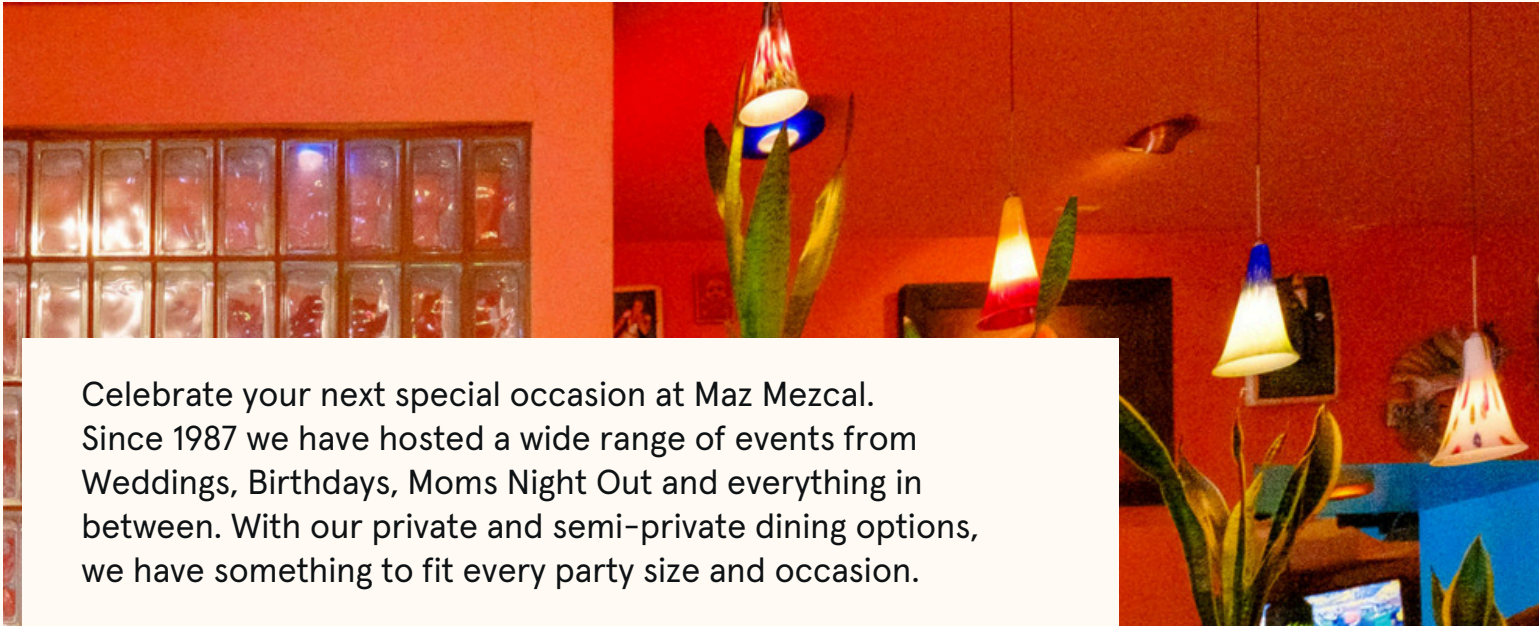




MAZ MEZCAL NYC EVENTS & CATERING

316 East 86th Street, NY NY 10028 | (212) 472-1599



Celebrate your next special occasion at Maz Mezcal. Since 1987 we have hosted a wide range of events from Weddings, Birthdays, Moms Night Out and everything in between. With our private and semi-private dining options, we have something to fit every party size and occasion.





EVENT DINING



With our unique multi-room layout, Maz Mezcal can host any size party. Whether a group of 14 on a weekend, a family reunion on a weeknight or a Mom's Night Out Maz Mezcal can offer special pricing, custom seating and personalized menus tailored to any of your special occasions. Most parties start around \$50 per guest (buyouts more) with no drinks, but prices may vary due to day, time & amount of guests

A guarantee of 25 people is required for a full private room



DINING

We at Maz Mezcal can accommodate a seated dining experience with a pre-fixed menu, buffet style for a large crowd or a cocktail hour setting with small plates and beverages

