



Private Events & Group Dining Menus

New York City | Boston | National Harbor

Desde 1984

4-Course Menu | \$86 per guest

FOR THE TABLE

Served family-style

Guacamole

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

Our Chopped Salad

Roasted corn and poblanos, black beans, tomato, avocado, red onion, queso fresco, tortilla strips, Cotija ranch dressing v g

Queso +\$4 per person

Three cheese blend, roasted tomato, pickled jalapeño. Served with warm corn tortilla chips v gf

APPETIZERS

Please select two dishes, guests will be offered their choice of appetizer at the table

Black Bean and Cheese Empanadas

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

Chicken Flautas

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

Chicken Tortilla Soup

Red chile chicken, crispy corn tortilla strips, avocado, queso fresco

Ceviche de Atún

Mango habanero salsa, scallion, serrano chiles, guacamole tostadita gf

Camarones Diablos

Crispy shrimp, fiery chile de árbol sauce, cool avocado ranch

Cheese Quesadilla

Chihuahua cheese in a flour tortilla, crema, pico de gallo, Cotija cheese

ENTREES

Please select three dishes, guests to be offered their choice of entrée at the table, served with Mexican rice and black beans

Roasted Half Chicken

Mole poblano, sautéed spinach, sweet plantains, white rice, corn tortillas

Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde gf

Tampiqueña

NY strip steak, cheese enchilada, queso fresco, guacamole, corn tortillas gf

Chile Relleno

Black bean, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice v gf

Pork Carnitas de Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo chipotle, salsa cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas gf

Grilled Shrimp Alambre

Sautéed spinach, creamy poblano rice, chipotle mango BBQ sauce gf

Mushroom Enchiladas

Salsa verde or classic red guajillo sauce, pasilla chile-roasted mushrooms, Chihuahua cheese, shaved cabbage v gf

DESSERT

Served family-style

Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces

Tres Leches

classic sponge cake soaked in three different milks, topped with strawberries



Fiesta de Rosa

4-Course Sharing Menu | \$74 per guest

FOR THE TABLE

Guacamole

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro, and served with fresh tortilla chips and salsa

Queso +\$4 per person

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

TO START

Black Bean & Cheese Empanadas

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

Chicken Flautas

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

TO SHARE

Your choice of one dish from each category, served with Mexican rice and black beans

HAND TACOS

Red Chile Chicken Tacos

Avocado, tomatillo pico de gallo, queso fresco, corn tortilla gf

Roasted Mushroom Tacos

Shiitake, cremini, oyster blend, pasilla chile, green apple slaw, sliced avocado, queso fresco, corn tortilla v gf

Pork Carnitas Tacos

Shaved cabbage, spicy salsa verde, habanero-pickled red onions, corn tortilla gf

Chopped Cheeseburger Tacos

Ground beef, bacon, cheese, poblano peppers, tomato, onion, shredded lettuce, ketchup, charred jalapeño mayo, flour tortilla

Baja-Style Fish Tacos

Crispy fluke, shaved cabbage, pico de gallo, Rosa Mexicano white sauce

Crispy Shrimp Tempura Tacos

Shaved cabbage, salsa verde, pickled oregano aioli, corn tortilla

Birria Tacos

Queso Oaxaca, cilantro, onions, consommé dip, corn tortilla gf

ENCHILADAS & QUESADILLAS

Roasted Chicken Enchilada Suizas

Tomatillo salsa verde, Chihuahua cheese, crema, cilantro, onion gf

Beef Brisket Enchiladas

Classic red guajillo chile sauce, Cotija cheese, Chihuahua cheese, shaved cabbage, pico de gallo gf

Red Chile Chicken Quesadilla

Roasted Chicken and chihuahua cheese in a flour tortilla, crema, pico de gallo, Cotija cheese

Grilled Jumbo Shrimp Quesadilla

Grilled Jumbo Shrimp and chihuahua cheese in a flour tortilla, crema, pico de gallo, Cotija cheese

HOUSE SPECIALS

Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde gf

Tampiqueña

NY strip steak, cheese enchilada, queso fresco, guacamole, corn tortillas gf

Chile Relleno

Black bean, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice v gf

Pork Carnitas de Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo chipotle, salsa cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas gf

Grilled Shrimp Alambre

Sautéed spinach, creamy poblano rice, chipotle mango BBQ sauce gf

Mushroom Enchiladas

Salsa verde or classic red guajillo sauce, pasilla chile-roasted mushrooms, Chihuahua cheese, shaved cabbage v gf



Fiesta de Rosa Lunch

4-Course Menu available 11am–3pm daily | \$44 per guest

FOR THE TABLE

Guacamole

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

TO START

Served family-style

Black Bean & Cheese Empanadas

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

Chicken Flautas

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

TO SHARE

Choose one dish from each category to be served family-style or guests' choice, served with Mexican rice and black beans

TACOS

Red Chile Chicken Tacos

Avocado, tomatillo pico de gallo, queso fresco, corn tortilla gf

Roasted Mushroom Tacos

Shiitake, cremini, oyster blend, pasilla chile, green apple slaw, sliced avocado, queso fresco, corn tortilla v gf

Chopped Cheeseburger Tacos

Ground beef, bacon, cheese, poblano peppers, tomato, onion, shredded lettuce, ketchup, charred jalapeño mayo, flour tortilla

Baja-Style Fish Tacos

Crispy fluke, shaved cabbage, pico de gallo, Rosa Mexicano white sauce

Birria Tacos

Queso Oaxaca, cilantro, onions, consommé dip, corn tortilla gf

ENCHILADAS & QUESADILLAS

Roasted Chicken Enchilada Suizas

Tomatillo salsa verde, Chihuahua cheese, crema, cilantro, onion gf

Beef Brisket Enchiladas

Classic red guajillo chile sauce, Cotija cheese, Chihuahua cheese, shaved cabbage, pico de gallo gf

