



Catering Menu: Mexican Buffet Experience

Bringing the rich, diverse flavors of Mexico to your event, YO CREO's catering celebrates cultural tradition through a beautiful, buffet-style culinary experience. Perfect for gallery openings, community events, weddings, and corporate receptions.

Totopo & Salsa Bar

- Crispy totopos (traditional + blue corn)
- Black bean purée, guacamole, crema, shredded lettuce, queso fresco
- Salsas: Roasted tomatillo, chile de árbol, pico de gallo, mango-habanero, charred jalapeño

Ceviche Station

- Veracruz-style fish ceviche (lime, tomato, olives)
- Vegan cactus & mango ceviche
- Served with house-made tostadas

Taco Bar

Protein Options:

- Cochinita pibil (slow-roasted pork in achiote)
- Pollo al chipotle (smoky pulled chicken)
- Rajas con crema (roasted poblano + corn in cream sauce)
- Nopales con papas (cactus with potato)

Accompaniments:

- Fresh corn & flour tortillas
- Cilantro, onion, pickled red onions, queso fresco, and full salsa bar access

Dessert Bar

- Assorted pan dulce (conchas, orejas, empanadas)
- Pan de polvo (Mexican wedding cookies)
- Cajeta-stuffed churros (optional upgrade)

Aguas Frescas

Choose 2 flavors:

- Jamaica (hibiscus)
- Horchata
- Tamarindo
- Cucumber-lime
- Seasonal fruit (e.g., watermelon, pineapple)

Buffet Pricing Estimates

Includes buffet setup including Mexican pottery, disposables, and staff for service. Subject to adjustments based on menu modifications or location.

Guests	Price	Price for Guests	Notes
25	\$625	\$25	Ideal for small events
50	\$1,000	\$20	Most Popular for receptions
75	\$1,500	\$20	Great for a creative gathering
100	\$1,800	\$18	Full Scale Buffet, maximum value

Optional Add-Ons

- **Chef-led demo:** tortilla or salsa making
- **Traditional drink upgrade:** aguas fermentadas or mezcal tasting
- **Table décor & rentals:** Thematic décor, floral centerpieces, branded signage

For booking, customizations, or full event planning:

YO CREO, LLC

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“Let’s make your next event a celebration of sabor, cultura, and community.”