PERSONALIZE

Personalize your party with your desired seating arrangement, custom menu and any party decorations we can accommodate

Your know your party better than us! Share with us your ideas, vision & budget and let us help create the perfect event with our over 5 decades of experience

SPECIALITIES

For any floral arrangements we recommend our preferred florist Michael on 85th Street

PRIVATE DINING



CAPACITY

25 - 100 guests

A guarantee of 25 people is required for a private room

We do not charge an extra room fee, but a minimum guarantee for private room

LAYOUT

With three unique dining rooms and a separate bar room, Maz Mezcal is able to accommodate any party size

AVAILABILITY

The size of your occasion may determine availability. Almost any day during the week & weekend we can host a party when booked ahead of time. But some larger parties may not be feasible on certain weekend nights.

STYLE

Sit down seated dinner
Buffet set up
Cocktail Hour Style Party

Cash or checks are highly preferred but we also accept Master Card, Visa, American Express and Discover with a 3.95% credit card processing fee (cash, checks or debit cards will not be charged any fee). A menu for children and teens is available upon request, as well as cocktail hour style events

MAZ MEZCAL

Standard Food Menu for Events

Buffet menu available as well *

**Assortment of Nachos, Guacamoles with Chips & Salsa
For the Table**

ENTREES

FAJITAS

Choice of chicken breast, shrimp, or vegetable marinated and grilled over a mesquite flame, served with rice, refried beans & tortillas

ARROZ CON POLLO

Choice of chicken or shrimp served in a casserole of saffron rice

ENCHILADA VERDES

Chicken enchiladas topped with green sauce, melted cheese and sour cream

ACAPULCO

Combination plate of cheese enchilada, beef taco, chicken tostada, rice and refried beans

FISH TACOS

2 fried fish tacos topped with chipotle aioli & cabbage slaw

ENSALADA LIGGIO

Toss salad of lettuce, tomato, jicama, red peppers, tender shrimp & grilled chicken

TUNA TOSTADAS

Two tostadas layered with sliced crudo tuna, guacamole, cabbage & chipotle aioli

Sodas, Coffees, Teas & Desserts will be served

* Alcohol, Margaritas, Wine, Sangria & Beer are not included *

* Substitutions & Vegetarian options available request *



BEVERAGE PACKAGES



You are welcome to select one of our featured beverage packages, or to serve all beverages to be charged based on consumption. Beverage package service is included for three hours beginning at the start of your event. We are happy to work with you to customize your selections based on your personal preferences. The Premium Selection includes all Classic Selection Items, as well as the additional selections listed.

CLASSIC SELECTION

\$20 per guest additional

SPARKLING:

Prosecco Superiore Brut. Bosco di Gica,
Valdobbiadene, Veneto, Italy

WHITE:

Sauvignon Blanc. Dashwood,
Marlborough, New Zealand

Pinot Grigio. Ferrari-Carano, Friuli, Italy

RED:

Malbec. Altos las Hormigas,
Valle de Uco Terroir, Argentina

Merlot. Skyfall, Washington, USA

PREMIUM SELECTION

\$45 per guest additional

**Everything included in Classic Selection*

SPARKLING:

Prosecco Superiore Brut. Bosco di Gica,
Valdobbiadene, Veneto, Italy

WHITE:

Chardonnay. Bishop's Peak,
San Luis Obispo, California

Chenin Blanc. Chateau de Plaisance,
L' Anjou Blanc, Loire, France

Rose. Stolpman Vineyards,
Ballard Canyon, California

RED:

