



ROSA MEXICANO®

RESTAURANTS



Cocktail Reception with Passed Hors D'oeuvres

Package includes a guacamole station and passed hors d'oeuvres

Passed Hors D'oeuvres

Please select 6 hors d'oeuvres from the selections below:

Tostaditas - small crispy tortillas topped with:

- *Ceviche de Tuna* - Citrus marinated tuna and baby shrimp
- *Ceviche de Cangrejo al Mango* - Crab ceviche with mango
- *Queso Fresco y Jitomates* Tomatoes and queso fresco with salsa verde cruda

Flautas - crispy rolled corn tortillas filled with:

- *Papas con Rajas* - Potatoes with peppers
- *Papas con Chorizo* - Potatoes with chorizo
- *Tinga de Pollo* - Shredded chicken in tomato sauce
- *Tinga de Puerco* - Shredded pork in tomato sauce

Molotes - torpedo shaped masa "dumplings" stuffed with:

- *Tinga de Pollo* - Shredded chicken in tomato sauce
- *Tinga de Puerco* - Shredded pork in tomato sauce
- *Pollo en Mole* - Chicken in mole sauce
- *Queso Chihuahua* - Chihuahua cheese

Sopes - boat shaped masa tortillas, spread with black bean puree and topped with:

- *Queso fresco, lechuga y salsa verde* - Fresh cheese, lettuce and green salsa
- *Queso fresco, lechuga y salsa roja* - Fresh cheese, lettuce and red salsa
- *Pollo con Mole* - Shredded chicken with mole sauce
- *Cochinita Pibil* - Slow cooked achiote marinated pork with red marinated onions

Empanadas - fried corn masa turnovers which are filled with your choice of:

- *Queso Chihuahua con Epazote* - Chihuahua cheese with epazote
- *Queso Chihuahua con Rajas* - Chihuahua cheese with rajas
- *Hongos con Queso* - Mushrooms and cheese
- *Huitlacoche con Queso* - Black corn mushroom and cheese
- *Picadillo de Res* - Beef sautéed with tomatoes, onions and chiles

- *Mini Alambres de Pollo Adobado* - Chicken skewers
- *Mini Alambres de Res* - Beef skewers
- *Camarones en Gabardina* - Jumbo shrimp with coconut tempura and mango-chile de arbol sauce
- *Tortitas de Jaiba* - Mini crab cakes with avocado sauce
- *Pastel de Crepas* - Crepe cake filled with goat cheese and poblano chiles, topped with pickled onion jalapeño salad
- *Camarones Gigantes con Salsa Cocktail* - Jumbo shrimp in Mexican cocktail sauce
- *Camarones Gigantes con Mayonesa de Chipotle* - Jumbo shrimp with chipotle mayonnaise
- *Jalapeños Rellenos* - Crispy jalapeños filled with Cheddar cheese

1 Hour of Passing + Guacamole Station \$20 per person

2 Hours of Passing + Guacamole Station \$36 per person

Cocktail Reception Stations

Stations are **in addition** to the passed hors d'oeuvres and guacamole station. At Rosa Mexicano we want you to have the ability to select from a variety of authentic Mexican flavors and foods. While many of these items can be found in Mexican restaurants, others are best enjoyed on the street corners of many of Mexico's cities.

Alambre Station – Grilled Marinated Skewers - \$14 per person

Assorted Mexican skewers, prepared with a variety of Mexican chiles and seasonings.

Please Choose 3 Fillings

- Lomo Adobado** - Ancho-marinated pork loin
- Pechuga Adobada** - Chipotle-marinated chicken breast
- Arrachera** - Two-chili marinated beef
- Camarones con Vinagreta** - Baby shrimp with garlic vinaigrette
- Pescado con Achiote** - Grilled achiote marinated whitefish

Accompanied by fresh corn tortillas, chopped cilantro, onions, and jalapenos Verde Cruda and Pasilla de Oaxaca Salsas.

