



Temazcal Tequila Cantina

Catering Menu 2022

Seaport
250 Northern Ave
617-439-3502

Lynnfield
500 Market St
781-334-2500

Burlington
2 Wall St
781-272-9700

Dedham
660 Legacy Place
781-355-6900

Framingham
155 Worcester Rd
774-505-7744

www.temazcalcantina.com



Cocktail Reception

Hors D'oeuvres

	SM*	LG*
Chicken Quesadillas	80	160
Grilled Skirt Steak Tostada	125	250
Sweet Chili Chicken Skewer <i>GF</i>	90	180
Chicken & Avocado Tostados	100	200
Roasted Chicken Taquitos	95	190
7 Layer Dip Cups	95	190
Shrimp Cocktail <i>GF</i>	100	200
Lobster Guacamole Cups	120	240
Guacamole Cups	80	160
Vegetable Spring Rolls	75	150
Vegetable Chilaquiles Bites	75	150
Vegetable Quesadillas	70	140

**Small serves approx. 25 guests*

**Large serves approx. 50 guests*

**GF – items denoted with this symbol can be prepared Gluten free. Please inform us if you would like this dish to be prepared gluten free.*

Stationary Platters

Serves 20-30 guests

Vegetable Crudité <i>GF</i>	90
<i>served with an assortment of fresh bread & crackers</i>	
Cheese Board <i>GF</i>	145
<i>served with an assortment of fresh bread & crackers</i>	
Assorted Tacos	275
<i>select 1: grilled chicken, grilled vegetables, or braised short rib (+\$75)</i>	
Enchiladas Station	185
<i>mole, verde, rojo enchiladas</i>	
Guacamole Station	195
<i>black bean dip, salsa roja & salsa verde</i>	
Lobster Guacamole Station	255
<i>black bean dip, salsa roja & salsa verde</i>	
Queso Fundido Dip <i>GF</i>	170
<i>served with crispy tortilla chips</i>	
Yucca Chips	130
<i>served with chipotle dipping Sauce</i>	
Caesar Salad <i>GF</i>	110
<i>romaine hearts, black beans, cotija cheese, yucca chips</i>	
Veracruzana Grain Salad	140
<i>kale, wild rice, quinoa, pomegranate, shaved brussel sprouts, citrus yogurt dressing, toasted almonds</i>	
Tortilla Garden Salad	130
<i>garden greens, jicama, radish, onion, cucumber, pico de gallo avocado, tortilla strips, toasted cumin dressing</i>	

Dessert

Assorted Cookies & Brownies	160
Churro Platter	160

All pricing is subject to 7% tax, 4% administrative fee and 20% 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.



Blanco Menu

First Course

(Select One)

Temazcal Beet Salad *GF*

Caesar Salad *GF*

Chicken Tortilla Soup

Entrées

(Select Two)

Verde Enchiladas

roasted chicken, corn tortilla, queso fresco, crema fresca, verde sauce, Mexican rice

Chicken Quesadilla

red pepper tortilla, rajas, shredded cheese and crema fresca

Fish Tacos

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

Vegetable chilaquiles

grilled zucchini, squash, golden beet, corn, onion, rojo verde sauce & corn tortilla

Dessert

(Select One)

Churros

Mexican Brownie

\$45 per person

Includes soda, iced tea & coffee

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Reposados Menu

First Course

(Select Two)

Temazcal Beet Salad *GF*

Caesar Salad *GF*

Chicken Tortilla Soup

Entrées

(Select Three)

Rojo Enchilades

roasted chicken, corn tortilla, queso fresco, crema fresca, rojo sauce & mexican rice

Pork Chuleta En Cafe

coffee rubbed pork chop, rajas, mezcal demi glaze, mac & queso migas

Salmon Puebla Style

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

Tacos Mechados

braised short rib, green cabbage, crema fresca, avocado, pico de gallo & flour tortilla

Caramones al Ajilo

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

Dessert

(Select One)

Churros

Mexican Brownie

\$55 per person

Includes soda, iced tea & coffee

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Añejo Menu

First Course

(Select Two)

Guacamole *GF*

Roasted Chicken Taquitos

Mexican Chopped Salad

Temazcal Beet Salad *GF*

Caesar Salad *GF*

Entrées

(Select Three)

Caramones al Ajillo

camarones al ajillo shrimp, garlic, chili, butter, wine, tomato, yucca chip, mexican rice

Salmon Puebla Style

seared atlantic salmon, quinoa, kale, bell pepper & salsa la casita

Pork Chuleta En Cafe

coffee rubbed pork chop, rajjas, mezcals demi glaze, mac & queso migas

Grilled Chicken Fajitas

chile-lime marinade, jicama, onion, chihuahua cheese, red pepper, poblano and avocado

Dessert

(Select One)

Churros

Mexican Brownie

\$65 per person

Includes soda, iced tea & coffee

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