
❧ LOS DOS CATERING ❧
Your event source for 100% Yucatecan cuisine

**ENTERTAINING GUESTS FROM OUT OF TOWN?
PLANNING A WEDDING IN YUCATÁN?
OR, SIMPLY HOSTING A HOLIDAY COCKTAIL PARTY?**

Los Dos Catering will help you plan your party effortlessly. We've thought of everything; all you have to do is pick-and-choose the things you need:

- Full bar service, bartenders and back-up
 - Tables, chairs, place settings
 - Table decorations
- Wait staff for passed foods and/or table service
 - Clean-up
 - And a great menu!

We can even help you arrange for entertainment if you wish.
The only thing you need to provide is the venue.

Catering from Los Dos offers foods that represent the broad panorama of Yucatecan culture, history, and culinary influences: Cuban, Lebanese, Maya, Spanish, Portuguese, African – with a twist!

Our menus are designed to be flexible.

- For more casual entertaining, select from the PIQUE-NIQUE menu.
- For a more formal affair, choose from the CENA menu.

Or be creative and mix-and-match, choosing some things from the PIQUE-NIQUE menu as appetizers, other things from the CENA menu for plated foods.

PIQUE-NIQUE foods may be passed, plated, or served as buffet offerings.
CENA foods may be served at table or as buffet offerings.



PIQUE- NIQUE MENU

• **Sikil p'aak**

Classic Maya "dip" of toasted ground squash seeds and tomatoes, served as a canapé atop a tostada and garnished with toasted squash seeds

• **Hojaldras de jamón y queso**

Miniature feuilletée pastries with Spanish Serrano ham, aged Manchego cheese, pickled jalapeño chile and bechamel

• **Albóndigas de relleno negro**

Maya/Moorish beef-and-pork meatballs with capers, raisins, olives and almonds cooked in a charred black chile sauce, served with grilled pickled onions

• **Longaniza de Valladolid**

Skewers of smoked beef-and-pork sausage with roasted tomato and grilled onion garnishes

• **Kibis**

*Lebanese fritters of bulgur and beef served with shredded cabbage pickle
– Also available: cazón (dogfish), potato or chaya*

• **Gorditas de chaya**

Thick maize pancakes filled with chaya, served with sundried tomato compote and Mexican crema

• **Gorditas de chicharra**

Thick maize pancakes filled with chopped pork belly, bacon and chicharrón, served with shredded cabbage pickle

• **Brazo de reina**

Sliced maize tamal "log" with chaya, boiled eggs and toasted ground squash seeds, served with a slice of roasted heirloom tomato

• **Tostones con carne asada**

Cuban classic twice-fried plantain rounds topped with achiote-marinated grilled pork

• **Empanadas**

Flaky pastry turnovers filled with your choice of Longaniza, Oaxaca cheese, or grilled dogfish; served with X'nipek (Yucatecan pico de gallo)

PIQUE-NIQUE MENU (CONTINUED)

• **Taquitos de castacán**

Pork belly confit served on tostadas with shredded cabbage pickle*

• **Taquitos de carne al pastor**

Yucatecan pork shawarma served on tostadas with grilled pineapple and garlic cream*

• **Taquitos de pulpo en su tinta**

Local octopus in wine-and-ink sauce served on tostadas with onion/cilantro relish*

** Also available as handmade mini-tortillas prepared on site (surcharge applies)*

Other options

Tamaleado

Traditional Yucatecan tamal party. An assortment of the most popular:

• **Vaporcitos de x'pelón**

Finger-shaped tamales with local black-eyed peas

• **Tamalitos de chaya**

Finger-shaped tamales filled with chaya, toasted ground squash seeds, and chopped boiled egg

• **Dzotilbichay'**

Maize dough filled with toasted ground squash seeds and lima beans and wrapped in chaya leaves

• **T'objoloch**

Tamales filled with Moorish-style picadillo and wrapped in cornhusks

• **Tamal colado**

Creamy strained tamal filled with your choice of chicken or pork, served in banana leaves, with maize-thickened red achote sauce

All served with classic Yucatecan tomato sauce and chile tamulado (fiery habanero sauce)

Torta platters

Classic Yucatecan sandwiches served on French bread.

Order a single flavor or a combination platter.

• **Pan de pichón**

Long French loaf baked with a filling of Serrano ham, aged Manchego cheese and jalapeño chiles (Minimum 2 large sandwiches; serves 12 - 16 total)

PIQUE-NIQUE MENU (CONTINUED)



- **Torta de carne asada**

French roll filled with achiote-marinated grilled meat; dressed with black bean and caramelized onion medley



- **Torta de empanizado**

French roll filled with your choice of breaded fried pork or chicken cutlet, or shrimp (surcharge applies); dressed with garlic cream and Yucatecan cabbage pickle



- **Torta de carne al pastor**

French roll filled with Yucatecan pork shawarma and grilled pineapple; dressed with garlic cream and guacamole

Yucatecan charcuterie platter

**An assortment of Yucatán's finest smoked and cured meats
(served at room temperature):**



- **Carne ahumada**

Leg of pork smoked over local sustainable tropical wood fires



- **Carne enchilada**

Leg of pork with chile rub smoked over local sustainable tropical wood fires



- **Butifarras**

Classic Valladolid pork sausage with anise, poached



- **Caviar campechano**

Striped mullet roe sautéed with tomatoes, garlic, onion and bacon, molded and served like paté with toast points (Seasonal)



- **Cheese assortment**

Traditional Mexican cheeses made near Mérida

OR French-style sheep's milk cheeses from Querétaro (surcharge applies)

Served with sourdough boules and an assortment of garnishes: roasted pickled onions, charred tomato-and-chile salsa, Lebanese garlic cream, crema de x'catik (egg white mayonnaise flavored with local blond chiles)

From the heart of Yucatán



- **Cochinita pibil**

Slow-smoked pulled pork. Served as tacos, tortas or both, with red onions pickled in Seville orange juice. Depending on quantities, you may request a whole, local organic cerdo pelón



- **Lechón al horno**

Wood-fire roasted pulled pork with cracklings. Served as tacos, tortas or both, with shredded cabbage pickle.

