

Tacos & Tequila

Two-Hour Reception or Seated Celebration, Mexico City-style unlimited tacos and free-flowing cocktails
\$98 per guest

Guacamole en Molcajete

Made fresh to order with warm corn tortilla chips and roasted tomato salsa

TACOS

Your choice of 3 to be served unlimited for 2 hours
+\$10 each for additional selections

Red Chile Shrimp Tacos

Tomatillo avocado salsa, shaved cabbage, pico de gallo, corn tortillas

Crispy Shrimp Tempura Tacos

Shaved cabbage, salsa verde, pickled oregano aioli, chile de árbol, corn tortillas

Baja-Style Fish Tacos

Crispy market-fresh fish, shaved cabbage, pico de gallo, cotija ranch, corn tortillas

Red Chile Chicken Tacos

Avocado, tomatillo pico de gallo, queso fresco, corn tortillas

Steak Tacos +\$10 per guest

Guacamole, pico de gallo, cotija cheese, flour tortillas

Chopped Cheeseburger Tacos

Bacon, cheese, roasted poblano pepper, tomato, onion, shredded lettuce, ketchup, charred jalapeño mayo, flour tortillas

Duck Carnitas Tacos +\$10 per guest

Refried black beans, grilled pineapple-jicama salsa, queso fresco, mint, corn tortillas

Pork Carnitas Tacos

Shaved cabbage, spicy salsa verde, habanero pickled red onions, corn tortillas

Birria Quesatacos

Brisket, Oaxaca cheese, cilantro, red onion, corn tortillas, consommé dip

Avocado Tempura Tacos

Green Mango Slaw, Chile de Arbol Hot Sauce, Flour Tortillas

MARGARITAS & BEBIDAS LATINAS

Two-hour open bar

Add premium house liquor & full cocktail menu +\$30 per guest

Frozen Margaritas

Pomegranate | Lime | Mango | Strawberry Guava | Blue Citrus | Blood Orange

Mango Chile Margarita

Jalapeño-Serrano Infused El Jimador Blanco Tequila, mango, organic agave nectar, fresh lime, salt rim

Spicy Cucumber Margarita

Jalapeño-serrano-infused El Jimador Blanco Tequila, fresh cucumber juice, lemon, chile salt rim

Traditional Margarita

Blanco tequila, lime, organic agave, flor de sal rim

Paloma

El Jimador, ruby red grapefruit, Combier Pamplemousse, Jarritos soda, grapefruit bitters, lime, flor de sal rim

Morning Glory

A frozen Mexican twist on an Aperol spritz

Cocojito

Flor de Caña Rum, mint, coconut, coconut milk, canela-infused agave nectar, lime

Red Sangria or White Sangria

House Red, White, & Sparkling Wine

Assorted Mexican Beers & Canned Cocktails

Signature Mocktails

Coffee, Hot & Iced Tea & Fountain Sodas

ENHANCEMENTS

Enhance the Tacos & Tequila menu with one or more small bites

Queso +\$5 per guest

Three-cheese blend, roasted tomato, pickled jalapeño, served with warm corn tortilla chips

Chopped Tulum

Cobb Salad +\$8 per guest

Romaine lettuce, avocado, Monterey Jack cheese, black beans, cherry tomato, fire-roasted corn, habanero pickled red onion, tropical vinaigrette or cotija ranch

Rosa's Own Caesar Salad +\$8 per guest

Romaine, avocado, chile-spiced croutons, cilantro, radish, Caesar dressing

Black Bean & Cheese

Empanadas +\$10 per guest

Chihuahua cheese and queso fresco, avocado leaf, pasilla Oaxaca chile

Chipotle Chicken

Empanadas +\$10 per guest

Roasted tomato, Chihuahua cheese, chipotle, spinach corn masa

Chorizo & Shrimp Empanadas +\$10 per guest

Shrimp, chorizo, Chihuahua cheese, pasilla Oaxaca crema, cilantro masa

Birria & Cheese Empanadas +\$10 per guest

Oaxaca cheese, cilantro, red onion, red chile corn masa

Chicken Flautas +\$10 per guest

Pulled all-natural chicken, shaved cabbage, crema, queso fresco, tomatillo-avocado salsa

Rosa's Signature Nachos +\$10 per guest

Chihuahua cheese, black beans, pico de gallo, guacamole, crema, pickled jalapeños, Cotija cheese

Churros +\$8 per guest

Raspberry-guajillo and chocolate sauces

Want to keep the fiesta going for more than 2 hours? Ask your Catering Manager for extended time pricing!

