorable and personalized experience. For more information about hosting your next event with us, please contact our Events Manager, Taylor DeLeo, 617-951-1300 or email at [tdeleo@croningroupllc.com](mailto:tdeleo@croningroupllc.com)



### **Private Dining Room**

Can accommodate up to 40 guests reception-style and up to 35 guests seated.

### **Semi-Private 2<sup>nd</sup> Floor Dining Room**

Can accommodate up to 80 guests reception-style and up to 70 guests seated. This space includes its own private bar.

*When combined, these two spaces can accommodate about 120 guests reception-style and about 105 seated.*

***All pricing is subject to 7% state tax, 3% administrative fee and 18% suggested gratuity***

*Before placing your order, please inform your server of any food allergies.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## Cocktail Reception

### Passed Hors D'oeuvres

	SM*	LG*
Vegetable Quesadillas (v)	55	100
Chicken Quesadillas	60	120
Scallops al Pastor <i>with spicy citrus butter</i>	75	150
Fried Yucca Chips (v) <i>with chipotle dipping sauce</i>	48	75
Grilled Skirt Steak Tostada	65	125
Grilled Chicken Skewer *	65	125
Guacamole (v) <i>served in mini chalupa cups</i>	60	120
Lobster Guacamole <i>served in mini chalupa cups</i>	85	170
Chicken & Avocado Tostados	65	125
Shrimp Cocktail *	80	150
Roasted Chicken Taquitos	55	100
Seared Tuna Crostini	75	150
Vegetable Spring Rolls (v)	65	125
Veggie Chilaquiles Bites (v)	65	125
Mini Veggie Tacos (v)	75	150
Veggie Taquito Bites (v)	55	100
Mini Mexican Street Corn (v)	55	110
7 Layer Dip Cups (v)	85	170

**\*Small serves approx. 25 guests**

**\*Large serves approx. 50 guests**

\* - Items denoted with this symbol can be prepared gluten free if requested. Please inform if you would like the dish to be prepared gluten free.

### Stationary Platters

*Serves 25 guests*

Vegetable Crudite * <i>assorted fresh seasonal vegetables and dip</i>	70
Gourmet Cheese Board * <i>served with an assortment of fresh bread &amp; crackers</i>	125
Queso Fundido Dip * <i>with crispy tortilla chips</i>	100
Build-Your-Own Taco Bar <i>grilled chicken, grilled vegetables &amp; braised short rib (25 tacos)</i>	300
Assorted Quesadillas <i>grilled veggie &amp; chicken with salsa roja &amp; guacamole</i>	130
Guacamole <i>with black bean dip, salsa roja &amp; salsa verde</i>	145
<b>*make it lobster guacamole - \$220</b>	
Enchiladas Station <i>includes mole, verde &amp; chorizo enchiladas</i>	150
Caesar Salad * <i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon &amp; anchovy</i>	90
Veracruzana Grain Salad <i>kale, wild rice, quinoa, pomegranate, shaved Brussel sprouts, citrus yogurt dressing</i>	100
Mexican Chopped Salad <i>grilled corn, poblano chile, anejo cheese, chick pea, cucumber, bibb lettuce, toasted cumin dressing</i>	100

### Dessert

Churro Platter	\$140
Cookie & Brownie Platter	\$140

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## **Blanco Menu**

### **First Course**

*(Select One)*

Temazcal Beet Salad \*

Caesar Salad \*

Chicken Tortilla Soup

### **Entrées**

*(Select Two)*

Chorizo Enchiladas

*corn tortilla, queso fresco, enchilada sauce, Mexican rice*

Lime Grilled Chicken Breast

*served with sweet potato mash & grilled asparagus*

Fish Tacos

*fried seasonal fish, pickled cabbage, red jalapeno, pico de gallo, crema fresca, chipotle aioli, flour tortilla*

Grilled Vegetable Quesadilla

*Chihuahua cheese, whole wheat tortilla*

### **Dessert**

*(Select One)*

Churros

Fried Ice Cream

**\$34 per person**

*Includes soda, American coffee & tea*

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## Reposados Menu

### First Course

*(Select Two)*

Temazcal Beet Salad \*

Caesar Salad \*

Chicken Tortilla Soup

### Entrées

*(Select Three)*

Chile Relleno

*braised short rib, poblano, corn salsa, pico de gallo, cotija cheese, mushroom, Mexican rice & black beans*

