



# DOS CAMINOS

## MODERN MEXICAN CUISINE



## GROUP MENUS

**THE FIESTA LIVES HERE!**

WITH FOUR LOCATIONS IN NYC, 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!

**TIMES SQUARE | MEATPACKING  
PARK AVE. | SOHO**

**DOSCAMINOS.COM**   



# DOS CAMINOS

## LOCATIONS



**MEATPACKING**  
675 HUDSON ST.



**PARK AVE.**  
373 PARK AVE. SOUTH



**SOHO**  
475 WEST BROADWAY



**TIMES SQUARE**  
1567 BROADWAY

## CONTACT

For more information or to book your next event, please contact our sales team.:

**PLEASE CONTACT OUR SALES TEAM**

SALES & EVENTS MANAGER

Events Line: 212-331-0328

OR

Visit us at [DOSCAMINOS.COM](http://DOSCAMINOS.COM) OR [NEWYORKEVENTVENUE.COM](http://NEWYORKEVENTVENUE.COM) to fill out an online inquiry form

**OFFERING THE ULTIMATE DINING EXPERIENCE IN NYC!**

# DOS CAMINOS

NEW YORK CITY

## BOTTOMLESS BRUNCH – FAMILY STYLE MENU

**\$49 PER PERSON**

ALL RATES SUBJECT TO 8.875% TAX, 4% BANQUET FEE AND 18% GRATUITY

### ~ 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

**JAMON**

**SMOKED BACON**

**ABUELITA'S HASH BROWNS**

shaved potatoes, Mexican queso blend

**SWEET PLANTAIN**

**FRESH FRUIT**

### ~ BEVERAGES ~

UNLIMITED FOR TWO HOURS

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

**UNLIMITED SOFT DRINKS, COFFEE & TEA**

*\*All other beverages including additional juices, bottled water, cappuccino, espresso, gourmet teas  
& cocktails will be charged upon consumption unless otherwise restricted by host\**

~ MENU ITEMS SUBJECT TO CHANGE ~

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868728 6/21

# DOS CAMINOS

NEW YORK CITY

## PRIX FIXE BRUNCH MENU

**\$45 PER PERSON**

ALL RATES SUBJECT TO 8.875% TAX, 4% BANQUET FEE AND 18% GRATUITY

**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 LECHE 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, COFFEE & TEA

*\*All other beverages including additional juices, bottled water, cappuccino, espresso, gourmet teas & cocktails will be charged upon consumption unless otherwise restricted by host\**

### ADD A BEVERAGE PACKAGE

AVAILABLE FOR TWO HOURS

**UNLIMITED BRUNCH BEVERAGES**  
\$21 per person  
Mexican Bloody Mary, Screwdriver,  
Mimosa, Frozen Margarita,  
Sparkling Wines

**LIMITED OPEN BAR**  
\$35 per person  
Featured Red and White Wines,  
Sparkling Wines, Sangria, Traditional  
Margaritas (Frozen & Rocks), Imported  
and Domestic Beer

**PREMIUM OPEN BAR**  
\$50 per person  
Featured Top-Shelf Liquors, Red and  
White Wines, Sparkling Wines, Sangria,  
Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and  
Domestic Beer

*\*All other beverages including juices, bottled water, cappuccino, espresso, gourmet teas & cocktails will be charged upon consumption unless otherwise restricted by host\**

### ~MENU ITEMS SUBJECT TO CHANGE~

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# DOS CAMINOS

NEW YORK CITY

## LUNCH – FAMILY STYLE MENU

**\$39 PER PERSON**

ALL RATES SUBJECT TO 8.875% TAX, 4% BANQUET FEE AND 18% GRATUITY

**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-avocado salsa

#### MARKET CHOPPED SALAD

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

### ~ ENTRÉES ~

FAMILY STYLE

#### 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, mole poblano, salsa verde, sesame, crema

#### CARNITAS TACOS

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

### ~ SIDES ~

rice & beans

### ~ DESSERT ~

FAMILY STYLE

#### CHURROS

Cajeta & Chocolate Sauce

### ~ BEVERAGES ~

UNLIMITED SOFT DRINKS, COFFEE & TEA

## ..... ADD A BEVERAGE PACKAGE .....

TWO HOURS

#### LIMITED OPEN BAR

\$35 per person

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

#### PREMIUM OPEN BAR

\$50 per person

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

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# DOS CAMINOS

NEW YORK CITY

## PRIX FIXE LUNCH MENU

**\$46 PER PERSON**

ALL RATES SUBJECT TO 8.875% TAX, 4% BANQUET FEE AND 18% GRATUITY

**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-avocado 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

romaine hearts, 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, mole poblano, salsa verde, sesame, crema

#### 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 LECHE 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, COFFEE & TEA

### ~ SIDES ~

rice & beans

## ADD A BEVERAGE PACKAGE

#### LIMITED OPEN BAR

\$35 per person

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

TWO HOURS

#### PREMIUM OPEN BAR

\$50 per person

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

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# DOS CAMINOS

NEW YORK CITY

## DINNER – FAMILY STYLE MENU

**\$51 PER PERSON**

ALL RATES SUBJECT TO 8.875% TAX, 4% BANQUET FEE AND 18% GRATUITY

**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-avocado salsa

**MARKET CHOPPED SALAD**  
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, mole poblano,  
salsa verde, sesame, crema

