

MESITA



AMITYVILLE



BRUNCH CELEBRATION PACKAGE

10 Person Minimum, 29 Person Maximum - Two Hour Event

\$65 Per Person plus tax & 20% Gratuity

Includes:

Individual Personalized Menus, Chips & Salsa, Soda, Coffee, Tea, and Cocktails (as specified below)

Host Selects 2

Mimosa, Sangria, Bellinis, House Wine or Beer

** Does not include cappuccino's or espresso*

ENTREES - Guests Choose 1

TRES LECHES PANCAKES

Homemade Tres Leches Batter,
Warm Agave Syrup

AVOCADO TOAST

Multigrain Toast, Guacamole, Corn, Beans,
Sunny Side Up Egg, Cilantro, Queso Fresco,
Potato Chorizo Hash

MESITA FRENCH TOAST

Vanilla Butter, Cinnamon, Bananas,
Strawberries, Blueberries, Piloncillo

BREAKFAST QUESADILLA

Flour Tortilla, Scrambled Eggs,
Chihuahua Cheese, Crema

STEAK TACOS

Steak, Asparagus, Pico de Gallo, Queso Fresco,
Chihuahua Cheese, Corn Tortilla

CHICKEN TACOS

Chicken, Onions, Peppers, Cilantro,
Chihuahua Cheese, Tomatillo Avocado
Crema, Corn Tortilla

CHURRO WAFFLES

Homemade Churro Batter, Cinnamon Sugar,
Light Caramel, Strawberries

HUEVOS RANCHEROS

Two Eggs Over Easy, Corn Tortillas, Crema, Ranchero
Sauce, Avocado, Potato Chorizo Hash

MEXICAN CHICKEN & WAFFLES

Churro Waffle, Honey Chipotle Fried Chicken,
Warm Syrup

EGG TACOS

Scrambled Eggs, Peppers, Chorizo, Avocado,
Queso Fresco, Ranchero Sauce, Corn Tortilla

CHICKEN, STEAK OR SHRIMP FAJITAS

Rice, Beans, Pico de Gallo, Sour Cream,
Flour Tortillas, Guacamole, Shredded Cheese

DESSERT

Served Family Style

CHURROS, TRES LECHES, BANANA PUDDING



MESITA

BRUNCH BUFFET PACKAGE

Three Hour Event - 40 Person Minimum

\$75 Per Person plus tax & 20% Gratuity

Includes:

Includes 2 appetizers, 1 Salad, 3 Entrees, Dessert

Individual Personalized Menus, Chips & Salsa, Soda, Coffee, Tea, and Cocktails (As Specified Below)

Host Selects 3

Mimosa, Sangria, Bellinis, House Wine or Beer

** Does not include cappuccino's or espresso*

APPETIZERS - Host Selects 3

CRISPY WINGS

Choose Honey Chipotle Cilantro Chipotle

MEXICAN STREET CORN

Grilled Corn, Chipotle Mayo, Queso Cotijia, Fresh Lime

FIESTA NACHOS

Tortilla Chips, Beans, Chihuahua Cheese, Queso Fresco, Crema, Pico de Gallo, Jalapeno, Guacamole, Sour Cream

FRIED TAMALES

Sweet Corn Tamal, Crema, Queso Fresco, Fresh Lime

CHEESE QUESADILLA

Flour Tortilla, Cheese, Pepper, Onion, Roasted Corn, Sour Cream, Pico de Gallo

SWEET PLANTAINS

Fried Plantains, Crema

SALADS - Host Selects 1

HOUSE SALAD

Local Greens, Grape Tomatoes, Carrots, Cucumbers, Red Onions, Cilantro Lime Vinaigrette

CAESAR SALAD

Romaine, Bacon, Hard Boiled Egg, Queso Fresco, Tortilla Chips, Cilantro Chipotle Dressing

MEXICAN SALAD

Pickled Cabbage, Avocado, Tomatoes, Carrots, Corn, Beans, Onions, Crispy Tortilla Strips, Monterey Jack Cheese, Cilantro Lime Vinaigrette

ENTREES - Host Selects 3

CHURRO WAFFLES

Homemade Churro Batter, Cinnamon Sugar, Light Caramel, Strawberries

BREAKFAST QUESADILLA

Flour Tortilla, Scrambled Eggs, Chihuahua Cheese, Crema

MESITA FRENCH TOAST

Vanilla Butter, Cinnamon, Bananas, Strawberries, Blueberries, Piloncillo

CHICKEN, STEAK, SHRIMP, OR VEGGIE FAJITAS (choose 2 meats)

Rice, Beans, Pico de Gallo, Sour Cream, Flour Tortillas, Guacamole, Shredded Cheese

CHICKEN, STEAK OR VEGGIE BURRITOS (choose 2 meats)