Poblano Stuffed Chicken Mole

*roasted chicken wrapped in bacon stuffed with chorizo, poblano & red jalapeno with sweet potato mashed & asparagus*

Salmon Puebla Style

*seared Atlantic salmon, quinoa, kale, bell pepper & salsa la casita*

Asada Skirt Steak Tacos

*grilled skirt steak, pickled cabbage, jalapeno, avocado, corn tortilla*

Caramones al Ajilo

*shrimp in a white wine butter sauce with Mexican rice & yucca chips*

### Dessert

*(Select One)*

Churros

Fried Ice Cream

**\$42 per person**

*Includes soda, American coffee & tea*

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## Añejo Menu

### First Course

*(Select Two)*

Mexican Chopped Salad  
Roasted Chicken Taquitos  
Temazcal Beet Salad \*

### Entrées

*(Select Three)*

Filet Alambre

*bacon wrapped beef tenderloin skewer, poblano chile, Cipollini onion, asparagus, chimichurri sauce, sweet mashed*

Scallops al Pastor

*sautéed sea scallop, grilled pineapple, kale, crispy plantain, spicy citrus butter*

Poblano Stuffed Chicken Mole

*roasted chicken wrapped in bacon stuffed with chorizo, poblano & red jalapeno with sweet potato mashed & asparagus*

Grilled Skirt Steak Fajitas

*chile-lime marinade, chorizo, poblano chile, rajas*

### Dessert

Mexican Brownie

Churros

**\$48 per person**

*Includes soda, American coffee & tea*

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## *Catering with Temazcal*



Whether you are having a small or large off-site event, we are happy to work with you and provide our outstanding catering menu offerings. We offer drop off delivery orders as well as in restaurant pick-up orders. For more information about planning a catering order please contact our Catering and Events Manager, Taylor DeLeo, 617-951-1300, or email at [tdeleo@croningroupllc.com](mailto:tdeleo@croningroupllc.com)

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## Off-Site Catering Menu

### Hors D'oeuvres

	SM*	LG*
Vegetable Quesadillas	55	100
Chicken Quesadillas	60	120
Scallops al Pastor <i>with spicy citrus butter</i>	75	150
Grilled Skirt Steak Tostada	65	125
Guacamole (v) <i>served in mini chalupa cups</i>	60	120
Lobster Guacamole <i>served in mini chalupa cups</i>	85	170
Chicken & Avocado Tostados	65	125
Shrimp Cocktail	80	150
Roasted Chicken Taquitos	55	100
Seared Tuna Crostini	75	150
Grilled Swordfish Kebabs	75	150
Vegetable Spring Rolls (v)	65	125
Veggie Chilaquiles Bites (v)	65	125
7 Layer Dip Cups (v)	85	170

*\*Small platter contains 25 pieces*

*\*Large platter contains 50 pieces*

**All pricing is subject to 7% state tax & 3% administrative**

### Stationary Platters

*Serves 25 guests*

Vegetable Crudite <i>assorted fresh seasonal vegetables and dip</i>	70
Cheese Board <i>served with an assortment of fresh bread &amp; crackers</i>	125
Build-Your-Own Taco Bar <i>grilled chicken, grilled vegetables &amp; braised short rib (25 tacos)</i>	300
Assorted Quesadillas <i>grilled veggie &amp; chicken with salsa roja &amp; guacamole</i>	130
Guacamole Bar <i>with black bean dip, salsa roja &amp; salsa verde</i> <b>*make it lobster guacamole - \$220</b>	145
Enchiladas Station <i>includes mole, verde &amp; chorizo enchiladas</i>	150
Caesar Salad <i>romaine hearts, garbanzo bean, red bean, parmesan, garlic crisps, lemon &amp; anchovy</i>	90
Veracruzana Grain Salad <i>kale, wild rice, quinoa, pomegranate, shaved Brussel sprouts, citrus yogurt dressing</i>	100
Mexican Chopped Salad <i>grilled corn, poblano chile, anejo cheese, chick pea, cucumber, bibb lettuce, toasted cumin dressing</i>	100

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