

The Calaveras NYC Party menu

Option 1

Prefix menu \$40 per person

(Includes appetizer, Main course and Churros for the table)

Prefix:

For the table

- Chips and salsa

Appetizer (Choice of one)

- Roasted corn soup
- Ensalada Calaveras (House salad)
- Shrimp empanadas
- Elote asado (Corn on the cob)

Main (Choice of one)

- Pechugas a la plancha (chicken breast in a creamy mushroom chipotle sauce, served with mashed potatoes and steam vegetables)
- Enchiladas Suizas, chicken or cheese
- Carnitas Michoacanas (slow cooked pork shoulder, served with guacamole, black beans and morita sauce)
- Tacos al pastor (3)
- Fish tacos (3)
- Vegetables al pastor tacos (3)

Dessert (For the table)

- Churros with Mexican chocolate abuelita sauce

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Option 2

Buffet style (Each tray is for about 12 to 14 people)

Appetizer trays

- Guacamole: \$50
- Veggie empanadas: \$55
- Shrimp empanadas: \$55
- Chicken empanadas: \$55
- Chicken tacos dorados: \$50
- Cheese tacos dorados: \$50
- Corn on the cob: \$45
- Calaveras Salad: \$35
- Cheese quesadilla: \$50
- Veggie quesadilla: \$50
- Sweet plantains: \$30
- Hand cut fries: \$30
- Mashed potatoes: \$30
- Rice: \$30
- Beans: \$30

Main trays

- Enchiladas Suizas cheese or chicken: \$125
- Enchiladas Mole cheese or chicken: \$125
- Pechugas a la plancha: \$150
- Pan seared salmon with mango salsa: \$175
- Carnitas Michoacanas: \$165
- Roasted cauliflowers with pumpkin seed pipian: \$110

Add Open bar to any of these packages for only \$30 for the first hour and \$15 any additional hour

- Classic margaritas, red and white sangrias, beer, wine (Chardonnay, sauvignon blanc, Cabernet and malbec), house mixed drinks(rum, vodka, gin, whiskey)

Email: Victor@thecalaverasNYC.com for more info and availability.