



DOS CAMINOS

MODERN MEXICAN CUISINE



GROUP MENUS

THE FIESTA LIVES HERE!

Dos Caminos offers an eclectic take on traditional Mexican fare. The colorful, vibrant and upbeat atmosphere is great for treating business clients to a well-deserved fiesta, and with over 150 tequilas and specialty margaritas, a Dos Caminos event makes for the perfect party. Ole!

**FOR MORE INFORMATION OR TO
BOOK YOUR NEXT EVENT PLEASE
CONTACT OUR SALES TEAM**

SALES & EVENTS MANAGER
Events Line: 212-331-0328

Or visit us at doscaminos.com to fill out an online inquiry form

PARK AVE. | SOHO

DOSCAMINOS.COM   



DOS CAMINOS

NEW YORK CITY

BOTTOMLESS BRUNCH – FAMILY STYLE MENU

\$59 PER PERSON

~APPETIZERS~

SIGNATURE GUACAMOLE & TRIO OF SALSAS
freshly made & served with warm tortilla chips

~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

HUEVOS ALA MEXICANA (VEGETARIAN)
scrambled eggs with tomatoes, serrano chiles, onions, cilantro, queso requeson,
salsa de molcajete, soft corn tortillas

MEXICAN FRENCH TOAST
crispy pan torrijas,
rum and cajeta caramel roasted bananas

HUEVOS CON CHORIZO ENCHILADAS
scrambled eggs, chorizo, queso blanco, guajillo salsa

BREAKFAST QUESADILLA
scrambled eggs, bacon, queso menonita, warm handmade tortilla

DOS CAMINOS RANCHEROS
crispy tortillas, scrambled eggs, borracho beans, cilantro, smoked ham, queso fresco

~SIDES~

CHOOSE 2 TO BE SERVED FAMILY STYLE

SMOKED BACON

SWEET PLANTAINS

FRESH FRUIT

BREAKFAST POTATOES

~BEVERAGES~

UNLIMITED FOR TWO HOURS

MEXICAN BLOODY MARY, SCREWDRIVER, MIMOSA, FROZEN MARGARITA, SPARKLING WINE OR JUICE

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

PRIX FIXE BRUNCH MENU

\$45 PER PERSON

SIGNATURE GUACAMOLE & TRIO OF SALSAS
freshly made & served with warm tortilla chips

~ENTRÉES~

CHOOSE 3 FOR GUESTS' CHOICE

HUEVOS ALA MEXICANA (VEGETARIAN)

scrambled eggs with tomatoes, serrano chiles, onions, cilantro, queso requeson, salsa de molcajete, soft corn tortillas

DOS CAMINOS RANCHEROS

crispy tortillas, scrambled eggs, borracho beans, cilantro, smoke ham, queso fresco

MEXICAN FRENCH TOAST

crispy pan torrijas,
rum and cajeta caramel roasted bananas

GRILLED CHICKEN AVOCADO CAESAR SALAD

romaine hearts, cornbread croutons, pepitas, lime-marinated chicken, avocado Caesar dressing

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, queso menonita, mole poblano, salsa verde, sesame, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~DESSERTS~

CHOOSE 2 FOR GUESTS' CHOICE

CHURROS

Cajeta & Chocolate Sauce

TRES LECHES CAKE

seasonal selection

ARROZ CON LECHE

seasonal fruit and sorbet

DARK CHOCOLATE TAMAL

warm soft chocolate cake,
chocolate sauce, seasonal sorbet

~BEVERAGES~

CHOICE OF ONE BRUNCH BEVERAGE FOR EACH ADULT:

MEXICAN BLOODY MARY, SCREWDRIVER, MIMOSA
FROZEN MARGARITA, SPARKLING WINE OR JUICE.

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

ADD A BEVERAGE PACKAGE

AVAILABLE FOR TWO HOURS

UNLIMITED BRUNCH BEVERAGES

\$30 per person

Mexican Bloody Mary, Screwdriver,
Mimosa, Frozen Margarita,
Sparkling Wines

LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines,
Sparkling Wines, Sangria, Traditional
Margaritas (Frozen & Rocks), Imported
and Domestic Beer

PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and
White Wines, Sparkling Wines, Sangria,
Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and
Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

LUNCH – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

\$40 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & TRIO OF SALSAS

freshly made & served with warm tortilla chips

~APPETIZERS~

EMPANADAS DE PLÁTANO

roasted plantain masa, black beans, poblano chiles, queso añejo, chipotle mayo, scallions

