



Casa Maya Large Party Menu

CEVICHE

Your choice of shrimp or octopus, marinated in citrus juices & mixed with tomatoes, cilantro and onions. Mix shrimp and octopus for \$3 more.

PEEL & EAT SHRIMP

Fresh shrimp seasoned with local spices. Served cold.
Served by the pound

GUACAMOLE

Fresh avocados, cilantro, onion, and tomato. Served with 100% baked corn tostadas

CHIPS & SALSA

Fresh salsa made in-house served with 100% baked corn tostadas.

YUCATAN SALAD

Organic mixed greens, carrots, cherry tomatoes, avocado, mango, and queso fresco. Cilantro lime dressing.

MALINCHE SALAD

Grilled butternut squash, beets, feta, candied walnuts, and green apples served over mixed greens. Cranberry vinaigrette.

FAJITA BAR

Your choice of steak, shrimp or chicken. Sautéd with bell peppers and onions. Served with rice, beans, sour cream and guacamole.

Mix two or three proteins // Corn or flour tortillas

COCHINITA PIBIL

Slow cooked pork with a unique sweet earthy aroma imparted by bitter oranges, achiote, charred garlic, and other spices. That earthiness is backed by the herbal aroma of the banana leaves its slow cooked in for several hours. Served with rice, beans, and plantains.

CARNITAS

Carnitas is Mexico's version of pulled pork. Tender and juicy on the inside. Deliciously crisp and golden on the edges. Orange juice and beer tenderizes the Carnitas. Served with rice, beans, and plantains

SERVED BUFFET STYLE

Plated dinners are offered upon request

Please send us a message to
casamayasta@gmail.com if you are interested
in having us host your next event

