

PARTY AT CENTRO

CENTRO
MEXICAN KITCHEN



CENTRO



LET'S THROW A PARTY!

We love a good party!

With our fabulous views of Pearl Street, colorful and energetic vibe and covered open-air patio, Centro offers the perfect space to host your next rehearsal dinner, wedding welcome party, birthday celebration or corporate lunch or dinner.

FLOOR PLANS

FULL RESTAURANT BUYOUT
112 seated / 150 standing

PATIO DINING AREA (ONLY)
35 seated / 40 standing

PATIO DINING AREA + PATIO BAR
50 seated / 60 standing



CENTRO



APPETIZER

SALSA FRESCA gf veg 3.50/PERSON
with chips

SALSA TRIO gf veg 6/PERSON
salsa fresca, spicy avocado verde, apricot habanero, with chips

GUACAMOLE gf veg 5/PERSON
with chips

CHILE CON QUESO veg 5/PERSON
roasted chiles, crispy shallots, chips

SMOKED POTATO & HATCH CHILE TAQUITOS veg df 4/PERSON
papadzul sauce, pickled red onion, microgreens, crema

CRUDO SALMON TOSTADA 7/PERSON df
guacamole, ponzu, crispy kale, chives, toasted seeds

GRILLED VEGGIE SKEWER gf veg df 5/EACH

GRILLED SHRIMP SKEWER gf df 7/EACH

MASA QUESADILLA veg 4/PERSON
mushrooms, onion, smoked cheese blend, green chile, crema

CHIPOTLE SHRIMP CEVICHE gf df 7/PERSON
clamato juice, chipotle adobo, heirloom cherry tomatoes, red onion, cucumber, lime, cilantro, garlic oil

SALADS

SIMPLE GREEN SALAD gf veg df 5/PERSON
greens, tomato, cucumber, red onion, sherry vinaigrette

CENTRO CAESAR SALAD 7/PERSON
romaine, heirloom cherry tomatoes, grana padano cheese, popped lentils, toasted pepitas, crispy chickpeas

GLUTEN FREE gf

DAIRY-FREE df

VEGETARIAN veg



taco bar

\$26 /person | choose 1 main + 2 sides
\$28 /person | choose 2 mains + 2 sides
\$30 /person | choose 3 mains + 2 sides
\$32 /person | choose 3 mains + 3 sides

includes corn and flour tortillas and toppings

served buffet style

mains

GRILLED CHICKEN ASADO *gf df*

SKIRT STEAK *gf df*

PORK AL PASTOR *gf df*

COCHINITA

JACKFRUIT *gf veg df*

toppings

PICO DE GALLO

CABBAGE SLAW

CILANTRO

COTIJA

SOUR CREAM

HOT SAUCE

GLUTEN FREE *gf*

DAIRY-FREE *df*

VEGETARIAN *veg*

enchiladas

CHEESE ENCHILADAS *veg*

\$35 | pan of 12 enchiladas

CHICKEN ENCHILADAS

\$46 | pan of 12 enchiladas

choice of:

chile verde, chile rojo, or christmas

sides

CHARRO BEANS *gf veg df*

GREEN RICE *gf veg df*

SEASONAL GRILLED

VEGETABLES *gf veg df*

STREET CORN *gf veg*

chipotle aioli, cotija, cilantro

add-ons

ADD CHIPS *gf veg df* \$2/
person

SALSA FRESCA *gf veg df*
\$2.50/person

SALSA TRIO *gf veg df*
\$5/person

salsa fresca, spicy avocado
verde, apricot habanero

GUACAMOLE *gf veg df* \$5/
person

SIMPLE GREEN SALAD
gf veg df \$5/person
greens, tomato, cucumber,
red onion, sherry
vinaigrette

SEASONAL SALAD \$7/person

desserts

CHURROS \$4/person
cinnamon, sugar, chile,
cajeta

ASSORTED DESSERT PLATTER
\$8/person
chef's selection of
seasonal treats

*gluten-free/dairy free
desserts available by request*

CENTRO



private event menu

served buffet style

OPTION 1

\$65/PERSON
APPETIZERS
SALAD
ENTREES
SIDES
DESSERT

OPTION 2

\$55/PERSON

APPETIZERS
SALAD
ENTREES
SIDES

OPTION 3

\$45/PERSON
SALAD
ENTREES
SIDES
DESSERT

OPTION 4

\$35/PERSON
SALAD
ENTREES
SIDES

APPETIZERS

select two from the appetizer + salad page

SALADS

select one from the appetizer + salad page

ENTREES (select two)

