Welcome To Corona's Authentic Mexican Traditional Catering

At Corona's, we bring the vibrant flavors of traditional Mexican cuisine straight to your table with our authentic catering services. Whether you're hosting a corporate event, family celebration, or intimate gathering, our expertly crafted menu will elevate your occasion with the bold, fresh, and rich tastes that define Mexican food. From iconic tacos to unique regional dishes, we offer a one-of-a-kind experience.

Traditional Mexican Catering with a Modern Twist
Our menu is designed to showcase the heart and soul of Mexican culinary traditions. We use only the freshest ingredients, sourced locally when possible, and prepared using time-honored methods. Our chefs bring passion and authenticity to every dish, creating a rich tapestry of flavors that will transport guests to the streets of Mexico.

Our Unique Food Offerings:

Tacos de Asada: Our signature grilled steak tacos are served with fresh cilantro, onions, and lime. Whether on soft corn tortillas or crispy shells, these tacos are a crowd favorite.

Carnitas: Slow-cooked pork, tender and juicy, with a crispy exterior, topped with a hint of lime and cilantro, bringing Mexican comfort to your table.

Sopes & Gorditas: Traditional Mexican hand-made corn cakes topped with your choice of seasoned meats, fresh toppings, and homemade salsa.

Ceviche: A refreshing seafood dish made with shrimp and fish marinated in lime juice, mixed with tomatoes, cilantro, onions, and avocado. It's the perfect appetizer!

Chile Rellenos: Roasted poblano peppers stuffed with a flavorful blend of cheese and spices, fried to golden perfection, and served with a tangy tomato sauce.

Mole Poblano: A rich, savory-sweet sauce made with over 20 ingredients, including chili peppers, chocolate, and nuts. This iconic dish is served over tender chicken for a taste of Mexico's culinary history.

Tamales: Handcrafted with masa, stuffed with a variety of fillings from spicy pork to savory cheese and green chili, our tamales are a holiday favorite!

Customizable Menu for Every Event
Whether you're craving traditional favorites or exploring the more unique dishes of Mexican cuisine, we offer customizable catering packages that cater to your specific needs. From taco bars to plated meals, we'll work with you to craft the perfect spread for your event. We can accommodate dietary preferences and restrictions, ensuring everyone has something to enjoy.

Experience Mexican Culinary Heritage
At Corona's, we pride ourselves on delivering an authentic Mexican experience. Our team takes care of every detail so you can focus on enjoying the celebration. From preparation to presentation, we're dedicated to creating unforgettable moments with food that's as delicious as it is meaningful.

Book Your Event Today!
Contact us today to discuss your catering needs and explore our menu.

CATERING MENU

Brockport
6515 Brockport-Spencerport Rd, Ste. 19
Brockport, NY 14420
585-431-3006

Chili
3240 Chili Avenue, Ste B-11
Rochester, NY 14624
585-431-3006

www.MexicanRestaurantCoronas.com

Combination Plate

COMBINATIONS BAR

$12.00 Per Person | 10 People Minimum

Choice Of: Ground Beef, Chicken, or Carnitas

Includes: Lettuce Pico De Gallo, Sour Cream, Rice, Beans, and Chips & Salsa

Choice Of (Pick 3): Hard Taco, Soft Taco, Burrito, Enchilada, or Quesadilla

Street Tacos

STREET STYLE TACO BAR

$14.00 Per Person | 10 People Minimum

Choice Of: Steak, Chicken, or Carnitas

Includes: Hot Tomatillo & Abanero Salsa, Cilantro, Onions, Rice, Beans, and Chips & Salsa. *Black Beans Can Be Added*

Choice Of: Flour Soft Tortillas or Corn Soft Tortillas

Fajitas

FAJITA BAR

$16.00 Per Person | 10 People Minimum

Choice Of: Grilled Chicken, Steak, or Shrimp(+$2)

Served With: Sautéed Peppers, Onions, and Tomatoes

Includes: Lettuce, Pico De Gallo, Sour Cream, Rice, Beans, and Chips & Salsa

Choice Of: Flour Soft Tortilla or Corn Soft Tortillas

SIDES

Chips & Salsa (32oz) $20

Guacamole (32oz) $28

Cheese Dip (32oz) $28
Includes Chips & Salsa

Rice (Half Tray). $35

Refried Beans (Half Tray) . . $35

Black Beans (Half Tray) $35

Churros

DESSERTS

Each Serves 10 People

Churros (Half Tray). $40
Includes Vanilla Ice Cream

Xangos (Half Tray) $40