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

MARKET CHOPPED SALAD

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

~ENTRÉES~

VEGETABLE QUESADILLA

mushroom a la mexicana layered between crispy flour tortillas, Chihuahua cheese, roasted tomato-arbol salsa, crema

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, queso menonita, crema, mole poblano, salsa verde, sesame

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

~SIDES~

rice & beans

~DESSERT~

CHURROS

Cajeta & Chocolate Sauce

~BEVERAGES~

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

..... ADD A BEVERAGE PACKAGE TWO HOURS

LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty
Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

PRIX FIXE LUNCH MENU

\$47 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & TRIO OF SALSAS
freshly made & served with warm tortilla chips

~APPETIZERS~

FAMILY STYLE

EMPANADAS DE PLÁTANO

roasted plantain masa, black beans, poblano chiles, queso añejo, chipotle mayo, scallions

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

MARKET CHOPPED SALAD

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

~ENTRÉES~

CHOOSE 3 FOR GUESTS' CHOICE

GRILLED CHICKEN AVOCADO CAESAR SALAD

baby romaine, cornbread croutons, pepitas, lime-marinated chicken, avocado Caesar dressing

SKIRT STEAK QUESADILLA

tampiqueña grilled skirt steak & Chihuahua cheese layered between warm flour tortillas

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, queso menonita, crema, mole poblano, salsa verde, sesame

VEGETABLE QUESADILLA

mushroom a la mexicana layered between crispy tortillas, Chihuahua cheese, roasted tomato-arbol salsa

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

~DESSERTS~

CHOOSE 2 FOR GUESTS' CHOICE

CHURROS

Cajeta & Chocolate Sauce

TRES LECHES CAKE

seasonal selection

ARROZ CON LECHE

seasonal fruit and sorbet

DARK CHOCOLATE TAMAL

warm soft chocolate cake,
chocolate sauce, seasonal sorbet

~BEVERAGES~

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

~SIDES~

rice & beans

..... ADD A BEVERAGE PACKAGE

LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

TWO HOURS

PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

DINNER – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

\$55 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & TRIO OF SALSAS

freshly made & served with warm tortilla chips

~APPETIZERS~

EMPANADAS DE PLÁTANO

roasted plantain masa, black beans, poblano chiles, queso añejo, chipotle mayo, scallions

TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

MARKET CHOPPED SALAD

grilled corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

SALMON A LA PLANCHA

Seasonal preparation

CARNITAS TACOS

12-hour roasted heritage pork,
green chile salsa, pickled red onion

ROASTED FREE RANGE CHICKEN

seasonal preparation

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas,
queso menonita crema, mole poblano,
salsa verde, sesame, crema

SKIRT STEAK ASADA

tampiqueña grilled marinated skirt steak, tomato
chipotle salsita, borracho beans, queso blanco, chile
toreados, cilantro chimichurri, warm flour tortilla

QUESADILLA DE POLLO

marinated grilled free range chicken breast, chipotle
bbq sauce, Mexican cheeses, pico de gallo, guacamole,
charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~SIDES~

rice & beans

~DESSERTS~

CHOOSE 2 TO BE SERVED FAMILY STYLE

CHURROS

Cajeta & Chocolate Sauce

VANILLA FLAN

seasonal fruit

TRES LECHES CAKE

seasonal selection

DARK CHOCOLATE TAMAL

warm soft chocolate cake,
chocolate sauce, seasonal sorbet

~BEVERAGES~

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

ADD A BEVERAGE PACKAGE

THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

PRIX FIXE DINNER MENU

\$60 PER PERSON

~STARTER~

SIGNATURE GUACAMOLE & TRIO OF SALSAS
freshly made & served with warm tortilla chips

~APPETIZERS~

SERVED FAMILY STYLE

EMPANADAS DE PLÁTANO
roasted plantain masa, black beans,
poblano chiles, queso añejo,
chipotle mayo, scallions

TAQUITOS DE POLLO
pulled free-range chicken, sweet potatoes,
crispy corn tortillas, crema, queso fresco,
tomatillo-avocado salsa

MARKET CHOPPED SALAD
grilled corn, poblano chiles,
pickled pinto beans, radish, grated queso,
crispy tortilla, cumin vinaigrette

~ENTRÉES~

CHOOSE 3 FOR GUESTS' CHOICE

SALMON A LA PLANCHA
Seasonal preparation
DOS ENCHILADAS
pastor-marinated chicken, corn tortillas,
queso menonita, crema, mole poblano,
salsa verde, sesame