Rice, Beans, Pico de Gallo, Chihuahua Cheese, Jalapeno, Guacamole, Sour Cream

BREAKFAST BURRITOS

Scrambled Eggs, Potato Chorizo Hash, Chihuahua Cheese, Sour Cream

SEARED SALMON

Roasted Potatoes, Asparagus, Honey Chipotle Sauce, Mango Salso

SIZZLING CHICKEN

Marinated Chicken Breast, Melted Cheese, Peppers, Onions, Rice & Beans

DESSERT

CHURROS



FIESTA PACKAGE

**10 Person Minimum, 29 Person Maximum - Two Hour Event - Plus 20% Gratuity
\$55 Per Person Sunday - Thursday | \$65 Friday & Saturday (Up to 20 Guests)**

Includes:

*Family Style Appetizers, One Entree per Person and Family Style Desserts
Individual Personalized Menus, Chips & Salsa, Soda, Coffee and Tea*

** Does not include cappuccino's or espresso*

APPETIZERS - Host Selects 2

Served Family Style

CRISPY WINGS

Honey Chipotle Sauce

SWEET PLANTAINS

Fried Plantains, Crema

FIESTA NACHOS

Tortilla Chips, Black Beans, Chihuahua Cheese, Queso Fresco
Crema, Pico De Gallo, Jalapeno, Guacamole, Sour Cream

STREET CORN

Grilled Corn, Chipotle Mayo, Queso Cotija, Fresh Lime

ENTREES - Guests Choose 1

CHICKEN TACOS (3)

Chicken, Onions, Peppers, Cilantro, Chihuahua
Cheese, Tomatilla Avocado Crema,
Corn Tortilla

STEAK TACOS (3)

Skirt Steak, Asparagus, Pico De Gallo, Queso Fresco,
Chihuahua Cheese, Corn Tortilla

FISH TACOS (3)

Batter-Fried Tilapia, Pickled Cabbage, Pico De Gallo,
Chipotle Mayo, Flour Tortilla

SEARED SALMON

Roasted Potatoes, Asparagus, Honey Chipotle
Sauce, Mango Salsa

CHICKEN, SHRIMP OR VEGGIE FAJITAS

Rice, Beans, Pico de Gallo, Sour Cream, Flour
Tortillas, Guacamole, Shredded Cheese

SIZZING CHICKEN SKILLET

Marinated Chicken, Melted Cheese, Peppers,
Onions, Rice & Beans

DESSERT

Served Family Style

CHURROS, TRES LECHES, BANANA PUDDING



MESITA

GOLD PACKAGE

10 Person Minimum, 29 Person Maximum - Two Hour Event - Plus 20% Gratuity
\$75 Per Person - Sunday - Thursday | \$85 Per Person Friday & Saturday (up to 20 Guests)

Includes:

*Family Style Appetizers, One Entree per Person and Family Style Desserts
Individual Personalized Menus, Chips & Salsa, Soda, Coffee, Tea, Sangria, House Wine, and Beer
* Does not include cappuccino's or espresso*

APPETIZERS - Host Selects 4

Served Family Style

CRISPY WINGS

Honey Chipotle Sauce

MEXICAN STREET CORN

Grilled Corn, Chipotle Mayo,
Queso Cotijia, Fresh Lime

FIESTA NACHOS

Tortilla Chips, Black Beans, Chihuahua
Cheese, Queso Fresco Crema, Pico De Gallo,
Jalapeno, Guacamole, Sour Cream

FRIED TAMALES

Sweet Corn Tamal, Crema,
Queso Fresco, Fresh Lime

CHEESE QUESADILLAS

Flour Tortilla, Cheese,
Pepper, Onion, Roasted Corn,
Sour Cream, Pico de Gallo

SWEET PLANTAINS

Fried Plantains, Crema

ENTREES - Host Selects 4

Guests Select 1

CHICKEN TACOS (3)

Chicken, Onions, Peppers, Cilantro,
Chihuahua Cheese, Tomatilla
Avocado Crema, Corn Tortilla

BIRRIA STREET TACOS (3)

Shredded Barbacoa, Chihuahua Cheese,
White Onions, Cilantro, Corn Tortilla

FISH TACOS (3)

Batter-Fried Tilapia, Pickled
Cabbage, Pico De Gallo,
Chipotle Mayo, Flour Tortilla

STEAK ARRACHERAS

14oz Skirt Steak, Asparagus,
Pickled Cabbage, Roasted Potatoes

SEARED SALMON

Roasted Potatoes, Asparagus, Honey
Chipotle Sauce, Mango Salsa

SIZZLING CHICKEN SKILLET

Marinated Chicken, Melted Cheese,
Peppers, Onions, Rice & Beans

SHRIMP, CHICKEN OR VEGGIE FAJITAS

Rice, Beans, Pico de Gallo, Sour Cream,
Flour Tortillas, Guacamole,
Shredded Cheese

STEAK TACOS (3)

Skirt Steak, Asparagus, Pico de Gallo,
Queso Fresca, Chihuahua Cheese,
Corn Tortilla

PORK TACOS (3)

Pulled Pork, Avocado, Pickled Onions,
Corn Tortilla

ANCHO CHILE CHICKEN ENCHILADAS

Shredded Chicken, Corn Tortillas,
Melted Cheeses, Crema Fresca,
Rice & Beans, Ancho Chile Sauce