Cabernet Sauvignon. Paso D' Oro,
Paso Robles, Washington

Pinot Noir. King Estate Inscription,
Willamette Valley, Oregon

Red Blend. Sandlands, Lodi, California
Cinsault, Carignane, & Zinfandel

Rioja Resevra. Bodegas Montecillo,
Rioja, Spain

Sangria & Beer are included with both Selections

CLASSIC SELECTION

MARGARITAS

*Maz Mezcal's Classic since 1987
Frozen or Skinny*

FLAVORED MARGARITA

*Jalapeno, Mango, Prickly Pear,
Strawberry & Passion Fruit*

MEZCALITA

Mezcal Margaritas

PREMIUM SELECTION

PALOMA

*Tequila or Mezcal with
Grapefruit Juice & Soda*

PEPINO PICANTE

*Organic Tequila, Fresh Lime Juice
Muddled Cucumber & Jalapenos*

MARACUYA

*Tito's Vodka, Fresh Lime Juice
Passion Fruit & Ginger Beer*

EL NEGRONI

*Fosforo Ensemble Mezcal
Campari & Cocchi Vermouth*

CAFE MARTINI

*Anejo Cristallino Tequila
Fresh Espresso & Giffard Cafe*

CARAJILLO

*Mexican Classic
Licor 43 & Espresso*

CATERING MENU



At Maz Mezcal we offer a vibrant catering menu that brings the bold, authentic flavors of our restaurant to your event. From sizzling fajitas to savory enchiladas and house-made fresh ceviches & salsas, our menu features a variety dishes perfect for any occasion. Whether you're hosting a casual get-together with friends, a lunch catering at your place of work or an in home event with requested waiter service, at Maz Mezcal we are happy to assist.

FAJITAS

Includes Tortillas, Rice & Beans. Half Tray Serves ~ 6 / Full Tray Serves ~ 12

CHICKEN

Half Tray \$90 | Full Tray \$175

STEAK

Half Tray \$110 | Full Tray \$210

VEGETABLE

Half Tray \$90 | Full Tray \$175

CLASSIC ENTREES

SAFFRON RICE DISHES

Arroz con Pollo Half \$90
Arroz con Camarones Full \$150
Arroz con Veduras

POLLO SALSA VERDE

Chicken in a Green Tomatillo
Salsa Verde 8 serving \$150

MOLE POBLANO

Our classic Pollo Mole Poblano
contains nuts * 8 serving \$150

PLATOS TIPICOS

Half Tray Serves ~ 8 / Full Tray Serves ~ 16

QUESADILLAS

Chicken, Cheese, Black Bean
Mushroom
Half \$60 | Full \$100

ENCHILADAS

Chicken with Salsa Verde
Beef with Salsa Roja
Half \$65 | Full \$120

TACOS

*Create your own with tortillas, salsas & toppings
12 servings*

MACHOS \$85

Street Style Skirt Steak

CHICKEN TINGA \$85

Smokey & Spicy Chicken

SIDES

GUACAMOLE \$54

Our Signature Guacamole
Quart. 8 servings

SALSA \$7.25

Mild, Medium Or Spicy Verde
Pint.

ESQUITES \$32

Mexican Street Corn off cob
Quart. 4 - 6 servings

SALAD \$65

House Salad Ensalada Verde
Half Tray. 8 servings

SHRIMP CEVICHE \$32

Fresh Shrimp Crudo Ceviche
Quart. 4 servings

CRUDITES \$54

Sliced Carrots, Celery & Jicama
6 - 8 servings

BAR 1L PITCHERS

MARGARITA \$50

Classic or Skinny (+ \$10)

MEZCALITA \$60

Mezcal Margarita

SANGRIA \$46

Red or White



Thank you for considering Maz Mezcal for your next event!

For booking or questions, please call or email us at info@mazmezcal.com
Please enjoy some custom menu designs we have excitingly done for previous events
on the next few pages



STANDARD MENU DESIGN WITH FOOD + BAR OPTION

MAZ MEZCAL

ENTREMES

FAJITAS

Marinated chicken breast, shrimp, pork or mixed vegetables flamed grilled over an open mesquite flame in a skillet with green peppers & onions. Choice of corn, flour or whole wheat tortillas

Chicken

Pork

Shrimp

Vegetarian

Side cheese or sour cream

ENSALADA LIGGIO

Toss salad of lettuce, tomato, jicama, red peppers, tender shrimp & grilled chicken

ARROZ CON POLLO

Choice of chicken or shrimp served in a casserole of saffron rice. Served with refried beans

ENCHILADAS VERDES

Chicken enchiladas topped with green sauce, melted cheese and sour cream
Rice & refried beans

TUNA TOSTADAS

Two tostadas layered with sliced crudo tuna, guacamole, shredded cabbage & chipotle aioli

FISH TACOS

Two fried fish tacos topped with chipotle aioli & cabbage slaw.
Served with rice & guacamole