CARNITAS TACOS
12-hour roasted heritage pork,
green chile salsa, pickled red onion
SKIRT STEAK ASADA
tampiqueña grilled marinated skirt steak, tomato
chipotle salsita, borrocho beans, queso blanco,
chimichurri, warm flour tortilla

ROASTED FREE RANGE CHICKEN
seasonal preparation
QUESADILLA DE POLLO
marinated grilled free range chicken breast, chipotle
bbq sauce, Mexican cheeses, pico de gallo, guacamole,
charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~DESSERT~

CHOOSE 2 FOR GUESTS' CHOICE

CHURROS
Cajeta & Chocolate Sauce

TRES LECHES CAKE
seasonal preparation

ARROZ CON LECHE
seasonal fruit and sorbet

DARK CHOCOLATE TAMAL
warm soft chocolate cake, chocolate sauce,
seasonal sorbet

~BEVERAGES~

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

~SIDES~

rice & beans

..... ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

LIMITED OPEN BAR
\$50 per person
Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR
\$65 per person
Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

DELUXE BUFFET DINNER

DELUXE BUFFET DINNER: \$79 PER PERSON (NO BAR)

~PASSED HORS D'OEUVRES~

CHOOSE THREE | AVAILABLE FOR 30 MIN

TUNA LATINO CHINO CEVICHEZ

soy-lime marinated Big Eye tuna
on a cucumber round

JALAPENO & ROASTED CORN CROQUETAS

crema Mexicana

MINI SKIRT STEAK ALAMBRES

roasted onions, poblano chiles

EMPANADA POTOSINAS

roasted peppers, queso requeson,
griddled corn pouch

MINI BEEF PICADILLO TACOS

crispy tortilla shells, shredded lettuce,
mexican cheese

MINI BAKED POTATOES

chorizo, Mexican cheeses

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

ALBONDIGAS

mini meatballs en salsa chipotle

CHICKEN TAQUITOS

tomatillo avocado salsa

~STATIONS~

SIGNATURE GUACAMOLE & TRIO OF SALSAS

freshly made & served with warm tortilla chips

MARKET CHOPPED SALAD

grilled corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

~ENTRÉES~

CHOOSE THREE

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas,
queso menonita, crema, mole poblano,
salsa verde, sesame

ROASTED FREE RANGE CHICKEN

seasonal preparation.

SALMON A LA PLANCHA

seasonal preparation

CARNITAS TACOS

12-hour roasted heritage pork,
green chile salsa, pickled red onion

ASADA TACOS

natural skirt steak, caramelized onions,
queso cotija, guacamole

~SIDES~

Roasted Sweet Plantains, Refried Black Beans, Poblano Rice, Mexico City Street Corn, Handmade Corn Tortillas

~DESSERTS~

CHURROS

Cajeta & Chocolate Sauce

TRES LECHES CAKE

seasonal selection

UNLIMITED SOFT DRINKS, DRIP COFFEE & TEA*

..... ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,
Sangria, Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

COCKTAIL RECEPTION

~PACKAGES~

~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$105 PER PERSON

LIMITED THREE HOURS - \$125 PER PERSON

Featured Red and White Wines, Sparkling Wines, Sangria,
Traditional Margaritas (Frozen & Rocks),
Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~PREMIUM OPEN BAR~

PREMIUM TWO HOURS - \$120 PER PERSON

PREMIUM THREE HOURS - \$140 PER PERSON

Featured Top-Shelf Liquors, Red and White Wines,
Sparkling Wines, Sangria, Traditional & Specialty Margaritas
(Frozen & Rocks), Imported and Domestic Beer

SIGNATURE GUACAMOLE & TRIO OF SALSAS

freshly made & served with warm tortilla chips
STATIONARY FOR DURATION OF EVENT

~PASSED HORS D'OEUVRES~

CHOOSE SIX

TUNA LATINO CHINO CECICHE

soy-lime marinated Big Eye tuna on a cucumber round

MINI BEEF PICADILLO TACOS

mango habanero salsa

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

EMPANADA POTOSINAS

roasted peppers, queso requeson, griddled corn pouch

MINI SKIRT STEAK ALAMBRES

onions, poblano chiles

CHICKEN TAQUITOS

tomatillo avocado salsa

JALAPEÑO & ROASTED CORN CROQUETAS

crema Mexicana

MINI BAKED POTATOES

chorizo, Mexican cheeses

ALBONDIGAS

mini meatballs en salsa chipotle

PULLED PORK SLIDERS

pulled pork, Mexican spices, Yucatan BBQ glaze

CHORIZO SPICED BEEF SLIDERS

beef, jalapeños, Mexican cheese, chipotle aioli

~DESSERT~

CHURROS WITH CAJETA & CHOCOLATE SAUCES

~MENU ITEMS SUBJECT TO CHANGE~

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MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

