



DOS CAMINOS

MODERN MEXICAN CUISINE



GROUP MENUS

THE FIESTA LIVES HERE!

Dos Caminos offers an eclectic take on traditional Mexican fare. The colorful, vibrant and upbeat atmosphere is great for treating business clients to a well-deserved fiesta, and with over 150 tequilas and specialty margaritas, a Dos Caminos event makes for the perfect party. Ole!

FOR MORE INFORMATION OR TO BOOK YOUR NEXT EVENT PLEASE CONTACT OUR SALES TEAM

SALES & EVENTS MANAGER
Events Line: 212-331-0328

Or visit us at doscaminos.com to fill out an online inquiry form



**TIMES SQUARE | MEATPACKING
LEXINGTON AVE.**

DOSCAMINOS.COM   

DOS CAMINOS

NEW YORK CITY

BOTTOMLESS BRUNCH – FAMILY STYLE MENU

\$65 PER PERSON

~ APPETIZERS ~

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips

~ ENTRÉES ~

CHOOSE 3 TO BE SERVED FAMILY STYLE

BREAKFAST PAMBAZO BURRITO
griddled guajillo-rubbed flour tortilla rolled with scrambled eggs*, Mexican cheeses, chorizo and roasted potatoes, topped with crema, pico de gallo, and avocado

MEXICAN FRENCH TOAST
crispy pan torrijas,
rum and cajeta caramel roasted bananas

BREAKFAST TACOS
stewed beef, scrambled eggs, Mexican cheeses, ranchero salsa, pico de gallo, corn tortillas

BREAKFAST QUESADILLA
scrambled eggs*, bacon, queso menonita, warm handmade tortillas

DOS CAMINOS RANCHEROS
crisp tortillas, fried eggs*, borracho beans, smoked ham, queso fresco

~ SIDES ~

CHOOSE 2 TO BE SERVED FAMILY STYLE

SMOKED BACON

MEXICO CITY STREET CORN

FRESH FRUIT

BREAKFAST POTATOES

~ BEVERAGES ~

UNLIMITED FOR TWO HOURS

MEXICAN BLOODY MARY, SCREWDRIVER, MIMOSA, FROZEN MARGARITA, SPARKLING WINE OR JUICE

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

**Lexington - soft drinks are not included*

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

LUNCH MENU

Choose Family Style or Plated Service. Can be served plated for up to 30 guests.

\$47 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips

~APPETIZERS~

CHOOSE 3

BIRRIA FLAUTAS
fundido cheese, birria consommé

TAQUITOS DE POLLO
pulled free-range chicken, sweet potatoes, crema, queso fresco, tomatillo-avocado salsa, crispy corn tortillas

AVOCADO CAESAR SALAD
baby romaine, cornbread croutons, pepitas, avocado caesar dressing

CAMARONES ALAMBRES
pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, chipotle lime mayo

~ENTRÉES~

CHOOSE 3

DOS QUESADILLA
Host selects either-Cheese, or with pastor-marinated chicken or with carne asada beef
Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

DOS ENCHILADAS
pastor-marinated chicken, corn tortillas, Mexican cheeses, crema,
mole poblano, salsa verde, sesame seeds

CARNITAS TACOS
12-hour roasted heritage pork, green chile salsa, pickled red onion

DOS CAMINOS CHICKEN COBB SALAD
achiote chicken, tomato, avocado, chorizo, grilled corn,
onion, queso fresco, cilantro-basil vinaigrette

~SIDES~

rice & beans

~DESSERT~

CHURROS
Cajeta & Chocolate Sauce

~BEVERAGES~

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

**Lexington - soft drinks are not included*

..... **ADD A BEVERAGE PACKAGE**

TWO HOURS

LIMITED OPEN BAR
\$40 per person
Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR
\$55 per person
Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty
Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~
PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

DINNER MENU

Choose Family Style or Plated Service. Can be served plated for up to 30 guests.

