

chichen itza
mexican catering

Quick Catering
Overview

Yucatan Style
Menus

Regional Mexican
Style Menus

Taco Bars

Box Lunches

Breakfast Catering



Quick Catering & Delivery

Serving suggestion only.
Food will come packaged
in disposable aluminum pans.



Cochinita Pibil

Lunch & dinner package

yucatan style

lunch & dinner packages

Minimum order of 10 guests per package

Pollo Asado

Wood grilled chicken w/ achiote marinade, rice, black beans & corn tortilals \$10 per guest.

Cochinita Pibil

Banana leaf wrapped braised pork, rice, black beans & corn tortilals \$11 per guest

Pollo Pibil

Banana leaf wrapped braised chicken, rice, black beans & corn tortilals \$10 per guest

Tikin Xic

Wood grilled white fish filet, rice, black beans & corn tortilals \$10 per guest

Pescado con Crema de Habanero

Pan fried white fish filet served a medium spicy habanero cream sauce, rice & black beans \$10 per guest

Tamales

Two tamales per guest. Chicken, pork or veggie, rice, black beans & corn tortilals \$9 per guest

Alambre de Res

Wood grilled new york steak with bell peppers, onions, guajillo sauce & cheese, rice, black beans & corn tortilals \$14 per guest

Poc Chuc

Thin slices of marinated and wood grilled pork shoulder, roasted tomato salsa & roasted onions. Served with rice & black beans \$11 per guest.

Chuletas al Carbon

Double thick center cut pork chops, cooked over mesquite wood served with chile guajillo sauce rice, black beans & corn tortillas. \$14 per guest.

Bistec a la Yucateca

Thick cut 8 oz New York Steak topped with caramelized onions served with rice, black beans & corn tortillas. \$17 per guest

Add-Ons

Salad Add a Citrus Jicama Salad or Green Salad with Pasilla Vinaigrette for \$2.50

Dessert Add Flan Napolitano or Home Made Churros with Chocolate Sauce for \$2.50

Light appetizers Add Chips, salsa & guacamole for \$3

party trays

Torta Box



10 full size tortas cut in halves individually wrapped. Choose from Pollo Asado, Poc Chuc, Cochinita Pibil or Wood Grilled Vegetable tortas. Mix and match. \$70 serves approx 10 people.

Taco Box



25 slow roasted pork, chicken or fish tacos with pickled onions served on organic non-gmo corn tortillas. \$65 serves 10-12 people. Mix and match

Panuchos



Handmade tortillas filled with black bean puree, topped with shredded turkey or ground beef, pickled onions, tomato & avocado. 25 full size Panuchos per tray. \$75 serves approx 10-15 people.

Salbutes



Puffy handmade corn tortillas topped with ground beef or turkey, pickled onions, tomato & avocado. 25 full size Salbutes per tray. \$75 serves approx 10-15 people

Ceviche de Pescado



White fish ceviche with tomato, cilantro, red onions & lime juice. \$75 80 oz bowl serves 25.

Tamales



Banana leaf wrapped vaporcito tamales. Choice of chicken, pork or veggie. \$65 for 25 tamales

Chiles Rellenos de Pescado



Spicy yellow chiles stuffed with salmon. Breaded and fried and served with tartar sauce. \$75 25 small chiles

Arroz



Onion & garlic flavored white rice. \$30 full tray \$15 half tray. Serves 25 & 12 guests.

Frijoles Negros



Stewed black beans. \$30 full tray \$15 half tray. Serves 25 & 12 guests. Vegetarian available on request.

Platano Frito



Slices of fried plantain. \$50 full tray \$25 half tray. Serves 25 & 12 guests.

Vegetales al Carbon



Wood grilled seasonal vegetables with "pipian de almendra". \$75 full tray \$40 half tray. Serves 25 & 12 guests.

Ensalada de Papa



has mayonnaise

Yucatan style spicy potato salad. \$50 full tray \$27 half tray. Serves 25 & 12 guests.

Ensalada de Naranja y Jicama



Orange, mandarin orange, cilantro, lime juice & crushed red peppers over spring mix greens. \$50 large bowl \$20 small bowl. Serves 25 & 12 guests.

Ensalada Verde con Chile Pasilla



Green salad with caramelized pumpkin seeds, pasilla vinaigrette dressing, tomato, corn, carrots & bell peppers. \$50 large bowl \$20 small bowl. Serves 25 & 12 guests.



Pollo a la Leña

Wood grilled sinaloa style chicken

Dishes from around Mexico

lunch & dinner packages

Minimum order of 30 guests per package

Pollo en Mole Poblano

Chicken legs & thighs or breast in a rich chile, chocolate and spice mole sauce. Served with white rice and wood grilled carrots. \$12 per guest.

Carnitas estilo Michoacan

Beautifully caramelized pork shoulder carnitas served with crispy chicharron, salsa verde, onions, cilantro, white rice and pinto beans. \$11 per guest.

Arrachera Norteña

Wood grilled skirt steak served with pico de gallo, guacamole, mexican rice, frijoles charros, flour tortillas. \$16 per guest

Barbacoa de Res

Braised beef brisket and shortrib marinated with guajillo peppers, orange juice and spices. Served with black beans, rice, onions, cilantro, limes and corn tortillas. \$14 per guest

Pescado a la Veracruzana

Pan grilled white fish filet topped with a veracruz style chunky tomato, sweet pepper, olive, caper and white wine sauce. Served with white rice and wood grilled zucchini. \$12 per guest. Also available with european sea bass for \$17 per guest.

Pollo a la Leña estilo Sinaloa

Wood grilled bone in whole chicken marinated with guajillo and orange juice served cilantro rice, frijoles charros and corn tortillas. \$12 per guest.

Pollo con Fideos

Braised chicken served with thin fideo pasta cooked in chicken stock Served with small roasted potatoes and roasted carrots. \$12 per guest

Add-Ons

Salad Add a Citrus Jicama Salad or Green Salad with Pasilla Vinaigrette for \$2.50 per guest

Dessert Add Flan Napolitano or Home Made Churros with Chocolate Sauce for \$2.50 per guest

Light appetizers Add Chips, salsa & guacamole for \$3 per guest

Although we specialize in Yucatan style Mexican food at our restaurant we are equally passionate about other regional cuisines of Mexico and are happy to offer them to our catering customers.