



COCINA MEXICANA & MARGARITA LOUNGE

*Let us cater your business functions, holiday parties or any other event, **MAXIMO'S** goal is to provide you with high quality food and service that is sure to bring rave reviews.*

*We offer drop-off delivery, pick-up and full service catering.*

*If you would like to speak to someone regarding your next catering event, please call 972-233-5656 and ask for the **Catering Manager**.*

*All standard drop-off deliveries will be served in disposable containers with plastic ware, plates and napkins.*

*Maximo would like to handle all of your catering needs.*

*We can provide standard or deluxe chafing dishes, tables, chairs, linens, plates, silverware, glassware and floral arrangements.*

*Please contact us for details and pricing.*

*For lunch events, servers and bartenders are available for \$25 per hour with a minimum of 3 ½ hours.*

*For dinner events, servers and bartenders are available for \$30 per hour with a minimum of 4 ½ hours.*

*Twenty-four hour notice requested for all orders. Some items may require forty-eight hour notice.*

*Some items subject to availability*

*\*Prices subject to change\**

*Please ask for current pricing before ordering*

*5301 Alpha Rd. Suite 80 Dallas, Texas 75240*

*Phone 972-233-5656 or Fax 972-233-3211*

## Appetizers

*Amador's Signature Guacamole*

*\$7.00 per order*

*Shrimp or Snapper Ceviche*

*Marinated in citrus, spices and dried chiles, pickled garlic cilantro, onions, tomatoes and lime slices spiked with silver tequila*

*\$9.00 per order*

*Tortilla Soup -1 Quart- Includes All Garnishes \$21.00*

## *Reception Style Menu*

*Shrimp Cocktail with Spicy Sauce @ \$3.50/pc*

*Beef Satay with Chili Aioli @ \$2.50/pc*

*Ancho BBQ Pork Ribs @ \$2.00/pc*

*Shrimp Banderilla @ \$3.75/pc*

*Beef or Spinach Empanaditas @ \$1.50/pc*

*Smoked Salmon Nachos @ \$1.50/pc*

*Snapper Ceviche Tostaditas @ \$1.75/pc*

*Salmon Confit on Cucumber Shell @ \$1.75/pc*

*Pollo Meatballs with Chipolte Sauce @ \$1.50/pc*

*Crispy Chicken Wings @ \$1.50/pc*

*Shrimp Quesadilla \$11.50 8 pieces*

*Beef Quesadillas \$11.50 8 pieces*

*Nachos de Pollo \$9.00 8 pieces*

*Spinach Quesadillas \$9.50 8 pieces*

*Flautas de Pollo with avocado sauce @ \$1.75/pc*

*Cheese and Fruit Platter @ \$4.50 /pp*

*Queso Fundido served with Flour Tortillas @ \$2.00/pp*

*House made Tortilla Chips @ \$1.00/pp*

*Mini Tres Leche @ \$1.50/pc*

*Coconut & Pecan Cookies @ \$1.00/pc*

*Chocolate Dipped Strawberries @ \$2.50/pc*

## *Ensaladas/Salad Bowls -minimum 8 people*

*Ensalada de Casa House Salad: Wild greens, strawberries, almonds, grilled corn , bacon and chili-balsamic vinaigrette \$4.50pp*

*Ensalada Caesar: Crisp romaine, queso fresco and tomato cheese croutons \$3.50pp*

*Cancunqueña Salad: Hearts of romaine, citrus segments in cilantro ginger vinaigrette \$4.50pp*

*Tomato and goat cheese salad with avocado in a balsamic chili vinaigrette \$4.50pp*

## *Entrée Saladas*

*The Mexican Wedge - iceberg lettuce, pico de gallo, toasted almonds, with ranchero vinaigrette \$7.00*

*Cobb Salad Mexicana - Shredded turkey, roasted corn, Queso fresco crispy bacon, avocado, chopped egg and Chile- balsamic vinaigrette \$9.00*

*Ensalada Cruda - mixed greens, tomatoes, cucumber, carrots, bell pepper, zucchini, onions and a herb vinaigrette \$8.50*

*Ensalada de Jitomate - Tomato salad with mixed greens and serrano chile basil vinaigrette \$10.00*

*Ensalada Poblana: Grilled chicken marinated in mole spices, with iced berg lettuce, lime vinaigrette \$11.00*

*Cancunqueña Salad: Hearts of romaine, citrus segments in cilantro ginger vinaigrette \$10.00*

*\*Add grilled chicken for \$4.00\**

## Entrees

### Enchiladas- Full pan 24 pieces

Cheese- Half pan \$29.00 Full pan \$55.00

Chicken or beef - Half pan \$37.00 Full pan \$70.00

Fish or Shrimp - Half pan \$43.00 Full pan \$80.00

Vegetarian-Half pan \$27.00 Full pan \$50.00

Choice of topping: Tomatillo, Mole Poblano, Alberta's Secret sauce, or  
Maximo cheese sauce