ACAPULCO

Combination plate of cheese enchilada, beef taco, chicken tostada, rice and refried beans

BAR

MARAGARITAS

Classic, Frozen or Skinny

FLAVORS

Jalapeno, Strawberry, Mango
Passion Fruit or Prickly Pear

MEZCALITA

Mezcal Margarita

SANGRIA

Red or White

CERVEZA

WINE

PROSECCO BRUT

Bosco di Gica, Valdobbiadene, Italy

PINOT GRIGIO

Ferrari-Carano, Friuli, Italy

SAUVIGNON BLANC

Dashwood, Marlborough, NZ

MALBEC

Altos Hormigas, Valle de Uco, ARG

MERLOT

Skyfall, Columbia Valley, WA



CUSTOM FOOD + DRINK MENU FOR ANNIVERSARY PARTY

JUBILEO

de Oro

ENTREE

Fajitas

Choice of chicken, shrimp or vegetables grilled over a mesquite flame. Corn, flour or whole wheat tortillas. Rice & beans.

Mushroom Tacos

Three mixed mushroom GF tacos topped with chile poblano, chopped onion, Oaxaca cheese, cilantro & avocado. Rice & black beans

Tuna Tostadas

Two corn tostadas layered with guacamole, sliced crudo tuna, shredded cabbage, cilantro & chipotle aioli. Side of Rice

Arroz con Pollo

Chicken or shrimp in a casserole of saffron rice, red pepper pimentos & green olives

BAR

Margaritas

Traditional or Frozen
Add Jalapeño, Strawberry or Mango

Cerveza

Corona, Corona Light or Victoria

Sangria

Red, White or Passion Fruit

Wine

Rosé

Stolpman Vineyards, Santa Barbara '23

Sauvignon Blanc

Dashwood, Marlborough, NZ '23

Pinot Grigio

Ferrari-Carano, Friuli Grave, Italy '23

Malbec

Altos las Hormigas, Valle de Uco, Argentina '22

Prosecco Superiore

Bosco di Gica, Valdobbiadene, Italy

POSTRES

Coffee & Bunelos will be served

Maz Mezcal - Family Owned & Operated Since 1987

CUSTOM PREMIUM PARTY MENU

Sotheby's  Cadogan Tate



For the Table

GAUCAMOLE & SALSAS

NACHOS COMBINADOS

Assortment of Cheese, Chicken & Beef Nachos

Entrees

ENSALADA LIGGIO

Toss of Lettuce with Avocado, Tomato, Jicama, Onion, Red Peppers, Grilled Chicken & Shrimp

VERDE ENCHILADAS

Three Chicken Enchiladas topped with Salsa Verde, Cheese & Crema

ARROZ CON POLLO

Chicken or Shrimp in a Casserole of Saffron Rice

FAJITAS

Chicken, Steak, Pork, Shrimp or Vegetables. Choice of Corn, Flour or Whole Wheat Tortilla

