Mariposa's
latin kitchen

Catering

Denotes a vegetarian menu item

Breakfast + Brunch

Breakfast Burritos

Add cheese or potatoes to your burrito for $0.50 more

•**Chorizo & Egg** - $3.50 ea. •**Bacon & Egg** - $3.50 ea.

Breakfast Empanadas

48 HOURS NOTICE

Comes by the dozen in mini or regular sizes

•**Chorizo & Egg** - mini $35 24/ct, reg. $35 doz.

•**Bacon & Egg** - mini $35 24/ct, reg. $35 doz.

Breakfast Tamales Grande

•**Chorizo and Egg** - Topped with Ranchero Salsa - $7.95 ea.

•**Bacon, Egg, & Potato** - Topped with Ranchero Salsa - $7.95 ea.

Seasonal Fruit

Fruit Skewers, $3.25 ea. Fruit Tray, sm. $40, lg. $75

Muffins and Pastry

Comes by the dozen in mini or regular sizes

•**Sour Cream and Blueberry Muffin**
mini $16 doz., reg. $30 doz.

•**Sausage Corn Muffin with Sausage**
mini $18 doz., reg. $35 doz.

•**Cinnamon Roll** - mini $16 doz., reg. $36 doz.

Quiche

•**Spanish Quiche** - Your choice of chorizo, sausage, or bacon with mushrooms, bell peppers, onions, Monterrey jack and cheddar cheese - ½ pan $47, full pan $95

•**Veggie Quiche**- Mushrooms, bell peppers, onions, Monterrey jack and cheddar cheese - ½ pan $45, full pan $90

Appetizers

Dips

•**Guacamole** - ½ quart $9, quart - $17

•**Queso** - ½ quart $7, quart - $15

•**Salsa** - ½ quart $5, quart - $9

•**Black Bean Dip**- Layer of black beans, guacamole, sour cream, cheese, red onion and roma tomatoes - sm. $25, lg. $45

•**Fiesta Black Bean Dip** - Layer of black beans, guacamole, and sour cream, topped with fiesta salad tossed in our cilantro lime dressing - sm. $30, lg. $50

•**Cuban Dip** - our signature Cuban rice topped with queso, creamy chipotle sauce, and pico de gallo - ½ quart $9, quart $17

Tortilla Chips

-1lb. bag $3.95, 2lb. bag $7

Tropical Ceviche

An exotic mixture of tilapia, shrimp, pineapple, red bell pepper, avocado, mango, cilantro all marinated in a citrus medley - quart $45, served with fried plantain chips $65 24/ct, or as a shooter $3.99 ea.

Wraps

•**Chicken** - Grilled chicken breast, wrapped in a flour tortilla with sliced avocado, sautéed red bell pepper, and a chipotle cream cheese spread - $40 24/ct

•**Roast Beef** - Tender shredded roast beef wrapped in a flour tortilla - $45 24/ct

•**Vegetarian** - Flour tortilla stuffed with fiesta salad, Spanish rice and a guacamole spread - $30 24/ct

•**Shrimp** - Grilled Shrimp marinated in chipotle seasoning, wrapped in a stuffed flour tortilla with sliced avocado, sautéed red bell pepper, and a chipotle cream cheese spread - $50 24/ct

Sope - *Fried corn cake topped with refried beans, your choice of protein and a flavorful garnish*

- **Beef** - $50 24/ct
- **Roasted Chicken** - $40 24/ct
- **Pork** - $45 24/ct
- **Bean** - $40 24/ct

Mini Tamales

- **Roasted Chicken** - $30 24/ct
- **Pork** - $30 24/ct
- **Roast Beef** - $32 24/ct
- **Jalapeño and Cheddar** - $30 24/ct
- **Vegetarian** - $30 24/ct
- **Black Bean** - $30 24/ct
- **Turkey and Dressing** (Seasonal Item Nov.-Dec.) - $36 24/ct

Mini Empanadas

48 HOURS NOTICE

Mini pastry, hand-crafted and stuffed

- Tender Shredded **Beef** - $45 24/ct
- Savory Shredded **Pork** - $40 24/ct
- Flavorful Shredded **Chicken** - $35 24/ct

Mini Tacos

- Shredded **Pork** - Shredded pork topped with shredded cabbage, creamy chipotle sauce and garnished with pico de gallo - $30 24/ct
- Shredded **Beef** - Tender shredded beef topped with shredded romaine and cabbage, and garnished with pico de gallo - $35 24/ct
- **Roasted Chicken** - Shredded chicken topped with Monterrey jack cheese, and garnished with fresh diced poblano, red bell peppers, and pico de gallo - $27 24/ct

Mini Flautas

- **Beef** -Drizzled with an avocado and roasted salsa creme and garnished with pico de gallo and homemade queso fresco - $40 24/ct
- **Chicken** -Drizzled with a white creme and garnished with pico de gallo and homemade queso fresco - $35 24/ct

Lunch + Dinner

Tacos - $12.50 ea. (add $2 ea. for seafood tacos)

Your choice of 2 different types of tacos.