add an additional entree for \$10 /person

CHICKEN ENCHILADAS

CHEESE ENCHILADAS *veg*

STEAK & SHRIMP ENCHILADAS

NY STRIP STEAK +\$5/person *gf df*

GRILLED MAHI MAHI +\$5/person *gf df*

PAN SEARED SALMON +\$5/person *gf veg*

SIDES select two

add an additional protein for \$5/person

CHARRO BEANS *gf veg df*

GREEN RICE *gf veg df*

SEASONAL GRILLED VEGETABLES *gf veg df*

STREET CORN *gf veg*

chipotle aioli, cotija, cilantro

DESSERT

ASSORTED DESSERT PLATTER

chef's selection of seasonal sweet treats

gluten-free options available upon request

GLUTEN FREE *gf*

DAIRY-FREE *df*

VEGETARIAN *veg*



brunch buffet

available saturday & sunday only

brunch taco bar

\$22/person

includes corn & flour tortillas, toppings and following brunch items

SCRAMBLED EGGS gf veg
with green chiles and cheese

CHORIZO gf

BACON gf

BREAKFAST POTATOES gf veg df

toppings

PICO DE GALLO | CABBAGE SLAW | CILANTRO | COTIJA | SOUR CREAM | HOT SAUCE

enchiladas

CHEESE ENCHILADAS veg \$35
pan of 12 enchiladas

BREAKFAST ENCHILADAS veg \$46
pan of 12 enchiladas
spinach, onion, cheese, green chile
choice of: chile verde, chile rojo, or christmas

GLUTEN FREE gf

DAIRY-FREE df

VEGETARIAN veg

add-ons

ADD CHIPS \$2/person gf veg df

SALSA FRESCA \$2.50/person gf veg df

SALSA TRIO \$5/person gf veg df
salsa fresca, spicy avocado verde, apricot habanero

GUACAMOLE \$5/person gf veg df

SIMPLE GREEN SALAD \$5/person gf veg df
greens, tomato, cucumber, red onion, sherry vinaigrette

SEASONAL SALAD \$7/person

SEASONAL FRUIT PLATTER \$5/person gf veg df



FAQ

DO YOU HAVE ROOM RENTAL FEES?

We do not have room rental fees, however all Centro event spaces carry a food and beverage minimum that varies based on season, day of the week and time of day. All food and beverage minimums are subject to a 23% service charge, plus sales tax.

CONFIRMING AN EVENT

A signed contract and deposit in the amount of 50% of the food and beverage minimum is required to confirm an event reservation.

WHEN ARE MY MENU SELECTIONS DUE & FINAL GUEST COUNT DUE?

All event details must be finalized two weeks prior to the event date.

IS PARKING AVAILABLE?

We have plenty of street parking around the restaurant. We're also a short walk from the 10th & Walnut Parking Garage.

DO YOU HAVE AUDIO/VISUAL CAPABILITIES?

Yes! We have an in-house sound system + microphone available for use. We do not have TV monitors, screens or projectors for presentations or slideshows, though we can rent those items upon request.

DO YOU HAVE BAR PACKAGES?

All beverages are charged upon consumption and bar tabs can be customized in the following ways:

HOSTED/OPEN BAR: All beverages are available to be ordered by guests on the host/main tab.

LIMITED HOST BAR: Only specific beverages selected by the host are available for guests to order on the host/main tab.

DRINK TICKETS: Host selects beverages guests can exchange drink tickets for to be purchased on the host/main tab.

CASH BAR: Guests are responsible for purchasing all beverages on own tab.

WHAT IS YOUR CANCELLATION POLICY?

Events canceled within 7 days of the scheduled event date will receive a full refund of the deposit, otherwise the deposit will be forfeited. Events canceled within 72 hours of the event will be charged the full food and beverage minimum established for the event plus tax.

F BIG RED F RESTAURANT GROUP

**Not seeing what you're looking for?
We got what you need!**



The crispiest, gluten-free fried chicken around with a fresh spin on the classic bar-side noshes and sides. Built to pair perfectly with our boozy proper cocktails and award-winning beer.



Regional Mexican. We specialize in bright, bold flavors, fresh ingredients and unique combinations that characterize our Mexican cuisine.



Jax is a high-energy, non-traditional fish house with an East Coast meets New Orleans' vibe and warm, thoughtful service.



Fresh spin on classic sides and bar bites by The Post Chicken & Beer.



We cook the best BBQ in town and serve up a wide variety of handcrafted cocktails.