Served with Esquites - Boiled corn kernels with epazote served with lime juice, sour cream or mayonnaise, salt, and chili powder

Quesadilla Station - \$12 per person

A treasured Mexican classic:

Grilled flour tortillas stuffed with your choice of filling and Chihuahua cheese.

Please Choose 3 Fillings

- Hongos Silvestres** - Mixed wild mushrooms
- Rajas** - Poblano peppers and onions
- Rajas con Chorizo** - Poblano peppers with Mexican sausage
- Espinacas** - Spinach sautéed with raisins and pine nuts
- Pollo con Mole** - Chicken with poblano mole
- Tinga de Pollo** - Chicken with tomatoes and onions with chipotle
- Pollo Adobado** - Chicken breast marinated in chili ancho
- Carne Asada** - Beef marinated with chipotle

Accompanied by pickled jalapenos, sour cream, lime wedges and Pico de Gallo and Pasilla de Oaxaca Salsas.

'Make your Own' Taco Station - \$12 per person

The authentic flavors of Mexico are highlighted in our sensational Taco Station.

House made tortillas are the backdrop to fill with your choice of traditionally prepared proteins and vegetables:

Please Choose 3 Fillings

- Pollo Adobado** - Ancho marinated chicken breast
- Camarones al Ajillo** - Baby shrimp sautéed with garlic and chile guajillo
- Carne Asada** - Dry chile-marinated skirt steak
- Pollo en Mole** - Shredded chicken stewed with mole poblano
- Rajas** - Poblano strips with onions and cream

Accompanied by Verde Cruda Salsa, Salad Guajillo, Pickled Jalpenos, Chopped Cilantro, Chopped Onions, Sour Cream, Refried Black Beans, House Rice and Limes

La Fiesta Grande Family Style Dinner

Starters

Guacamole en Molcajete

Fresh guacamole, prepared tableside with avocado, jalapeño, tomato, onion, and cilantro. Served with tortilla chips and condiment salsas

And A Choice Of...

Flautas de Pollo

Rolled crispy chicken tacos topped with salsa pasilla de Oaxaca, salsa verde, queso fresco and crema

OR

Ensalada del Mercado

Mixed greens, avocado, radishes, tomatoes, red onions and orange segments tossed with honey-lime vinaigrette

OR

Ensalada Caesar Mexicana

Crisp whole romaine lettuce, roasted red peppers and chile croutons, Tossed in jalapeño-parmesan dressing

Appetizers

**Served Family Style - Please Select Two Choices
Each additional appetizer selection is \$5 per person.**

Ceviche de Camarones/Shrimp Ceviche

Wild shrimp from the Sea of Cortez marinated in citrus with avocado, cucumber, celery, mint, chile de arbol, red plum and yellow teardrop tomatoes

Empanadas de Pollo con Chorizo

Corn masa empanadas stuffed with chicken tinga, Mexican chorizo and queso menonita, served with mestizo cream

Queso Fundido

Melted Chihuahua cheese with rajas (peppers), served in a cast iron skillet with homemade warm corn tortillas. Your choice of plain, or with chorizo.

Tacos de Bacalao

Pacific cod ceviche, serrano chile, bacon, truffle oil and queso fresco aioli
Served in a crispy corn tortilla

Quesadilla

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese, topped with guacamole and crema

Entrees

**Served Family Style - Please Select Three Choices
Each additional entrée selection is \$7 per person**

Alambre de Camarones

Grilled shrimp, tomatoes, onions, serrano peppers over house brown rice with tomato-jalapeno caper sauce

Carne Asada Skillet Taco

Grilled skirt steak marinated in guajillo chile and tequila over melted Chihuahua cheese, with poblano rajas

Carnitas Tacos

Slow braised pork shoulder in lime and garlic with diced white onion, chopped cilantro and grilled pineapple al pastor

Enchiladas Mestiza

Beef enchiladas filled with roasted tomatoes and tomatillos, garlic, chipotle chiles and Mexican crema

