

## 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: \$45
- Veggie empanadas: \$50
- Shrimp empanadas: \$50
- Chicken empanadas: \$50
- Chicken tacos dorados: \$45
- Cheese tacos dorados: \$45
- Corn on the cob: \$45
- Calaveras Salad: \$35
- Cheese quesadilla: \$45
- Veggie quesadilla: \$45
- Sweet plantains: \$25
- Hand cut fries: \$25
- Mashed potatoes: \$25
- Rice: \$25
- Beans: \$25

#### 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](mailto:Victor@thecalaverasNYC.com) for more info and availability.