CENA MENU

• **Panuchos and Salbutes**

Typical Yucatecan tacos topped with achiote-marinated grilled chicken, lettuce, tomato and avocado / Entertainingly prepared on site

Appetizers

Cantina classics (Perfect for buffet set-up with cocktails)

• **Calabacita frita**

Warm sautéed zucchini dip with crumbled cotija (feta) (Also may be served as a second course / side dish)

• **Camarones al mojo de ajo**

Sautéed shrimp in Seville orange-garlic sauce, served with pineapple/mango chutney

• **Codzitos**

Fried tortilla “flutes” filled with your choice of Longaniza, picadillo, or Oaxaca cheese, served with the classic Yucatecan tomato sauce

• **Esquites**

*Fresh corn salad with poblano chile strips, bell peppers, and scallions, dressed with lime juice and served with Mexican crema and crumbled cotija (feta)
(Also may be served as a second course/side dish)*

• **Guacamole**

Mexican classic “dip” of avocados, onion, chile and a hint of lime

• **Higadillo entomatado**

Sautéed chicken livers in tomato/chipotle sauce

• **Sikil p’aak**

Classic Maya “dip” of squash seeds and tomatoes

• **Verduras en escabeche**

Potatoes, carrots, onions, cucumber and jalapeños with local pickling spices

All of the above (except for Codzitos) are served with housemade tortilla chips

Second courses / Sides

• **Arroz blanco**

Classic white rice scented with lime zest

• **Arroz rojo con camarón**

Tomato- and achiote-infused pilaf with shrimp

CENA MENU (CONTINUED)

• **Arroz verde**

Pilaf flavored with lime and mixed herbs (cilantro, parsley, epazote), with poblano chile strips

• **Calabacita frita**

See above

• **Chayas fritas**

Local greens (chaya) sautéed with onion, bell pepper and bacon

^a **Crema de cilantro**

Chilled “Yucatecan Vichyssoise” served as shots with whipped Mexican crema and fried tortilla strips (May also be served plated in bowls)

• **Esquites**

See above

• **Papadzules**

*Classic Maya “enchilada” of tortillas dipped in creamy squash seed purée, filled with chopped boiled eggs, rolled and served with Yucatecan tomato sauce
(These must be assembled immediately before serving
and therefore cannot be offered as buffet items.)*

• **Puré de camote blanco**

White sweet potato purée

• **Xek'**

*Jicama strips and mandarin orange wedges with grapes, melon balls and organic garden greens,
dressed with Seville orange vinaigrette*

Main courses

Beef

• **Bistec a la cazuela**

Beef and potatoes stewed in piquant oregano and black pepper sauce, with tomatoes and local blond chiles

Chicken

• **Pollo en Macalú**

*Yucatecan coq au vin: chicken stewed in spiced wine with capers, raisins, olives and almonds.
From Valladolid, 1910*

CENA MENU (CONTINUED)



• Pollo asado

“Best in class” achiote-marinated charcoal-grilled chicken (assorted pieces), served with Yucatecan pickled onions



• Pollo en bistec

Chicken and potatoes stewed in oregano and black pepper sauce, with tomatoes and local blond chiles



• Adobado de pollo

Chicken and potatoes stewed in achiote (annatto), with tomatoes and local blond chiles



• Pollo pibil

Achiote-marinated chicken wrapped in banana leaves and smoked; served with Yucatecan pickled onions

Pork



• Estofado de carne de cerdo con Longaniza

*Cubed pork loin simmered in red wine with ham, bacon, Longaniza (smoked sausage), and butifarras (mild pork sausage like weisswurst).
From Valladolid, 1910*



• Lomitos de Valladolid

Cubed pork loin simmered in a lightly picante tomato sauce, served with puréed lima beans



• Parrillada de Poc chuc y Longaniza

*Yucatecan classic pork cutlet and smoked sausage grilled over charcoal fire, served with roasted tomato and onion garnishes
(May be served with handmade tortillas prepared on site; surcharge applies)*

Seafood



• Calamares rellenos

Campeche classic featuring breaded fried squid filled with shrimp and Longaniza, served with Yucatecan tomato sauce



• Pámpano empapelado

Pompano with black-pepper-and-clove recado, capers, olives and Seville orange wrapped in parchment and grilled



• Huachinango a la francés

Sautéed red snapper with Seville orange-coconut milk reduction

DESSERT MENU

Desserts



- **Crema de guanábana**

Yucatecan crème brûlée flavored with the tropical fruit guanábana (Seasonal)

From Valladolid, 1910



- **Tres Leches petits-fours**

Classic Mexican cake in individual servings



- **Ice creams and sorbets**

Check for seasonal flavors



- **Pastel “Labná” ***

Three-layer criollo chocolate cake with Seville orange curd filling and Mexican vanilla bean frosting



- **Pastel de queso de bola ***

Vanilla sponge cake layered with cream cheese / Edam frosting, iced with lime-infused Italian meringue



- **Pay de coco ***

Coconut macaroon pie with lime-infused Italian meringue

** Serves eight*