Enchiladas Rancheras

Soft corn tortillas topped with a mild tomato sauce filled with roasted local vegetables

Enchiladas Suizas

Creamy tomatillo sauce over two tortillas filled with Chicken Tinga

Pollo/Grilled Chicken "Skillet" style

Ancho marinated grilled chicken breast with slow cooked peppers and Chihuahua cheese

Salmón Poblano

Grilled Salmon served over sautéed Tuscan kale, crumbled chorizo, roasted corn and poblano chiles, served over a poblano cream sauce

Pescado a la Veracruzana

Pan-roasted Pacific cod in a traditional salsa Veracruzana

Filete con Hongos

Grilled filet mignon covered with a wild mushroom-tequila cream sauce

Tablones

Braised beef short ribs marinated in guajillo and pasilla chile with smoky mestiza sauce and rajas

Sides

Served Family Style

House Brown Rice , Refried Black Beans, Esquites

Dessert

*Family Style Dessert Platter including:
Homemade Churros, Vanilla Flan and Tres Leches de Zarzamorras Cake*

\$50 per person

La Calle - Mexican Street Foods

“I discovered little snacks Mexicans call antojitos (roughly, “little things that tempt the eye”), after we moved into our first house” ~ Josephina Howard, Founder Rosa Mexicano

Go on a culinary adventure and enjoy a unique selection of flavors from the heart of Mexico. Served Family Style

Guacamole en Molcajete

Fresh guacamole, prepared tableside with avocado, jalapeño, tomato, onion, and cilantro. Served with tortilla chips and condiment salsas

Choose Five of the Following Options:

Quesadilla

Grilled flour tortilla filled with roasted peppers and Chihuahua cheese, topped with guacamole and crema

Empanadas de Pollo con Chorizo

Corn masa empanadas stuffed with chicken tinga, Mexicano chorizo and queso menonita, served with mestizo crema

Nachos de Tres Quesos

Crispy tortillas, tomato, jalapeño, black beans, Chihuahua cheese, sharp cheddar, queso fresco, cilantro, pico de gallo, guacamole, chipotle cheese sauce, crema and sliced serrano chiles

Tacos de Pescado/Baja Fish Tacos

Line-caught crispy local fish and jalapeño tartar sauce (flour tortilla)

Tacos de Res

Chipotle braised beef short ribs with tomato, garlic, onion and cilantro

Carnitas Tacos

Slow braised pork shoulder marinated in lime and garlic with diced white onion, chopped cilantro and grilled pineapple al pastor

Tacos de Pollo

Chipotle braised chicken with tomato, garlic, onion and cilantro

Tacos de Rajas

Roasted poblano chiles with peppers, onions and cilantro

Camarones/Shrimp Tacos

Marinated grilled shrimp with fruit salsa

Elotes

Mexican corn on the cob with jalapeño mayonnaise, queso fresco and chile powder

Dessert

Churros en Una Bolsa

Hot Mexican doughnuts dusted with powdered sugar and cinnamon with three dipping sauces: chocolate, caramel and raspberry

\$40 per person

Taquería

Representing the taco stands which dot the Mexican countryside, our Taqueria offers the best of our unique selection of hand tacos

To Start

Served Family Style

Guacamole en Molcajete

Fresh guacamole, prepared tableside with avocado, jalapeño, tomato, onion, and cilantro. Served with tortilla chips and condiment salsas

And A Choice Of...

Flautas de Pollo

Quesadilla

Nachos de Tres Quesos

House made warm corn tortillas accompany cast-iron pots brimming with the following. Please select 3

Carne Asada

Marinated sliced skirt steak

Carnitas

Pulled Pork slow braised in lime and garlic or Slow Braised Lamb

Tinga de Pollo

Roasted shredded chicken with roasted tomatoes, garlic and chile chipotle

Grilled Pollo

Chipotle marinated grilled chicken breast

Tinga de Res

Braised beef short ribs marinated in guajillo and pasilla chile

Seasonal Roasted Vegetales

Charred and roasted seasonal vegetables

Tacos are served with assorted Salsas, Chihuahua Cheese, Grilled Pineapple, Chopped Onions and Cilantro

Dessert

Churros en Una Bolsa

Hot Mexican doughnuts dusted with powdered sugar and cinnamon with three dipping sauces: chocolate, caramel and raspberry

\$40 per person

Veracruz

Inspired by the Veracruz Region of Mexico and the abundance of seafood and delicious foods that have become synonymous with classic Mexican cuisine.