\$65 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & RANCHERO SALSA

freshly made & served with warm tortilla chips

~APPETIZERS~

CHOOSE 3

BIRRIA FLAUTAS

fundido cheese, birria consommé

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

AVOCADO CAESAR SALAD

baby romaine, cornbread croutons, pepitas, avocado caesar dressing

CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, chipotle lime mayo

~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

CARNITAS TACOS

12-hour roasted heritage pork,
green chile salsa, pickled red onion

SKIRT STEAK ASADA

tampiqueña marinated skirt steak, tomato chipotle
salsita, borracho beans, queso blanco, chimichurri,
warm flour tortilla

POLLO RANCHERO

grilled chicken breast, salsa ranchero, pepper jack
cheese, avocado, pico de gallo, crema

DOS QUESADILLA

- Host selects either - Cheese, or with pastor-marinated
chicken or with carne asada beef
Mexican cheeses, pico de gallo, guacamole,
charred serrano, crema

SALMON ZARANDEADO

grilled salmon, salsa suiza, pico de gallo

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas,
Mexican cheeses, crema, mole poblano,
salsa verde, sesame seeds

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~SIDES~

rice & beans

~DESSERT~

CHURROS

Cajeta & Chocolate Sauce

~BEVERAGES~

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

*Lexington - soft drinks are not included

ADD A BEVERAGE PACKAGE

THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

DELUXE BUFFET DINNER

DELUXE BUFFET DINNER: \$79 PER PERSON (NO BAR)

~PASSED HORS D'OEUVRES~

CHOOSE THREE | AVAILABLE FOR 30 MIN

CAMPECHANA

on a cucumber round

JALAPENO & ROASTED CORN CROQUETAS

crema Mexicana

MINI SKIRT STEAK ALAMBRES

roasted onions, poblano chiles

EMPANADA POTOSINAS

roasted peppers, queso requeson,

griddled corn pouch

MINI BEEF PICADILLO TACOS

crispy tortilla shells, shredded lettuce,

mexican cheese

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

ALBONDIGAS

mini meatballs en salsa chipotle

CHICKEN TAQUITOS

tomatillo avocado salsa

~STATIONS~

SIGNATURE GUACAMOLE & RANCHERO SALSA

freshly made & served with warm tortilla chips

AVOCADO CAESAR SALAD

baby romaine, cornbread croutons, pepitas, avocado caesar dressing

~ENTRÉES~

CHOOSE THREE

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas,
Mexican cheeses, crema, mole poblano,
salsa verde, sesame seeds

SALMON ZARANDEADO

grilled salmon, salsa suiza, pico de gallo

CARNE ASADA TACOS

beef, cilantro, onions, pico de gallo,
tomatillo-avocado salsa

POLLO RANCHERO

grilled chicken breast, salsa ranchero, pepper
jack cheese, avocado, pico de gallo, crema

CARNITAS TACOS

12-hour roasted heritage pork,
green chile salsa, pickled red onion

~SIDES~

Refried Black Beans, Spanish rice, Mexico City Street Corn, Handmade Corn Tortillas

~DESSERT~

CHURROS

Cajeta & Chocolate Sauce

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

*Lexington - soft drinks are not included

ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

COCKTAIL RECEPTION

~PACKAGES~

~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$125 PER PERSON

LIMITED THREE HOURS - \$150 PER PERSON

Featured Red and White Wines, Sparkling Wines, Sangria,
Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~PREMIUM OPEN BAR~

PREMIUM TWO HOURS - \$140 PER PERSON

PREMIUM THREE HOURS - \$160 PER PERSON

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

SIGNATURE GUACAMOLE & RANCHERO SALSA
freshly made & served with warm tortilla chips
STATIONARY FOR DURATION OF EVENT