### Fajitas: \$14.00 per person

**Grilled Beef or Chicken Fajitas-** served with pepper rajas, onions, grated  
cheese, lime sour cream, pico de gallo

Choice of flour or corn tortillas

**Shrimp Fajitas-** Market price

### Taqueria

**Tacos (Tray Of 16) Choice Of: Chicken, Shredded Beef \$48.00**

**Tacos (Tray Of 8) Choice Of: Beef Fajita or Grilled Fish Tacos \$30.00**

Classic Condiments Include: Guacamole, Pico De Gallo, Crema Fresca,  
Chopped Onions And Cilantro

Corn or Flour tortillas

### Fresh Masa Tamales (tray of 10)

Choice of: Poblano, Rajas and Cheese \$25.00

Mole Chicken \$26.50,

Beef Red Chile Carnitas \$28.00

### Chile Rellenos (tray of 10)

Chicken, peanuts, and cheese \$55.00

Mexican feta cheese \$50.00

Spinach and Mushrooms

Shrimp "Picadillo"

### Burritos Maximo (serves 6-8)

Chicken, pork carnitas, shredded beef, veggie \$45.00

Fish, shrimp, steak, cochinita pibil \$51.00

## Entrees Continued

### Aves (Poultry)

**Pollo Alambre al Chipotle**- Chicken skewer in chipotle gravy

**Pollo Poblano**- Boneless breast of chicken in mole Poblano sauce

**Pollo Yucateco**- Grilled breast of chicken spicy with a tropical ending

**Pollo Veracruz**- Grilled breast of chicken in a spicy tangy sauce

**Pollo A La Ranchera**- Grilled breast of chicken topped with our ranchero sauce

### Cerdo (pork)

**Pork al Chipotle** -tender pork in chipotle sauce

**Medallions de Cerdo**- pork medallions en salsa molcajete (spicy)

**Pork "Carnitas"**- lean pork chunks en salsa verde (Tomatillo) or red guajillo

**Cochinita Pibil Yucatan**- achiote marinated pork wrapped and roasted in a banana leaf

### Bistec (beef) Steak

**Discada Mexicana**- Mexican stir fry of beef strips, corn, sweet peppers in chipotle soy sauce

**Beef Medallions**- beef medallions and potatoes in red chile guajillo

**Chile Colorado**-Shredded beef in red guajillo sauce

**Bistecsitos Maximo**- Tender beef medallions en salsa Molcajete

**Bistecsitos a la Mexicana**-Sauteéd beef strips, tomatoes, onions and serrano chiles

### Mariscos (Seafood) All Market Price

**Salmon filet Mazatlan Style** in our Mojo de Ajo (garlic) sauce

**Camaron al Chipotle**- Shrimp in chipotle sauce

**Camaron Veracruz Style**- Shrimp in salsa Veracruzana

**Camaron Puebla Style**- shrimp in salsa Mole Poblano

**Mahi Mahi Merida Style**- in salsa Yucateca (tropicaly spicy & sweet)

**Camaron a la Plancha**- Sautéed shrimp & mushrooms, onions, and poblano peppers

*\*Current Market pricing available upon ordering\**

## Accompaniments

*Maximo Rice (1 Pt.) \$3.50 (1qt.) \$6.50*

*Black Beans (1 Pt.) \$3.50 (1qt) \$6.50*

*Fresh Tortilla Chips (1lb.) \$7.50*

*Tortillas Flour or Corn (1dz.) \$4.00*

*Grilled Veggie Platter \$3.00 Per Person (Minimum 6 Orders)*

*Special Maximo Salsa (Red) 1/2 Pt \$2.50 1 Pt. \$5.00 1qt. \$10.00*

*Tomatillo Salsa 1/2 Pt \$2.50 1 Pt. \$5.00 1qt. \$10.00*

*Shrimp Ceviche (1pt.) \$28.00*

*Fresh Hass Guacamole (1pt.) 10.00 (1qt.) \$20.00*

## Desserts

*Fresh Fruit Tart*

*Tres Leches flan*

*Mexican Key Lime Pie*

*Fresh Berry Crème Brulee*

*Flourless Chocolate cake*

*Strawberry Shortcake*

## Beverages

*Maximo Margarita Mix -Fresh Squeezed  
(30 drinks)*

*Maximo Mojito mix*

*Add your own rum & soda (30 drinks)*

*Aguas Frescas (flavors vary)*

*Fresh fruit Mexican drinks (15 drinks)*