Comes with choice of 2 sides, fiesta salad, chips and salsa.

Add guacamole or queso for $2.50 more or both for $4.50 more per plate.

- **Shredded Pork**
- **Shredded Beef**
- **Roasted Chicken**
- **Chipotle Shrimp**
- **Black Bean**
- **Guacamole**

Enchiladas - $12 ea.

Your choice of 2 different types of enchiladas.

Comes with choice of 2 sides, fiesta salad, chips and salsa.

Add guacamole or queso for $2.50 more or both for $4.50 more per plate.

- **Cheese**
- Diced **Chicken**
- **Roasted Chicken**
- Shredded **Beef**
- **Vegetarian**

Tamales Grande

1 WEEK NOTICE

- $10.95 ea., Turkey and Dressing - $12.95 ea.

Your choice of 1 type of tamale.

Comes with choice of 2 sides, fiesta salad, chips and salsa.

Add guacamole or queso for $2.50 more or both for $4.50 more per plate.

- **Pork**
- **Beef**
- **Turkey and Dressing** (Seasonal Item Nov.-Dec.)
- **Roasted Chicken**
- **Jalapeño & Cheddar**

Fajitas

Comes with choice of 2 sides, fiesta salad, chips and salsa.

Add guacamole or queso for $2.50 more or both for $4.50 more per plate.

- **Combination Beef and Chicken** - Tender beef and chicken marinated in a savory mix of spices and natural juices, served with grilled bell peppers on a warm tortilla, topped with sour cream and cheddar cheese - $15.99 ea.
- **Combination Beef, Chicken, and Shrimp**- Chipotle marinated shrimp, tender beef and chicken marinated in a savory mix of spices and natural juices, served with grilled bell peppers on a warm tortilla, topped with sour cream and cheddar cheese - $24.99
- **Vegetarian** - Savory red onion, portabella mushroom, zucchini, yellow squash, and red bell pepper sautéed in our house spices, served on a warm tortilla, topped with sour cream and cheddar cheese - $13.99

Sides

Cuban Rice, Spanish Rice, Black Beans, Pinto Beans, Refried Beans, Seasonal Grilled Veggies

99% of our menu items are GLUTEN FREE

*Consuming raw or uncooked foods may increase the risk of food-borne illness. Please alert us of any food allergies as not all ingredients are not listed on the menu.

Drinks

Regular Tea - $7 gallon
Sweet Tea - $8 gallon
Flavored Tea - $10 gallon
Beer, Wine, Liquor

Bottled Water - $2/bottle
Lemonade - $10 gallon
Soft Drinks - $2/can
Agua Fresca - $12 gallon

Handcrafted Margarita Bar - Drinks start at $9 per person (Please see back panel of Menu for more details) - Signature margaritas include: Mariposa's, Pineapple Jalapeño, Pepino Diablo, Jalapeño, Cucumber Cilantro, Prickly Pear, Strawberry, Mango, and Lita's

Mariposa's Elite Dinners

1 *Your choice of **1 enchilada** and **1 fajita** - $19*

Comes with choice of 2 sides, fiesta salad, chips and salsa, guacamole, and queso.

- **Enchiladas** - Diced Chicken, Roasted Chicken, Shredded Beef, or Vegetarian
- **Fajitas** - Beef or Chicken

2 *Your choice of **1 enchilada**, **1 taco**, and **1 tamale** - $23*

Comes with choice of 2 sides, fiesta salad, chips and salsa, guacamole, and queso.

- **Enchiladas** - Diced Chicken, Roasted Chicken, Shredded Beef, or Vegetarian
- **Tacos** - Beef, Pork, or Chicken
- **Tamales** - Roasted Chicken, Pork, Roast Beef, Jalapeño and Cheddar, or Vegetarian

3 *Your choice of **3 items** - $17, **5 items** - $21, or **7 items** - $25*

Comes with choice of 2 sides, fiesta salad, chips and salsa, guacamole, and queso.