To Start

Guacamole en Molcajete

Fresh guacamole, prepared tableside with avocado, jalapeño, tomato, onion, and cilantro. Served with tortilla chips and condiment salsas

Ensalada del Mercado

Mixed greens, avocado, radishes, tomatoes, red onions and orange segments tossed with honey-lime vinaigrette

OR

Ensalada Caesar Mexicana

Crisp whole romaine lettuce, roasted red peppers and chile croutons, tossed in jalapeño-parmesan dressing

Appetizers

Ceviche de Camarones/Shrimp Ceviche

Wild shrimp from the Sea of Cortez marinated in citrus with avocado, cucumber, celery, mint, chile de arbol, red plum and yellow teardrop tomatoes

Tacos de Bacalao

Pacific cod ceviche, serrano chile, bacon, truffle oil and queso fresco aioli. Served in a crispy corn tortilla

Entrees

Please Select Three Choices

Pescado a la Veracruzana

Pan-roasted Pacific cod in a traditional salsa Veracruzana

Arrachera con Camarones

Grilled skirt steak and jumbo shrimp stewed in a roasted tomato-chipotle sauce and topped with queso fresco.

Salmón Poblano

Grilled Salmon served over sautéed Tuscan kale, crumbled chorizo, roasted corn and poblano chiles, served over a poblano cream sauce

Alambre de Camarones

Grilled shrimp, tomatoes, onions, serrano peppers over house brown rice with tomato-jalapeno caper sauce

Pollo Pibil

Grilled chicken breast, marinated in traditional Yucatan pibil with poblano chiles, red onion and tomato, served with sweet plantains, sautéed nopales and pickled habanero onions

Cochinita Pibil

Pork shoulder rubbed with achiote, wrapped in banana leaves and slow-cooked until fork tender. Topped with lime-marinated onions.

Sides

House Brown Rice
Refried Black Beans

Dessert

(Please Select One)

Flan de Rosa (served individually)

Vanilla flan infused with espresso, served on a warm ancho chile brownie, topped with Mexican cinnamon whipped cream

Churros en Una Bolsa (served family style)

Hot Mexican doughnuts dusted with powdered sugar and cinnamon with three dipping sauces: chocolate, caramel and raspberry

\$60 per person



Open Bar Packages

All packages are priced per person for a 2 ½ hour duration (Private Dining/Cocktail 3hrs)

For General Dining Room and Private Dining Reservations

Limited, \$28 per person pomegranate margaritas, traditional margaritas, all beer and wine by the glass

Standard, \$38 per person pomegranate margaritas, traditional margaritas, all beer and wine by the glass + standard brand liquors, red and white sangria

Premium, \$43 per person pomegranate margaritas, traditional margaritas, all beer and wine by the glass + premium brand liquors, red and white sangria

*Packages do not include shots, cordials, or bottles of wine

**Gratuity and tax are additional

***Please inquire for pricing for additional hours

Standard Selections: Finlandia Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila, Jack Daniels Whiskey, Dewars Scotch

Wine: Casa LaPastolle Cabernet and Columbia Crest Chardonnay

Premium Selections: Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Herradura Silver Tequila, Seagrams V.O & Makers Mark Whiskey, Johnny Walker Black Scotch

Wine: Bearboat Pinot Noir and Robert Mondavi Sauvignon Blanc

Beer Selection: Corona, Corona Light, Dos XX Amber, Dos XX Lager, Pacifico, Negra Modelo, Modelo Especial

