

### Temazcal Tequila Cantina

Catering Menu 2023

Seaport 250 Northern Ave 617-439-3502 Lynnfield 500 Market St 781-334-2500

Dedham 660 Legacy Place 781-355-6900 2 Wall St 781-272-9700

Burlington

Framingham 155 Worcester Rd 774-505-7744

www.temazcalcantina.com



# **Cocktail Reception**

### Hors D'oeuvres

### **Stationary Platters**

Serves 20-30 guests

Chicken Quesadillas	80	160
Grilled Skirt Steak Tostada	125	250
Sweet Chili Chicken Skewer GF	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		

SM\*

LG\*

\* *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.

Vegetable Crudité <i>GF</i>	90	
assorted fresh seasonal vegetables and dip		
Cheese Board <i>GF</i>	145	
served with an assortment of fresh bread & crackers		
Taco Station	275	
select 2: grilled chicken, grilled vegetables,		
or braised short rib (+\$75), mexican rice, beans		
Enchiladas Station	185	
mole, verde, rojo enchiladas, mexican rice		
Guacamole Station <i>GF</i>	195	
black bean dip, salsa roja & salsa verde, tortilla chips		
Lobster Guacamole Station	255	
black bean dip, salsa roja & salsa verde, tortilla chips		
Queso Fundido Dip GF	170	
served with crispy corn tortilla chips		
Yucca Chips	130	
served with chipotle dipping Sauce		
Caesar Salad	110	
crisp romaine lettuce, crispy garbanzo, cotija cheese, yucca chips		
Veracruzana Grain Salad GF	140	
kale, quinoa, pomegranate, red pepper, black beans, red onion,		
almond, cotija cheese, citrus yogurt dressing		
Casita Garden Salad GF	130	

garden greens, jicama, radish, onion, cucumber, pico de gallo avocado, tortilla strips, queso fresco, toasted cumin dressing

### Dessert

Assorted Cookies & Brownies	160
Churro Platter	160



# Blanco Menu

### **First Course**

(Select One)

Casita Garden Salad *GF* Caesar Salad

# Entrées

#### (Select Two)

Fish Tacos fried seasonal fish, pickled cabbage, pico de gallo, chipotle aioli, flour tortilla, mexican rice, beans, avocado

#### Verde Enchiladas

roasted chicken, corn tortilla, queso fresco, crema fresca, verde sauce, mexican rice, pickled cabbage, pico de gallo

Chicken Quesadilla red pepper tortilla, rajas, shredded cheese, crema fresca, pickled cabbage, pico de gallo, spiced pepitas

### Chile Relleno

roasted poblano, bean, mushroom, corn salad, squash, zucchini, chihuahua cheese, crema, salsa rojo, pickled cabbage, mexican rice

### Dessert

#### (Select One)

#### Churros

Mexican Brownie

#### \$45 per person

Includes soda, iced tea & coffee



# Reposados Menu

### First Course

(Select Two)

Casita Garden Salad *GF* Caesar Salad Chicken Tortilla Soup

# Entrées

### (Select Three)

Caramones al Ajillo shrimp in a white wine butter sauce with Mexican rice & yucca chips, pico de gallo, serrano peppers

Fish Tacos fried seasonal fish, pickled cabbage, red jalapeno, pico de gallo, crema fresca, chipotle aioli, flour tortilla, beans, mexican rice

> Chicken Mole roasted half chicken, mole sauce, sesame seeds, mexican rice

Rojo Enchiladas roasted chicken, corn tortilla, queso fresco, crema fresco, rojo sauce, mexican rice, pico de gallo, picked cabbage

## Dessert

#### (Select One)

Churros

Mexican Brownie

Dulche De Leche Lava Cake

### \$55 per person

Includes soda, iced tea & coffee

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.



# Añejo Menu

### First Course

(Select Two)

Roasted Chicken Taquitos Mexican Chopped Salad Caesar Salad

## Entrées

#### (Select Three)

Caramones al Ajillo

camarones al ajillo shrimp, garlic, chili, butter, wine, tomato, yucca chip, mexican rice, pico de gallo, serrano peppers

> Salmon Puebla Style seared *atlantic salmon, quinoa, kale, bell pepper, salsa la casita*

Adobo Braised Short Rib grilled asparagus, adobo cazuela, mac & queso migas

Grilled Steak Fajitas achiote rubbed, chorizo, onion, avocado, poblano, red pepper, corn & flour tortillas

### Dessert

#### (Select Two)

Churros Mexican Brownie Fried Ice Cream

### \$65 per person

Includes soda, iced tea & coffee



# Reserva Menu

# Highlands Tequila Flight

Tequilas from this area southwest of Guadalajara, surrounding the town of Tequila, generally have more stone and earth flavors. Casamigos Blanco ~ Avion Reposado ~ Milagro Anejo

### First Course

Mexican Chopped Salad Casita Garden Salad *GF* Corn Chowder *GF* 

## Entrées

Caramones al Ajillo

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

Seafood Paella cod, calamari, salmon, chorizo, shrimp, mexican rice, jalapenos, onion, asparagus, scallions

> Adobo Braised Short Rib asparagus, adobo cazuela, mac & queso migas

Grilled Skirt Steak Tampiquena cheese enchilada, black beans, queso fresco, pickled cabbage, avocado, mexican rice

### Dessert

Dulche De Leche Lava Cake Fried Ice Cream Mexican Brownie

### \$100 per person

Includes soda, iced tea & coffee