



**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](http://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 &amp; crackers</i>	
Cheese Board <i>GF</i>	145
<i>served with an assortment of fresh bread &amp; 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 &amp; salsa verde</i>	
Lobster Guacamole Station	255
<i>black bean dip, salsa roja &amp; 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*

*All pricing is subject to 7% tax, 4% administrative fee and 20% suggested gratuity*

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