**SKIRT STEAK ASADA**  
tampiqueña grilled marinated skirt steak, tomato  
chipotle salsa, borracho beans, queso, 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 ~

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, COFFEE & TEA

## ADD A BEVERAGE PACKAGE

THREE HOURS

### LIMITED OPEN BAR

\$45 per person

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

### PREMIUM OPEN BAR

\$60 per person

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

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# DOS CAMINOS

NEW YORK CITY

## PRIX FIXE DINNER MENU

\$59 PER PERSON

ALL RATES SUBJECT TO 8.875% TAX, 4% BANQUET FEE AND 18% GRATUITY

**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-av-  
ocado 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, mole poblano,  
salsa verde, sesame, crema

**CARNITAS TACOS**  
12-hour roasted heritage pork,  
green chile salsa, pickled red onion  
**SKIRT STEAK ASADA**  
tampiqueña grilled marinated skirt steak, tomato  
chipotle salsa, borracho beans, queso, chile toreados,  
cilantro 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 LECHE 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, COFFEE & TEA

### ~ SIDES ~

rice & beans

## ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

**LIMITED OPEN BAR**  
\$45 per person

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

**PREMIUM OPEN BAR**  
\$60 per person

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

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868728 6/21



# DOS CAMINOS

NEW YORK CITY

## DELUXE BUFFET DINNER

THREE-HOUR EVENT

All rates subject to 8.875% tax, 4% banquet fee and 18% gratuity

**DELUXE BUFFET DINNER: \$71 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

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, mole poblano, salsa verde,  
sesame, crema

#### 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

## ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

#### LIMITED OPEN BAR

\$45 per person

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

#### PREMIUM OPEN BAR

\$60 per person

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

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# DOS CAMINOS

NEW YORK CITY

## COCKTAIL RECEPTION

All rates subject to 8.875% tax, 4% banquet fee and 18% gratuity

### ~PACKAGES\*~

#### ~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$95 PER PERSON

LIMITED THREE HOURS - \$115 PER PERSON

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

#### ~PREMIUM OPEN BAR~

PREMIUM TWO HOURS - \$105 PER PERSON

PREMIUM THREE HOURS - \$126 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 CEVICHE

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

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# DOS CAMINOS

NEW YORK CITY

## DELUXE RECEPTION MENU

All rates subject to 8.875% tax, 4% banquet fee and 18% gratuity

**\$126 ~ TWO-HOUR EVENT WITH LIMITED OPEN BAR**  
**\$146 ~ THREE-HOUR EVENT WITH LIMITED OPEN BAR**

**\$146 ~ TWO-HOUR EVENT WITH PREMIUM OPEN BAR**  
**\$166 ~ 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

**JALAPENO SPICED JAMON**

Jalapeno glazed

**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

**QUESADILLAS**

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

**STREET CORN**

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

**GUACAMOLE**

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

..... **~DESSERT STATION~** .....

CHOOSE 2

**CHURROS · ASSORTED PETIT FOURS · MEXICAN 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, 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, Coffee, Tea

\*All other beverages including juices, bottled water, cappuccino, espresso, gourmet teas & cocktails will be charged upon consumption unless otherwise restricted by host\*

**~MENU ITEMS SUBJECT TO CHANGE~**

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# DOS CAMINOS

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

All rates subject to 8.875% tax, 4% banquet fee and 18% gratuity

..... 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

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# DOS CAMINOS

NEW YORK CITY

## PLATTER ENHANCEMENTS

All rates subject to 8.875% tax, 4% banquet fee and 18% gratuity

### EMPANANDAS DE PLÁTANO

\$38 per platter | 16 pieces per platter  
roasted plantain masa, black beans, poblano chiles, queso añejo,  
chipotle mayo, scallions

### CHICKEN TAQUITOS

\$39 per platter | 14 pieces per platter  
pulled chicken & sweet potatoes rolled in crispy corn tortillas,  
salsa verde, crema Mexicana

### BOCADITO TRIO

\$59 per platter | 6 pieces each:  
chicken taquitos, empanadas de plátano, empanadas potosinas

### SIGNATURE GUACAMOLE & TRIO OF SALSAS

\$29 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

**\$49 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

**\$49 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

VEGETERIAN OPTION AVAILABLE UPON REQUEST

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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**

+\$5 per person

**ROASTED PORK AL PASTOR**

Carved pork shoulder, pineapple,  
homemade corn tortillas

**JALAPENO & YUCATAN HONEY**

**GLAZED SPICED JAMON HAM**

**BLACK ANGUS SKIRT STEAK ASADA**

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

### ~ 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 Lobster Apasionada

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# 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"

### PETIT FOURS

\$12 per person

Chef's selection

### MEXICAN CAKE

\$10 per person

Guava Cheesecake, Vanilla Flan and Coconut Tres Leche

### 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

\$45 per person

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

### PREMIUM OPEN BAR

\$60 per person

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