

# CASA CALAVERA

\$35/PERSON LUNCH MENU

CASA CALAVERA LAS VEGAS — PRIVATE & GROUP DINING — NOVEMBER 2022 — MENU PACKAGES

## FOR THE FAM(ILIA)

—shared starters for the table

### CLASSIC CHIPS & GUAC (V)

tomatillo, onion, jalapeño, cilantro & lime

### CHICKEN TAQUITOS

poblano ranch, sour cream

## THE MAIN ATTRACTION

—choice of entrée

### TACOS OR BURRITO\*

(3) tacos or (1) burrito — choice of roasted chicken, grilled shrimp or carne asada;  
served w/ mexican rice & beans

—may substitute any meat for portabello mushrooms

## THE CHERRY ON TOP

—shared dessert for the table

### SALTED CARAMEL CHURROS

chocolate sauce, salted caramel sauce, vanilla anglaise

Add a side of Mexican Rice & Beans for \$6 per order (suggested order serves 2-3 guests family style)

\*8.375% sales tax, 22% gratuity & 4% service fee.

\*Select items can be undercooked upon request or contain raw or undercooked ingredients.  
Consuming raw or undercooked items may increase your risk of foodborne illness.

# CASA CALAVERA

\$45/PERSON MENU

CASA CALAVERA LAS VEGAS — PRIVATE & GROUP DINING — NOVEMBER 2022 — MENU PACKAGES

## FOR THE FAM(ILIA)

—shared starters for the table

### CLASSIC CHIPS & GUAC (V)

tomatillo, onion, jalapeño, cilantro & lime; may select from chipotle bacon or pomegranate-jicama

### LA QUESADILLA

roasted chicken, grilled onion, poblano rajás, jack cheese, pico de gallo, avocado sour cream

### AVOCADO & ROASTED CORN TAQUITOS (V)

sweet potato, vegan cheese w/ fire-roasted salsa

## THE MAIN ATTRACTION

—choice of entrée

### TACOS OR BURRITO\*

(3) tacos or (1) burrito — choice of roasted chicken, grilled shrimp or carne asada; served w/ mexican rice & beans

—may substitute any meat for portabello mushrooms

### ENCHILADAS

choice of chicken, beef brisket or shrimp;

jack cheese, poblano rajás, sour cream, guajillo red sauce

## THE CHERRY ON TOP

—shared dessert for the table

### SALTED CARAMEL CHURROS

chocolate sauce, salted caramel sauce, vanilla anglaise

\*8.375% sales tax, 22% gratuity & 4% service fee.

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# CASA CALAVERA

\$55/PERSON MENU

CASA CALAVERA LAS VEGAS — PRIVATE & GROUP DINING — NOVEMBER 2022 — MENU PACKAGES

## FOR THE FAM(ILIA)

—shared starters for the table

### CLASSIC CHIPS & GUAC (V)

tomatillo, onion, jalapeño, cilantro & lime; may select from chipotle bacon or pomegranate-jicama

### AHI TUNA TOSTADA\*

creamy avocado, aji amarillo mojo, cucumber, onion, cilantro w/ chicharron

### OAXACAN CAESAR\*

hearts of romaine lettuce, cotija cheese, avocado, escabeche, bolillo croutons w/ classic caesar dressing

### LA QUESADILLA

roasted chicken, grilled onion, poblano rajas, jack cheese, pico de gallo, avocado sour cream

## THE MAIN ATTRACTION

—choice of entrée

### GRILLED SALMON AL MOJO DE AJO\*

epazote-roasted garlic lemon butter, grilled vegetables

### CASA CALAVERA FAJITAS\*

chicken or shrimp

onions, peppers, scallions, jalapeño, sour cream, guacamole, pico de gallo

### TACOS OR BURRITO\*

(3) tacos or (1) burrito — choice of roasted chicken, grilled shrimp or carne asada

—may substitute any meat for portobello mushrooms

## THE CHERRY ON TOP

—shared dessert for the table

### TRES LECHES CAKE

traditional tres leches served with vanilla anglaise

### SALTED CARAMEL CHURROS

chocolate sauce, salted caramel sauce, vanilla anglaise

Add a side of Mexican Rice & Beans for \$6 per order (suggested order serves 2-3 guests family style)

\*8.375% sales tax, 22% gratuity & 4% service fee.

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Consuming raw or undercooked items may increase your risk of foodborne illness.