



# BARRIO COSTERO

Private Event Menus

# The Story

Barrio Costero is our modern Mexican concept inspired by the warm hospitality and culinary traditions of Mexican culture. Although the vibe is relaxed, fun, and carefree, we strive to provide the same spirit and level of hospitality at our special events that we do everyday in the restaurant.



# O1/

## Non Buyout

Enjoy a family style meal surrounded by the vibrancy of Barrio Costero and the energy from the open kitchen in our back dining and semi-private dining rooms.

### NUMBER OF GUESTS

- Semi private area: Up to 24
- Main dining room: Up to 50

**MENU OPTION:** Family style for the table

**PRICING:** Menu dependent

# In-House Offerings

# O2/

You and your guests can enjoy everything you love about Barrio Costero on your own with our restaurant buyout option. Celebrate with an unforgettable showcase of traditional Mexican hospitality with the full attention of our team.

**NUMBER OF GUESTS:** up to 100

### MENU OPTIONS

- Seated Family Style: up to 50 guests
- Cocktail Style: 50 - 100 guests

### PRICING:

- Family Style: Menu dependent
- Cocktail Style: Based on selections w/ minimum spend
  - Drinks charged on consumption
  - Tax, gratuity, card fee additional

# Buyout



# Option 1: For The Table

## *Plates*

NACHOS guacamole, crema, salsa

ENSALADA bibb, manchego, pepita, fire beet, bonito

TOSTADA guacamole, fire roasted tomato, escabeche, macha

## *Tacos*

CAULIFLOWER "chorizo" cauliflower, sweet chipotle, tofu, avocado

POLLO adobo, romaine, jalapeno green goddess, queso fresco

## *Tlayuda: Choice of One*

AZUL blue heirloom masa, chorizo, nopales, queso, duck egg

AMARILLO yellow heirloom masa, mantequilla bean, nopales, queso oxaca

## *Dessert*

NATILLA custard, hibiscus, vanilla, horchata meringue



# Option 2: For The Table

## *Plates*

- NACHOS guacamole, crema, salsa
- ENSALADA bibb, manchego, pepita, fire beet, bonito
- AREPA butternut squash, edamame, custard, sunflower macha
- TOSTADA guacamole, fire roasted tomato, escabeche, macha
- MILANESE breaded chicken thigh, mole coloradito, arugula, pickled chayote, lime vinaigrette

## *Tacos - Choice of One*

- CAULIFLOWER "chorizo" cauliflower, sweet chipotle, tofu, avocado
- POLLO adobo, romaine, jalapeno green goddess, queso fresco

## *Plato Fuerte*

- SHORT RIB kilo of carnita style short rib, smoked nopales slaw, fresh tortillas, salsas

## *Dessert*

- NATILLA custard, hibiscus, vanilla, horchata meringue
- JERICALLA tequila lime, sal de gusano, coconut, yuzu white chocolate



# The Drinks

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Our bar team created a few suggested offerings, but we're more than happy to customize a drink package including our signature house cocktails for your party.



## *Beverage Packages (price per 3 hours)*

If you'd like to bring your own wine we charge a \$25/bottle cork fee

### *O1/ No Alcohol - \$6/person*

Non-Alcoholic: Soda, Juice, Coffee, and Tea

### *O2/ House Wine & Beer - \$35/person*

Non-Alcoholic: Soda, Juice, Coffee, and Tea

House Wines: (1) Red & (1) White

House Beers: Draft, Bottles & Cans

- Draft: Lager/Pilsner, Local IPA
- Bottles & Cans: Pacifico, Modelo Especial

### *O3/ Margaritas & Sangria - \$40/person*

Non-Alcoholic: Soda, Juice, Coffee, and Tea

Classic & Spicy Margaritas

Seasonal Sangria

### *O4/ Premium - \$55/person*

Non-Alcoholic: Soda, Juice, Coffee, and Tea

Wine & Beer Package

Margarita & Sangria Package

# Cocktail Style

## *Passed appetizers (\$10/each per person)*

- CEVICHE cucumber, tomato, jalapeno, lime, caviar
- SHRIMP COCKTAIL poached shrimp, mango salsa, chipotle cocktail sauce
- CURED WATERMELON salsa verde, queso fresco, lime
- TLAYUDA blue corn masa, cheese, corn, pico de gallo
- TAQUITOS braised chicken or vegetable, salsa, cheese, guacamole
- MINI DILLAS homemade masa, chicken, cheese, vegetable
- ESQUITES poached lobster, aioli, chives, caviar (\$12)
- EMPANADAS wonton wrappers, ground chicken, salsa verde, chipotle mayo
- ALBONDIGAS chicken meatballs, enchilada sauce
- MOLETTE crostini, white bean, cheese
- TOFU tamarind, tofu, cabbage
- AL PASTOR SLIDERS braised pork, pineapple, pickles, onion