ACAPULCO COMBO

Beef Taco, Cheese Enchilada & Chicken Tostada

TACOS PESCADO

Two Fried Fish Tacos topped with a Cabbage Slaw & Chipotle Dressing

TUNA TOSTADA

Two Tostadas topped with sliced crudo tuna, shredded cabbage & chipotle aioli

Bar

MARGARITA

Classic, Frozen or Skinny

MARGARITA FLAVORS

Jalapeno, Mango, Coconut, Strawberry & Passion Fruit

MEZCALITA

Montelobos Mezcal. Add any flavor

PALOMA

Tequila or Mezcal with Grapefruit Juice & Soda

PEPINO PICANTE

Organic Tequila, Muddled Cucumber & Jalapenos

MARACUYA

Tito's Vodka, Passion Fruit & Ginger Beer

EL NEGRONI

Fosforo Mezcal, Campari & Cocchi Vermouth

CAFE MARTINI

Anejo Cristallino Tequila, Espresso & Giffard Cafe

CARAJILLO

Licor 43 & Espresso

PROSECCO SUPERIORE BRUT

Bosco di Gica. Veneto, Italy

CHARDONNAY

Bishop Peak, San Luis Obispo, CA

CHENIN BLANC

Ch. Plaisance L'Anjou Blanc, Loire, FR

SAUVIGNON BLANC

Dashwood. Marlborough, NZ

ROSE

Stolpman. Ballard Canyon, CA

CABERNET SAUVIGNON

Paso D'Oro. Paso Robles, CA

PINOT NOIR

King Estate. Oregon, USA

RED BLEND *Cinsault, Carignane, & Zin*

Sandlands. Lodi, CA

RIOJA RESERVA

Montecillo. Rioja, Spain

ASSORTMENT OF MEXICAN CERVEZAS & SANGRIA

CUSTOM PARTY MENU OPTION WITH UPGRADED FOOD PACKAGE

*Happy Birthday,
Katie!*



COCKTAILS

The Katie Healy

Skinny spicy marg

1988

Classic marg; straight up or on the rocks

Sagittarius Queen

Frozen marg; any flavor



FOR THE TABLE

CHIPS & SALSA TRIO

GUACAMOLE

CHEESE NACHOS

ENTREES

ENCHILADAS

Your choice of molé or salsa verde chicken enchiladas; served with rice and beans

FAJITAS

Grilled chicken, steak, or shrimp; corn, flour or whole wheat tortillas

TACOS SINALOA

Two grilled shrimp tacos topped with a cabbage slaw and chipotle aioli

CAMARONES AL AJILLO

Jumbo shrimp smothered in a rich garlic and butter sauce

ARROZ CON CALAMARES

Squid prepared in its own ink in a casserole of saffron rice

SPECIAL VEGETARIAN & VEGAN PARTY MENU

MAZ MEZCAL

APPETIZER

- GUACAMOLE** 13.95
Hass avocado with tomato, onion
cilantro, jalapeño & lime juice
Add Pomegranate + 1.50
- CRUDITÉS** 12.95
Platter of sliced carrots, celery & jicama
- NACHOS** 12.95
Individual nachos layered with refried
bean, melted cheese & jalapeño garnish
- QUESADILLA** 13.95
Sautéed flour tortilla with Oaxaca
cheese & garnished with guacamole
Black Bean | 14.50
Spinach & Mushroom | 15.50
Mixed Veggie | 15.95
- SOPA FRIJOL NEGRO** 11.95
Black bean soup with a hint of sherry,
chopped onion & compound butter.
Vegan w/ no butter
- SOPA CHICHIMECA** 12.95
Maz Mezcal's tortilla soup made with
simmered tomatoes, pasilla chiles and
chopped avocado, topped with crisp
corn tortillas & melted Oaxaca cheese
- ENSALADA BETABEL** 18.95
Toss of arugula, watercress & romaine
lettuce served with sliced beets & jicama,
cactus nopales, cherry tomatoes,
pumpkin seeds, cotija cheese & a subtly
spicy dressing. Vegan w/ no cheese

ENTREE

- FAJITAS**
Mixed vegetables flamed grilled & served
in a skillet with green peppers & onions.
Corn, flour or whole wheat tortillas. Vegan
Vegetarian | 26.95
- ENCHILADA QUINOA** 22.95
Two GF enchiladas filled with quinoa &
chopped veggies, cheese & sour cream. Rice
& Beans. Vegan w/ no cheese
- MUSHROOM TACOS** 24.95
Three mixed mushroom GF tacos topped
with poblano chiles, onion, Oaxaca cheese,
cilantro & avocado. Served with a rice &
black beans. Vegan w/ no cheese
- VEGETARIANO** 24.95
Combination plate consisting of one cheese
enchilada, one refried bean burrito & one
guacamole tostada. Served with rice & beans
- VEGAN SPECIAL** 24.95
Mixed vegetables sautéed in olive oil & lite
seasoning, wrapped in two GF corn tortillas.
White rice & black beans. Vegan
- CHILES RELLENOS** 23.95
Two roasted & deep fried poblano chiles
filled with Oaxaca cheese, topped with red
sauce melted cheese & sour cream
- ARROZ CON VEDURAS** 28.95
Zucchini, broccoli, asparagus, corn, green
beans, mixed mushrooms, carrots, peppers
& onions in a casserole of saffron rice &
black beans. Vegan