DESSERT

Served Family Style

CHURROS, TRES LECHES, BANANA PUDDING



MEXITA

BUFFET PACKAGE

Three Hour Event - 40 Person Minimum

Not available Friday or Saturday after 4pm

\$85 Per Person plus tax & 20% Gratuity

Includes:

*Includes 3 appetizers, 1 Salad, 3 Entrees, Dessert
Individual Personalized Menus, Chips & Salsa, Soda, Coffee, Tea, House Wine, Beer & Sangria*

APPETIZERS - Host Selects 3

CRISPY WINGS

Choose Honey Chipotle Cilantro Chipotle

MEXICAN STREET CORN

Grilled Corn, Chipotle Mayo, Queso
Cotijia, Fresh Lime

FRIED TAMALES

Sweet Corn Tamal, Crema, Queso
Fresco, Fresh Lime

FIESTA NACHOS

Tortilla Chips, Beans, Chihuahua
Cheese, Queso Fresco, Crema, Pico
de Gallo, Jalapeno, Guacamole,
Sour Cream

SWEET PLANTAINS

Fried Plantains, Crema

CHEESE QUESADILLA

Flour Tortilla, Cheese, Pepper, Onion,
Roasted Corn, Sour Cream, Pico de Gallo

CHICKEN EMPANADAS

Chicken Tinga, Chihuahua Cheese,
Topped with Queso Cheese, Crema
Fresca, Pico De Gallo,
Side of Guacamole

SALADS - Host Selects 1

HOUSE SALAD

Local Greens, Grape Tomatoes,
Carrots, Cucumbers, Red Onions,
Cilantro Lime Vinaigrette

CAESAR SALAD

Romaine, Bacon, Hard Boiled Egg,
Queso Fresco, Tortilla Chips, Cilantro
Chipotle Dressing

MEXICAN SALAD

Pickled Cabbage, Avocado, Tomatoes, Carrots,
Corn, Beans, Onions, Crispy Tortilla Strips,
Monterey Jack Cheese, Cilantro Lime Vinaigrette

ENTREES - Host Selects 3

CHICKEN, STEAK OR VEGGIE BURRITOS (choose 2 meats)

Rice, Beans, Pico de Gallo, Chihuahua
Cheese, Jalapeno, Guacamole,
Sour Cream

ANCHO CHILE CHICKEN ENCHILADAS

Shredded Chicken, Corn Tortillas,
Melted Cheeses, Crema Fresca,
Rice & Beans, Ancho Chile Sauce

STEAK ARRACHERAS

14oz Skirt Steak, Asparagus, Pickled
Cabbage, Roasted Potatoes

SEARED SALMON

Roasted Potatoes, Asparagus, Honey
Chipotle Sauce, Mango Salsa

SLOW ROASTED PORK

24 Hour Slow Roasted Marinated Pork,
Avocado, Pickled Onions, Rice & Beans

CHICKEN, STEAK, SHRIMP, OR VEGGIE FAJITAS (choose 2 meats)

Rice, Beans, Pico de Gallo, Sour Cream,
Flour Tortillas, Guacamole,
Shredded Cheese

SIZZLING CHICKEN

Roasted Chicken, Pineapple Salsa,
Honey Chipotle, Roasted Potatoes,
Asparagus

DESSERT

CHURROS



MESITA

COCKTAIL PARTY PACKAGE

10 Person Minimum - 2 Hour Package

\$75 Per Person at the Bar Only

Sunday - Thursday

Includes:

1 Hour of Appetizers Served Family Style

2 Hours Open Bar

Domestic Beer, House Wine, Sangria, House Cocktails

** Does not include cappuccino's or espresso*

APPETIZERS - Host Selects 4

CRISPY WINGS

Choose Honey Chipotle Or Cilantro Chipotle Sauce

STREET CORN

Grilled Corn, Chipotle Mayo, Queso Cotija, Fresh Lime

YUCA FRIES

Fried Cassava, Pickled Cabbage

FRIED TAMALES

Fried Sweet Corn Tamal, Crema, Queso Fresco

CHEESE QUESADILLA

Flour Tortilla, Cheese, Pepper, Onion, Roasted Corn, Sour Cream, Pico de Gallo

SWEET PLANTAINS

Fried Plantains, Crema

FIESTA NACHOS

Tortilla Chips, Black Beans, Chihuahua Cheese, Queso Fresco Crema, Pico De Gallo, Jalapeno, Guacamole, Sour Cream



MESITA

SPECIALTY ENHANCEMENTS

MADE TO ORDER GUACAMOLE: \$6/pp

EXTRA APP: \$5/pp

EXTRA ENTREE: \$7/pp

DESSERT: \$5/pp

UNLIMITED MARGARITAS: \$5/pp

56oz MEGA MARGARITA: \$40

200oz PARTY PUNCH SHAREABLE DRINK: \$140

with Sparkler Presentation

SANGRIA CELEBRATION: \$120

1 Pitcher Each Red MesitaGria, White Tropical & Rose Peach

CERVESAS BUCKET: \$96

12 Coronas

SMOKING GOBLET: 2 for \$60

BUBBLES: \$125

3 Bottles of Champagne with Sparkler Presentation