- **Mini Empanadas** - Beef, Pork, or Chicken
- **Mini Tacos** - Beef, Pork, or Chicken
- **Mini Flautas** - Beef or Chicken
- **Mini Sope** - Beef, Pork, Roasted Chicken, or Bean
- **Mini Tamales** - Roasted Chicken, Pork, Roast Beef, Jalapeño and Cheddar, Vegetarian, Black Bean, or Turkey and Dressing
- **Mini Enchiladas** - Diced Chicken, Roasted Chicken, Shredded Beef, or Vegetarian
- **Wraps** - Chicken, Roast Beef, Vegetarian, Shrimp
- **Tropical Ceviche** - shooter

A La Carte

Sides and Sauces

- **Spanish Rice** - quart $10
- **Cuban Rice** - quart $10
- **Pinto Beans** - quart $10
- **Refried Beans** - quart $10
- **Black Beans** - quart $10
- **Pico de Gallo** - quart $7
- **Tortillas** - **flour** 12/ct $2.90, corn 12/ct $2.75
- **Poblano Sauce** - ¼ quart $5.95, ½ quart $7.95, quart $9.95
- **Chile Ancho Sauce** - ¼ quart $5.95, ½ quart $7.95, quart $9.95
- **Chipotle Sauce** -¼ quart $5.95, ½ quart $7.95, quart $9.95
- **Sweet Potato Soufflé** (Seasonal Item Nov.-Dec.)- ¼ quart $7.95, ½ quart $9.95, quart- $12.95
- **Cranberry Sauce** (Seasonal Item Nov.-Dec.)- ¼ quart $5.95, ½ quart $7.95, quart - $9.95
- **Gravy** (Seasonal Item Nov.-Dec.)- ¼ quart $4.95, ½ quart $7.95, quart - $9.95

Tamales Grande Singles

48 HOURS NOTICE

- **Pork** - served with Chile Ancho or Chipotle Sauce - $7.95 ea.
- **Beef** - served with Chile Ancho or Chipotle Sauce - $7.95 ea.
- **Roasted Chicken** - served with Poblano Sauce - $7.95 ea.
- **Jalapeño & Cheddar** - served with Chipotle Sauce - $7.95 ea.
- **Turkey and Dressing** (Seasonal Item Nov.-Dec.) - $8.95 ea.

Tamales by the Dozen

Certain flavors require 48 hours notice to prepare

- **Breakfast Tamale** (Chorizo and Egg) - $20 doz.
- **Breakfast Tamale** (Bacon, Egg, Potato) - $20 doz.
- **Roasted Chicken** - $20 doz.
- **Roasted Chicken with Broccoli** - $20 doz.
- **Roasted Chicken with Spinach** - $20 doz.
- **Pork** - $20 doz.
- **Pork Tenderloin** (Seasonal Item Nov.-Dec.) - $25 doz
- **Roast Beef** - $20 doz.
- **Jalapeño and Cheddar** - $20 doz.
- **Jalapeño, Cheddar, and Bacon** - $22 doz.
- **Vegetarian** - $18 doz.
- **Black Bean** - $18 doz.
- **Black Bean and Diced Chicken** - $20 doz.
- **Black Bean, Carrots, Mushrooms** - $20 doz.
- **Turkey and Dressing** (Seasonal Item Nov.-Dec.) - $25 doz.

Salads

•**Fiesta Salad** - Romaine lettuce, sweet corn, black beans, roma tomatoes, red and yellow bell peppers all tossed in a cilantro lime dressing

regular - sm. $35, lg. $55,
chicken - sm. $55, lg. $75, **beef** - sm. $60, lg. $80,
shrimp - sm. $60, lg. $80, **salmon** - sm. $60, lg. $80

•**Tropical Salad** - Romaine lettuce, sweet corn, black beans, roma tomatoes, red and yellow bell peppers, pineapple, mango, and jicama all tossed in a mango, pineapple, lime vinaigrette

regular - sm. $35, lg. $55,
chicken - sm. $55, lg. $75, **beef** - sm. $60, lg. $80,
shrimp - sm. $60, lg. $80, **salmon** - sm. $60, lg. $80

Enchiladas by the Dozen

•**Diced Chicken** - Juicy diced chicken rolled in a fresh corn tortilla and covered in a sour cream sauce, topped with cheddar cheese - mini $20 doz., reg. $27 doz.

•**Cheese** - Shredded cheddar cheese rolled in a fresh corn tortilla, covered in a chile ancho sauce, topped with cheddar cheese - mini $18 doz., reg. $25 doz.

•**Roasted Chicken** - Shredded roasted chicken rolled in a fresh corn tortilla, covered in a poblano sauce, topped with Monterrey jack cheese - mini $20 doz., reg. $27 doz.