DELUXE RECEPTION MENU

\$135 ~ TWO-HOUR EVENT WITH LIMITED OPEN BAR

\$155 ~ THREE-HOUR EVENT WITH LIMITED OPEN BAR

\$160 ~ TWO-HOUR EVENT WITH PREMIUM OPEN BAR

\$180 ~ THREE-HOUR EVENT WITH PREMIUM OPEN BAR

..... ~PASSED HORS D'OEUVRES~

PLEASE SELECT SIX

EMPANADA POTOSINAS

Roasted pepper, queso requeson,
griddled corn pouch

CHORIZO SPICED BEEF SLIDERS

Jalapenos & Mexican cheese, chipotle aioli

MINI BAKED POTATOES

Chorizo, Mexican cheeses

PULLED PORK SLIDERS

Yucatan BBQ glaze

TUNA LATINO CHINO CEVICHE

Soy-lime marinated Big Eye tuna on a
cucumber round

MINI SHRIMP TACOS

Poached shrimp, smoked chile remoulade,
mango pico de gallo, crispy tortilla shells

JALAPENO & ROASTED

CORN CROQUETAS

Crema Mexicana

MINI SKIRT STEAK ALAMBRES

Cipollini poblano chiles

ALBONDIGAS

Mini meatballs en salsa chipotle

CHICKEN TAQUITOS

Tomatillo avocado salsa

MINI BEEF PICADILLO TACOS

Shredded lettuce, Mexican cheeses,
crispy tortilla shells

..... ~CARVING STATION~

PLEASE SELECT ONE

ANCHO-CRUSTED PRIME RIB

(+\$6 PER PERSON)

Carved

BLACK ANGUS SKIRT STEAK ASADA

Tampiquena marinated skirt steak, roasted
tomato, caramelized onion salsita

TEQUILA LIME PAVO (TURKEY)

Carved

ROASTED PORK AL PASTOR

Carved pork shoulder, pineapple,
homemade corn tortillas

..... ~STATIONS~

PLEASE SELECT TWO

TACOS

Assortment of carne asada, carnitas, chicken al carbon with all
accompaniments for guests to dress their own tacos

STREET CORN

Corn-on-the-cob dipped in our special sauce and topped with cojita
cheese and a blend of smokey spices

QUESADILLAS

Prepared to order on our stationed grill pan
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables and
served with traditional accompaniments

GUACAMOLE

Dos Caminos signature Guacamole made to order with seasonal
options to customize served with warm tortilla chips

..... ~DESSERT STATION~

PLEASE SELECT TWO

CHURROS · ASSORTED PETIT FOURS · SEASONAL CAKES

..... ~BEVERAGE PACKAGE~

PLEASE SELECT ONE

LIMITED OPEN BAR

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional
Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks,
Drip Coffee, Tea

PREMIUM OPEN BAR

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines,
Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and
Domestic Beer, Soft Drinks, Drip Coffee, Tea

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.



NEW YORK CITY

PASSED HORS D'OEUVRES ENHANCEMENT MENU

SELECTION OF THREE: \$18 PER PERSON / 30 MINUTES

SELECTION OF FOUR: \$20 PER PERSON / 1 HOUR

SELECTION OF SIX: \$25 PER PERSON / 1 HOUR

..... ADD ADDITIONAL SELECTIONS: \$5 PER PERSON / PER ITEM

TUNA LATINO CHINO CEVICHE

soy-lime marinated Big Eye tuna on a cucumber round

MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

EMPANADA POTOSINAS

roasted peppers, queso requeson, griddled corn pouch

JALAPEÑO & ROASTED CORN CROQUETAS

crema Mexicana

MINI BAKED POTATOES

chorizo, Mexican cheeses

MINI SKIRT STEAK ALAMBRES

roasted onions, poblano chiles

MINI BEEF PICADILLO TACOS

shredded lettuce, mexican cheeses, crispy tortilla shells

ALBONDIGAS

mini meatballs en salsa chipotle

CHICKEN TAQUITOS

tomatillo avocado salsa

CHORIZO SPICED BEEF SLIDERS

jalapeños and Mexican cheese, chipotle aioli

PULLED PORK SLIDERS

Yucatan BBQ glaze

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
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DOS CAMINOS

NEW YORK CITY

PLATTER ENHANCEMENTS

\$20 CHURRO PLATTER

20 half-sized churros, cajeta & chocolate sauces

EMPANANDAS DE PLÁTANO

\$42 per platter | 16 pieces per platter
roasted plantain masa, black beans, poblano chiles, queso añejo,
chipotle mayo, scallions