## *Platters (serves 25 - \$150/platter)*

- GUACAMOLE housemade guacamole, tostadas
- SALSA assortment of salsas, tostadas
- CAPRESE heirloom tomato, queso panela, basil salsa, crispy corn
- COXINHAS yucca, short rib, cheese, ajo verde
- WINGS chipotle mole, cucumber, jicama, tajin
- MINI TORTAS black bean, cheese, shredded chicken & pork
- GRILLED VEGETABLES mushroom, zucchini, poblano, jicama, squash

## *Dessert (serves 25 - \$150/platter)*

- MEZCAL CAKE chocolate, mezcal, dulce, candied pepitas
- TRES LECHES white cake, berries, cinnamon, frosting
- PETIT FOUR assorted seasonal flavors
- FRESH FRUIT berries, pineapple, watermelon, melon, tajin





# Offsite

## *Catering Pickup*

Bring Barrio's authentic flavor and festive spirit to your celebration. Our catering menu of traditional botanas, including our fresh, housemade guacamole, tacos, and platters has something for all occasions and any dietary restrictions.

## *Taco Cart*

Experience the bold flavors of Mexican street food with the enticing aroma of the sizzling meat, charred vegetables, and fragrant spices. Bring your guests together around the lively atmosphere of the cart while our chef cooks and assembles the tacos to order.

## *Private Dinner*

One of our talented chefs will prepare a customized, 4-course meal for you and your guests in the comfort of your own home.

**NUMBER OF GUESTS:** 6-10

**MENU:** Customized 4-course

**PRICING:** \$175/guest (plus tax & gratuity)

**LOCATION:** 10 mile radius or fee based on location



# Catering



## Catering Menu

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### *Botanas (each serves 25 - \$75 per platter)*

GUACAMOLE lime, cilantro, jalapeno, tostadas

SALSA fire roasted tomato, jalapeno, fresno, lime, tostadas

CEVICHE poached shrimp, lemon, tomato, red onion, jalapeno, tostada

ENSALATA seasonal, vinaigrette

### *Tacos (serves 25 - \$125 per platter)*

PORK, CHICKEN, VEGETABLE, or BEEF corn or flour tortilla, onion, cilantro, lime

### *Tamales or Enchiladas (serves 25 - \$125 per platter)*

BRAISED CHICKEN green or red chili, chihuahua cheese

ROASTED MUSHROOM onion, poblano, chihuahua cheese

### *Entrees (each serves 25 - priced per platter)*

STEAK FAJITAS marinated skirt steak, onion, pepper, cheese, tortilla (\$165)

BONE-IN CHICKEN barbacoa, chipotle, pineapple, tomato, onion (\$150)

BRAISED PORK al pastor, tomato, chili (\$135)

YUCCA CAKES pico de gallo, cabbage slaw (\$110)

### *Sides (serves 25 - \$45 per platter)*

MEXICAN RICE onion, garlic, tomato

REFRIED BEANS pinto, ham, garlic, onion

ROASTED VEGETABLE mushroom, zucchini, peppers, chayote

## *Taco Cart (25 min - 250 max guests)*

*Tacos: choice of any three (3) with toppings included*

**Tacos:** chicken, pork, beef, & vegetables

**Toppings:** onion, cilantro, lime, salsa verde, chipotle salsa, corn tortillas

**Serverware included:** paper boats, napkins & utensils

*Menu Add-ons:*

**Elote:** cotija cheese, aioli, lime, tajin (\$10)

**Chicken Quesadilla:** onion, peppers, cheese, flour tortilla (\$15)

**Pork Quesadilla:** onion, peppers, cheese, flour tortilla (\$12)

**Catering Rentals:** linens, chafing dishes, etc. (per availability)

*Availability: book at least 1 week in advance*

**Sunday - Thursday:** day and evening availability

**Friday - Saturday:** 11am - 4pm (pack up by 6pm)

**Location:** 15 mile radius

*Pricing: taco cart - \$600 + per person fee + tax/gratuity*

**Taco Cart Fee:** \$600

**Food price per person:** \$25/pp

**Food additions:** priced per person

**Cost additions:** Tax + 20% Gratuity

# Taco Cart



# The Location

Depending on the size and type of event, we have multiple dining areas for you to choose from - whether you want a social event with the energy from the restaurant, or the more intimate setting of our semi-private dining room .



# THANK YOU!

610 Bangs Ave Asbury Park, NJ

Thank you so much for considering Barrio Costero for your special event. We look forward to planning a great day with you!

[Click here to email Emily](#) for additional information or feel free to call us with any inquiries: 732.455.5544



[barriocostero.com](http://barriocostero.com)