~PASSED HORS D'OEUVRES~ CHOOSE SIX

CAMPECHANA

on a cucumber round

MINI BEEF PICADILLO TACOS

shredded lettuce, Mexican cheeses, crispy tortilla shells

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

EMPANADA POTOSINAS

roasted peppers, queso requeson, griddled corn pouch

MINI SKIRT STEAK ALAMBRES

onions, poblano chiles

CHICKEN TAQUITOS

tomatillo avocado salsa

JALAPEÑO & ROASTED CORN CROQUETAS

crema Mexicana

ALBONDIGAS

mini meatballs en salsa chipotle

PORK ADOBADA SLIDERS

roasted pork, tomatillo-avocado salsa,
cabbage slaw, pickled red onion

MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw,
pico de gallo, cotija cheese

~DESSERT~

CHURROS WITH CAJETA & CHOCOLATE SAUCES

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

DELUXE RECEPTION MENU

\$145 ~ TWO-HOUR EVENT WITH LIMITED OPEN BAR
\$165 ~ THREE-HOUR EVENT WITH LIMITED OPEN BAR

\$170 ~ TWO-HOUR EVENT WITH PREMIUM OPEN BAR
\$190 ~ THREE-HOUR EVENT WITH PREMIUM OPEN BAR

..... ~PASSED HORS D'OEUVRES~

PLEASE SELECT SIX

EMPANADA POTOSINAS

Roasted pepper, queso requeson, griddled corn pouch

MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

PORK ADOBADA SLIDERS

roasted pork, tomatillo-avocado salsa, cabbage slaw, pickled red onion

CAMPECHANA

on a cucumber round

MINI SHRIMP TACOS

Poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

JALAPENO & ROASTED CORN CROQUETAS

Crema Mexicana

MINI SKIRT STEAK ALAMBRES

Onions, poblano chiles

ALBONDIGAS

Mini meatballs en salsa chipotle

CHICKEN TAQUITOS

Tomatillo avocado salsa

MINI BEEF PICADILLO TACOS

Shredded lettuce, Mexican cheeses, crispy tortilla shells

..... ~CARVING STATION~

PLEASE SELECT ONE

ANCHO-CRUSTED PRIME RIB

(+\$12 PER PERSON)

Carved

JALAPEÑO & YUCATAN HONEY GLAZED

SPICED JAMON (HAM)

SKIRT STEAK ASADA

Tampiquena marinated skirt steak, roasted tomato, caramelized onion salsa

..... ~STATIONS~

PLEASE SELECT TWO

TACOS

Assortment of carne asada, carnitas, pastor-marinated chicken with all accompaniments for guests to dress their own tacos

QUESADILLAS

Prepared to order on our stationed grill pan
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables and served with traditional accompaniments

MEXICO CITY STREET CORN

Corn-off-the-cob, sautéed with chipotle lime mayo, fresh lime, cotija cheese and spices.

GUACAMOLE

Dos Caminos signature Guacamole made to order with seasonal options to customize served with warm tortilla chips