CHICKEN TAQUITOS

\$42 per platter | 14 pieces per platter
pulled chicken & sweet potatoes rolled in crispy corn tortillas,
salsa verde, crema Mexicana

SIGNATURE GUACAMOLE & TRIO OF SALSAS

\$25 per platter | Serves 4-6 guests
freshly made and served with warm tortilla chips

ADD CRUNCHY VEGGIES FOR DIPPING

\$16 per platter | Serves 4-6 guests

TACO ASSORTMENT

on handmade corn tortillas

\$54 PER PLATTER

FOUR OF EACH:

CARNITAS

slow-roasted pork, green chile salsa, cotija cheese

POLLO

grilled citrus-marinated chicken, queso fresco,
borracho beans, chicken chicharron, salsa suprema

ASADA

natural skirt steak, caramelized
onions, cotija cheese, guacamole

QUESADILLA ASSORTMENT

\$54 PER PLATTER

ONE OF EACH:

QUESO

mexican cheeses griddled in a warm flour tortilla

POLLO

marinated grilled free range chicken breast,
chipotle bbq sauce, Mexican cheeses, pico de gallo,
guacamole, charred serrano, crema

VEGETABLE

grilled seasonal vegetables layered with crisp
tortillas, Chihuahua cheese, roasted-tomato-arbol salsa

VEGETARIAN OPTION AVAILABLE UPON REQUEST

~MENU ITEMS SUBJECT TO CHANGE~

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DOS CAMINOS

NEW YORK CITY

PLATTER ENHANCEMENTS *(continued)*

~CARVING STATION~

PRICED FOR TWO HOURS

Please select one

\$18 PER PERSON

TEQUILA LIME PAVO (TURKEY)

ANCHO-CRUSTED PRIME RIB

+\$6 per person

ROASTED PORK AL PASTOR

Carved pork shoulder, pineapple,
homemade corn tortillas

JALAPEÑO & YUCATAN HONEY

GLAZED SPICED JAMON (HAM)

BLACK ANGUS SKIRT STEAK ASADA

Tampiquena marinated grilled skirt steak,
roasted tomato, caramelized onion salsita

~ STATIONS ~

(CHOOSE AS MANY AS YOU WISH)

PRICED FOR TWO HOURS

TACOS

\$18 per person

Assortment of Carne Asada, Carnitas,
Chicken al Carbon with all accompaniments for
guests to dress their own tacos

GUACAMOLE

\$17 per person

Dos Caminos signature Guacamole made
to order with seasonal options to customize
served with warm tortilla chips

STREET CORN

\$12 per person

Corn-on-the-cob dipped in our special
sauce and topped with cojita cheese and a
blend of smokey spices

QUESADILLAS

\$15 per person

Prepared to order on our stationed grill pan
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables
and served with traditional accompaniments

CEVICHE

\$22 per person

Trio of our seasonal Ceviches featuring
Tuna Estilo Japonese, Red Snapper Veracruzano
and Coctel de Camerone

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.
MENU AVAILABLE AT OUR SOHO AND PARK AVENUE LOCATIONS ONLY.

DOS CAMINOS

NEW YORK CITY

~DESSERT STATION~

CHURROS & ICE CREAM

\$12 per person

Warm churros and a selection of ice creams, sorbets, sauces and toppings to "make your own sundaes"

MEXICAN CAKE

\$10 per person

Seasonal Selections, Vanilla Flan and Tres Leche

PETIT FOURS

\$12 per person

Chef's selection

CHURROS TO GO OR BUTLER PASSED

\$10 per person

Send your guests home with a sweet treat!

~BEVERAGE PACKAGES~

AVAILABLE FOR UP TO 3 HOURS

LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~BEVERAGE STATIONS~

PRICED FOR TWO HOURS

MICHELADA

\$18 per person

Make your own! Buckets of ice cold beer and the condiments: Chamoy (pickled mango & chile sauce), Michelada mix, garnish bar with limes, chicharones, cucumber, pickled jalapeno & grilled pineapple

SANGRIA

\$18 per person

White and Red Sangria with our blends of seasonal fruits macerated in wine and Spanish brandy

MEXICAN HOT CHOCOLATE

\$10 per person

Cocoa, Cinnamon and Chiles blended into delicious hot chocolate.
Have your guests enjoy a cup at your event or have them take it To-Go on the way out!

MEXICAN RUM COKE FLOATS

\$15 per person

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