



DOS CAMINOS

MODERN MEXICAN CUISINE



GROUP MENUS & PLANNING GUIDE

TIMES SQUARE | MEATPACKING
PARK AVE. | SOHO

DOSCAMINOS.COM   

DOS CAMINOS

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!



OFFERING THE ULTIMATE DINING EXPERIENCE IN NYC!

DOS CAMINOS

LOCATIONS



MEATPACKING
675 HUDSON ST.



PARK AVE.
373 PARK AVE. SOUTH



SOHO
475 WEST BROADWAY



TIMES SQUARE
1567 BROADWAY

OFFERING THE ULTIMATE DINING EXPERIENCE IN NYC!

DOS CAMINOS

Dos Caminos prides itself in creating special experiences designed to make lasting memories for you and your guests. Our first priority is your safety and well-being and we are here to provide you with peace of mind

while booking with us during this holiday season. From the time you book with us to when the final toast is made and your last guest leaves, our dedicated team will be there to provide a safe and unforgettable experience.

WHAT YOU CAN EXPECT FROM US



CLEANLINESS

Hospital grade cleaning products.
Repetitive disinfecting for high touch areas.
Adhere to CDC and government guidelines.
Fifteen point cleaning and inspection program.



PROTECTIVE MEASURES

Follow 6 foot social distancing standards. Masks required for all public areas. Various sanitation stations.



EMPLOYEE SCREENING & PRACTICES

Daily health screenings. Temperature checks upon arrival. Masks required. Ongoing training for health and safety protocols.



CULINARY EXPERIENCES & POSSIBILITIES

Strict food handling procedures. Modified presentations to serve safely. Customized menu alternatives for safe execution.



FREQUENT HANDWASHING

Hand sanitizer available for all guests in our restaurant lobby.



MEETING RESPONSIBLY

Expansive and customized room set-up

OFFERING THE ULTIMATE DINING EXPERIENCE IN NYC!

DOS CAMINOS

CONTACT

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

PLEASE CONTACT OUR SALES TEAM

NICOLE GHISOLFI

Events Line: 212-331-0328

Dos Caminos Park Ave

OR

Visit us at

DOSCAMINOS.COM

OR

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 (PERSONAL SERVING)

freshly made & served with warm tortilla chips

~ ENTRÉES ~

FOR EVERYONE TO ENJOY – OR – 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 BREAD PUDDING FRENCH TOAST

baked, battered, spiced bread pudding loaf,
horchata crème anglaise, citrus zest, maple syrup

HUEVOS CON CHORIZO ENCHILADAS

scrambled eggs, chorizo, queso blanco, guajillo salsa

BREAKFAST QUESADILLA

scrambled eggs, smoked bacon, queso menonita, warm flour tortilla

DOS CAMINOS RANCHEROS

crispy tortillas, sunny side fried eggs, salsa ranchero, borracho beans, cilantro, queso

~ SIDES ~

TO BE SERVED FAMILY STYLE

ABUELITA'S HASH BROWNS

shaved potatoes, Mexican queso blend

JAMON

SMOKED BACON

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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531366 9/20

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 (PERSONAL SERVING)
freshly made & served with warm tortilla chips

~ENTRÉES~

FOR GUEST'S 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, sunny side fried eggs, salsa ranchero, borracho beans, cilantro, queso

MEXICAN BREAD PUDDING FRENCH TOAST

baked, battered, spiced bread pudding loaf, horchata crème anglaise, citrus zest, maple syrup

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)

CHURROS

cajeta & chocolate

COCONUT TRES LECHE CAKE

caramel crunch, fresh berries

MANGO GUAVA CHEESECAKE

passion fruit glaze

BANANA CHIMICHANGA

churro, sugar, caramel sauce

~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

\$22 per person

Mexican Bloody Mary, Screwdriver,

Mimosa, Frozen Margarita,

Sparkling Wines

LIMITED OPEN BAR

\$37 per person

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

PREMIUM OPEN BAR

\$52 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

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DOS CAMINOS

NEW YORK CITY

LUNCH – FAMILY STYLE MENU

\$40 PER PERSON

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

SIGNATURE GUACAMOLE & TRIO OF SALSAS (PERSONAL SERVING)
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

slow cooked heritage pork, salsa verde, pickled onions, cilantro, homemade corn tortillas

~SIDES~

rice & beans (personal serving)

~DESSERT~

FAMILY STYLE

CHURROS

with chocolate sauce

~BEVERAGES~

UNLIMITED SOFT DRINKS, COFFEE & TEA

ADD A BEVERAGE PACKAGE

AVAILABLE FOR TWO HOURS

LIMITED OPEN BAR

\$37 per person

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

PREMIUM OPEN BAR

\$52 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

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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 (PERSONAL SERVING)

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 ~

FOR GUEST'S 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

grilled seasonal vegetables layered between crispy tortillas, Chihuahua cheese, roasted tomato-arbol salsa

CARNITAS TACOS

slow cooked heritage pork, salsa verde, pickled onions, cilantro, homemade corn tortillas