•**Shredded Beef** - Tender Shredded beef rolled in a fresh corn tortilla, covered in a chile ancho sauce, topped with mild cheddar and Monterrey jack cheese - mini $21 doz., reg. $30 doz.

•**Vegetarian** - A delicious medley of sautéed vegetables rolled in a fresh corn tortilla, covered in a poblano sauce, topped with Monterrey jack cheese - mini $18 doz., reg. $27 doz.

Dessert

48 HOURS NOTICE

Chili Pepper Cookies

- Lemon sugar cookie covered with an almond icing - $16 doz.

Plantain Pudding

- vanilla pudding, sweet plantains, and homemade plantain sauce - ½ pan $35, full pan $55, mini pudding cup $3.75, Individual pudding cup $ 5.95

Cupcakes

•**Coconut** -Vanilla cupcake topped with a buttercream icing and toasted coconut - $30 doz.

•**Chocolate** - Chocolate cupcake topped with a creamy seven-minute frosting - $30 doz.

•**Lemon** - Vanilla cupcake topped with a lemon zest frosting - $30 doz.

•**Double-Chocolate** - Chocolate cupcake topped with a rich chocolate frosting with a hint of cherry - $30 doz.

•**Red Velvet** - Red velvet cupcake topped with a cream cheese frosting - $30 doz.

Gluten-Free upon request.
1 week notice to prepare.
Prices may vary.

Mini Cupcakes

•**Coconut** - Bite-sized vanilla cupcake topped with a buttercream icing and toasted coconut - $16 doz.

•**Chocolate** - Bite-sized chocolate cupcake topped with a creamy seven-minute frosting - $16 doz

•**Lemon** - Bite-sized vanilla cupcake topped with a lemon zest frosting - $16 doz.

•**Double-Chocolate** - Bite-sized chocolate cupcake topped with a rich chocolate frosting with a hint of cherry - $16 doz.

•**Red Velvet** - Bite-sized red velvet cupcake topped with a cream cheese frosting - $16 doz.

Gluten-Free upon request.
1 week notice to prepare.
Prices may vary.

Mini Bundt Cake

•**Key Lime** - $35.00 doz. •**Coconut Pineapple** - $35.00 doz.

Pineapple Cake

- ½ sheet $45, full sheet $65, Individual $5.99

Coconut Cream Cake

- 3 tier $45, Individual $5.99

Custom Cookies

Lemon sugar cookie available in a wide variety of shapes frosted with an almond flavored icing with a custom design of your choice. Prices vary depending on design and size starting at $3 per cookie.(please contact us to discuss your custom cookie order)

Gluten-Free upon request. 1 week notice to prepare.

3 Levels of Catering

Full Service Catering

• Our stress free catering option, sit back and allow us to handle the set up, break down, rentals, and service of your event. Our servers pride themselves on their ability to run your event in an efficient and professional manner. Price will vary based on the length of the event, rental choices and number of guests.

• Gratuity included

• 25 guest minimum

• Servers/Bartenders $20/hr minimum of 4 hours

Handcrafted Margarita Bar

• Enjoy our divine handcrafted margaritas made right on site. Our signature margaritas are made with fresh squeezed juices and beautiful garnishes creating a stunning cocktail for your event.

• Bartenders $20/hr minimum of 4 hours

• Prices start at $9 per person (Please see Drinks section for a complete list of signature margaritas.)

•Portable bar available on request

Set Up Service/Delivery

• We are happy to deliver your order to you for a small charge, with the option for staff to arrive 1 hour prior to the time of your event to assist with your set up and return after the event to do a full breakdown.

• Subject to certain time constraints

• Gratuity included in contract

• Price will vary based on extent of services requested

• Not recommended for parties larger than 50 people

• Fee for delivery **only** is 10%

No Frills Service

Great food without all the extras. Simply call in your order and pick up your securely packaged items in disposable containers. For an additional cost we are happy to provide wire warming racks, sternos and water pans that can be used for future events.

Venue Rental

• Host your event here at Mariposa's Latin Kitchen! A private evening with our beautiful dining area all to yourself is the perfect way to celebrate.

• $250/hr with a 4 hour minimum

• Rental does not include food or alcohol

Miscellaneous

• Mileage will be charged for parties located outside a 25 mile radius

• A credit card is required upon booking your event to reserve the date

• A $100 cancellation fee may be charged if party is canceled within 7 days of your event.

• Certain items are only available with full service catering

25 PERSON MINIMUM ON ALL CATERING ORDERS