..... ~DESSERT STATION~

PLEASE SELECT TWO

CHURROS · ASSORTED PETIT FOURS · SEASONAL CAKES

..... ~BEVERAGE PACKAGE~

PLEASE SELECT ONE

LIMITED OPEN BAR

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

PREMIUM OPEN BAR

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

PASSED HORS D'OEUVRES ENHANCEMENT MENU

SELECTION OF THREE: \$20 PER PERSON / 30 MINUTES

SELECTION OF FOUR: \$25 PER PERSON / 1 HOUR

SELECTION OF SIX: \$30 PER PERSON / 1 HOUR

..... ADD ADDITIONAL SELECTIONS: \$5 PER PERSON / PER ITEM

CAMPECHANA

on a cucumber round

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

EMPANADA POTOSINAS

roasted peppers, queso requeson, griddled corn pouch

JALAPEÑO & ROASTED CORN CROQUETAS

crema Mexicana

MINI SKIRT STEAK ALAMBRES

onions, poblano chiles

MINI BEEF PICADILLO TACOS

shredded lettuce, mexican cheeses, crispy tortilla shells

ALBONDIGAS

mini meatballs en salsa chipotle

CHICKEN TAQUITOS

tomatillo avocado salsa

PORK ADOBADA SLIDERS

roasted pork, tomatillo-avocado salsa, cabbage slaw, pickled red onion

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

PLATTER ENHANCEMENTS

\$25 CHURRO PLATTER

20 half-sized churros, cajeta & chocolate sauces

CHICKEN TAQUITOS

\$45 per platter | 14 pieces per platter
pulled chicken & sweet potatoes rolled in crispy corn tortillas,
salsa verde, crema Mexicana

SIGNATURE GUACAMOLE & RANCHERO SALSA

\$25 per platter | Serves 4-6 guests
freshly made and served with warm tortilla chips

ADD CRUNCHY VEGGIES FOR DIPPING

\$16 per platter | Serves 4-6 guests

TACO ASSORTMENT

on handmade corn tortillas

\$50 PER PLATTER

FOUR OF EACH:

CARNITAS

slow-roasted pork, green chile salsa, cotija cheese

POLLO

pastor-marinated chicken, guacamole, cabbage slaw,
pico de gallo, cotija cheese

CARNE ASADA

beef, cilantro, onions, pico de gallo, tomatillo-avocado salsa

QUESADILLA ASSORTMENT

\$50 PER PLATTER

ONE OF EACH: 6 SLICES

CHEESE

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

POLLO

marinated grilled chicken, Mexican cheeses, pico de gallo,
guacamole, charred serrano, crema

VEGETABLE

grilled seasonal vegetables layered with crisp
tortillas, Chihuahua cheese, roasted-tomato-arbol salsa

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

PLATTER ENHANCEMENTS *(continued)*

~ CARVING STATION ~

PRICED FOR TWO HOURS

Please select one

\$20 PER PERSON

ANCHO-CRUSTED PRIME RIB

+\$12 per person

JALAPEÑO & YUCATAN HONEY

GLAZED SPICED JAMON (HAM)

SKIRT STEAK ASADA

Tampiquena marinated grilled skirt steak, roasted tomato, caramelized onion salsita

~ STATIONS ~

(CHOOSE AS MANY AS YOU WISH)

PRICED FOR TWO HOURS

TACOS

\$20 per person

Assortment of Carne Asada, Carnitas, Chicken with all accompaniments for guests to dress their own tacos

GUACAMOLE

\$18 per person

Dos Caminos signature Guacamole made to order with seasonal options to customize served with warm tortilla chips

MEXICO CITY STREET CORN

\$14 per person

Corn-off-the-cob, sautéed with chipotle lime mayo, fresh lime, cotija cheese and spices.

QUESADILLAS

\$18 per person

Prepared to order on our stationed grill pan Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables and served with traditional accompaniments

CAMPECHANA

\$25 per person

fresh catch, lime cilantro, chiles

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

DOS CAMINOS

NEW YORK CITY

~DESSERT STATION~

CHURROS & ICE CREAM

\$10 per person

Warm churros and a selection of ice creams, sorbets, sauces and toppings to "make your own sundaes"

PETIT FOURS

\$10 per person

Chef's selection

CHURROS TO GO OR BUTLER PASSED

\$10 per person

Send your guests home with a sweet treat!

~BEVERAGE PACKAGES~

AVAILABLE FOR UP TO 3 HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~BEVERAGE STATIONS~

PRICED FOR TWO HOURS

MICHELADA

\$25 per person

Make your own! Buckets of ice cold beer and the condiments: Chamoy (pickled mango & chile sauce), Michelada mix, garnish bar with limes, chicharones, cucumber, pickled jalapeno & grilled pineapple

SANGRIA

\$25 per person

White and Red Sangria with our blends of seasonal fruits macerated in wine and Spanish brandy

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.