~ DESSERTS ~

FOR GUEST'S CHOICE

CHURROS

cajeta & chocolate

MANGO GUAVA CHEESECAKE

passion fruit glaze

COCONUT TRES LECHES CAKE

caramel crunch, fresh berries

BANANA CHIMICHANGA

churro, sugar, caramel sauce

~ BEVERAGES ~

UNLIMITED SOFT DRINKS, COFFEE & TEA

ADD A BEVERAGE PACKAGE

LIMITED OPEN BAR

\$37 per person

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

AVAILABLE FOR TWO HOURS

PREMIUM OPEN BAR

\$52 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

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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 (PERSONAL SERVING)

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)

FAMILY STYLE

SALMON A LA PIPIAN VERDE

roasted Atlantic salmon, kumquat salsita, spaghetti squash and black kale, pipian verde suizas

SKIRT STEAK ASADA

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

POLLO EN CACHUATE

crispy skin chicken thighs, carrot toffee, peanut salsa macho

DOS ENCHILADAS

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

CARNITAS TACOS

slow cooked heritage pork, salsa verde, pickled onions, cilantro, homemade corn tortillas

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~ SIDES ~

rice & beans (personal serving)

~ DESSERTS ~

(CHOOSE 2) SERVED FAMILY STYLE

CHURROS

cajeta & chocolate

MANGO GUAVA CHEESECAKE

passion fruit glaze

COCONUT TRES LECHES CAKE

caramel crunch, fresh berries

BANANA CHIMICHANGA

churro, sugar, caramel sauce

~ BEVERAGES ~

UNLIMITED SOFT DRINKS, COFFEE & TEA

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

PRIX FIXE DINNER MENU

\$70 PER PERSON

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

SIGNATURE GUACAMOLE & TRIO OF SALSAS (PERSONAL SERVING)
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)

SALMON A LA PIPIAN VERDE
roasted Atlantic salmon, kumquat salsita, spaghetti squash
and black kale, pipian verde suizas

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

CARNITAS TACOS
slow cooked heritage pork, salsa verde, pickled onions, cilantro, homemade
corn tortillas

POLLO EN CACHUATE
crispy skin chicken thighs, carrot toffee, peanut salsa macho

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

~ DESSERT ~

(CHOOSE 2)

CHURROS
cajeta & chocolate
COCONUT TRES LECHES CAKE
caramel crunch, fresh berries

MANGO GUAVA CHEESECAKE
passion fruit glaze
BANANA CHIMICHANGA
churro, sugar, caramel sauce

~ BEVERAGES ~

UNLIMITED SOFT DRINKS, COFFEE & TEA

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

DELUXE BUFFET DINNER WITH PREMIUM OPEN BAR MENU

THREE-HOUR EVENT

\$133 PER PERSON

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

DELUXE BUFFET DINNER WITH LIMITED BAR: \$116 PER PERSON

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 SKIRT 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

POLLO EN CACHUATE

crispy skin chicken thighs, carrot toffee, peanut salsa macho

CARNITAS TACOS

slow-roasted heritage pork, green chile salsa,
pickled red onion

ASADA TACOS

natural skirt steak, caramelized onions,
queso cotija, guacamole

SALMON A LA PIPIAN VERDE

roasted Atlantic salmon, kumquat salsita, spaghetti squash and black kale, pipian verde suizas

~SIDES~

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

~DESSERTS~

CHURROS

COCOCUT TRES LECHES CAKE

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

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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

COCKTAIL RECEPTION

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

~PACKAGES*~

~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$91 PER PERSON

LIMITED THREE HOURS - \$113 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

(PERSONAL SERVINGS)

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

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

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DOS CAMINOS

NEW YORK CITY

PLATTER ENHANCEMENTS

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

SIGNATURE GUACAMOLE & TRIO OF SALSAS

\$29 per platter | Serves 4-6 guests
freshly made and served with warm tortilla chips

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

CRUNCHY VEGGIES FOR DIPPING

\$16 per platter | Serves 4-6 guests

TACO ASSORTMENT

on handmade corn tortillas

\$53 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

\$50 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

~ BEVERAGE PACKAGES* ~

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

*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 ~

All family style menus can be offered with butler service from our team, for your safety, upon request

Receipt of this sample menu does not guarantee a reservation. If you would like to book a reservation, please contact the Special Events Department at 212.331.0328 to request a contract. All reservations are accommodated on a first-come, first-serve basis. Reservations are confirmed once a completed contract is received by the Special Events Department and you receive confirmation for your reservation.

531366 9/20

DOS CAMINOS

NEW YORK CITY

HOLIDAY RECEPTION MENU

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

~CARVING STATION~

PRICING BASED ON A TWO-HOUR MINIMUM

Please select one

\$18 PER PERSON +(\$100 Attendant Fee)

TEQUILA LIME PAVO (TURKEY)

SPIT ROASTED AL PASTOR

Carved pork, pineapple,
homemade corn tortillas

ANCHO-CRUSTED PRIME RIB

+\$5 per person

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)

PRICING BASED ON A TWO-HOUR MINIMUM

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 Japones, 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

\$10 per person

Send your guests home with a sweet treat!

~BEVERAGE PACKAGES*~

LIMITED OPEN BAR

\$45 per person (Pricing based on three hours)

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 (Pricing based on three hours)

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*~

(Based on 2 Hours)

MICHELADA

\$18 per person

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

SANGRIA

\$18 per person (based on 2 hours)

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

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

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