Red Chile Chicken Quesadilla

Roasted Chicken and chihuahua cheese in a flour tortilla, crema, pico de gallo, Cotija cheese

Grilled Jumbo Shrimp Quesadilla

Grilled Jumbo Shrimp and chihuahua cheese in a flour tortilla, crema, pico de gallo, Cotija cheese

HOUSE SPECIALS

Chopped Tulum Cobb

Roasted corn and poblanos, black beans, tomato, avocado, red onion, queso fresco, tortilla strips, Cotija ranch dressing v gf

Rosa's Own Caesar Salad

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

Chile Relleno

Black bean, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice v gf

Pork Carnitas de Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo chipotle, salsa cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas gf

Mexican Fried Rice

Chorizo, bacon, corn, black beans, tomato, chiles torreados, scallions, fried egg, chile de árbol mayo

TO FINISH

Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces



Fiesta de Rosa Brunch

4-Course Menu available 11am–3pm daily | \$44 per guest

FOR THE TABLE

Guacamole

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

BRUNCH STARTERS

Served family-style

Black Bean & Cheese Empanadas

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

Chicken Flautas

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

BRUNCH MAINS

Choose three dishes to be served-family style or guests' choice, served with yogurt and fruit salad

Chilaquiles Divorciados

Two eggs over chilaquiles in salsa roja and salsa verde “divorced” by black beans, topped with avocado, queso fresco, cilantro, crema v

Chorizo & Egg Quesadilla

eggs, chorizo, Chihuahua cheese, crema, pico de gallo, Cotija cheese, served with rice and beans

Bacon, Egg & Cheese Torta

Applewood-smoked bacon, Chihuahua cheese, black beans, avocado, pickled jalapeño escabeche, chile roasted potatoes

Steak & Eggs

NY strip steak, two eggs any style, rice and beans, cambray onion, grilled queso fresco, salsa molcajete, served with flour tortillas

Chicken Quesadilla

Red Chile Chicken Chihuahua cheese in a flour tortilla, crema, pico de gallo, Cotija cheese

Tres Leches French Toast

Blackberry-maple compote, canela powdered sugar, tres leches soak on the side v

Beef Brisket Enchiladas

Classic red guajillo chile sauce, Cotija cheese, Chihuahua cheese, shaved cabbage, pico de gallo gf

Roasted Chicken Enchilada Suizas

Tomatillo salsa verde, Chihuahua cheese, crema, cilantro, onion gf

Chopped Tulum Cobb

Romaine lettuce, avocado, Monterey Jack cheese, black beans, cherry tomato, fire-roasted corn, habanero pickled red onion, and tortilla strips, Cotija ranch dressing v gf

Rosa's Own Caesar Salad

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

Birria Tacos

Queso Oaxaca, cilantro, onions, consommé dip, corn tortilla gf

DESSERT

Served family-style

Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauce

BOTTOMLESS BRUNCH

Unlimited 2-Hour Open Bar | +\$45 per guest

Bloody María

Bloody Mary

Hibiscus & Traditional Mimosas

Frozen Pomegranate Margarita

Our signature cocktail since 1984 with blanco tequila, orange liqueur, pomegranate, lime, flor de sal rim

Frozen Margaritas

Choice of Lime, Mango, Strawberry, Blood Orange or Guava with blanco tequila, orange liqueur, lime, flor de sal rim

Blood Orange Sunrise

Teremana Tequila blood orange, orange juice, fresh lime, chile sat rim

Mango Chile Margarita

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

Spicy Cucumber

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

La Tradicional

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

Sangría de Rosa Mexicano

Red or white wine, apricot brandy, triple sec, fresh fruits.

Copas de Vino

House Red, White, & Sparkling Wine

Cervezas

Assorted Mexican Beers

Coffee, Hot & Iced Tea & Fountain Sodas



Tacos & Tequila

Two-Hour Reception or Seated Celebration, Mexico City-style unlimited tacos and free-flowing cocktails
\$94 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
+\$12 each for additional selections*

Red Chile Chicken Tacos

Avocado, tomatillo pico de gallo, queso fresco, corn tortilla gf

Roasted Mushroom Tacos

Shiitake, cremini, oyster blend, pasilla chile, green apple slaw, sliced avocado, queso fresco, corn tortilla v gf

Pork Carnitas Tacos

Shaved cabbage, spicy salsa verde, habanero-pickled red onions, corn tortilla gf

Chopped Cheeseburger Tacos

Ground beef, bacon, cheese, poblano peppers, tomato, onion, shredded lettuce, ketchup, charred jalapeño mayo, flour tortilla

Crispy Shrimp Tempura Tacos

Shaved cabbage, salsa verde, pickled oregano aioli, corn tortilla

Birria Tacos

Queso Oaxaca, cilantro, onions, consommé dip, corn tortilla gf

Steak Tacos

Guacamole, pico de gallo, cotija cheese, flour tortilla

Baja-Style Fish Tacos

Crispy fluke, shaved cabbage, pico de gallo, Rosa Mexicano white sauce

Red Chile Shrimp Tacos

Tomatillo-avocado salsa, shaved cabbage, pico de gallo, corn tortilla

Duck Carnitas Tacos

Mole poblano, Chihuahua cheese, crema, queso fresco, toasted sesame seeds

MARGARITAS & BEBIDAS LATINAS

Two-hour open bar

Add premium house liquor & full cocktail menu +\$22 per guest

Frozen Pomegranate Margarita

Our signature cocktail since 1984 with blanco tequila, orange liqueur, pomegranate, lime, flor de sal rim

Frozen Margaritas

Choice of Lime, Mango, Strawberry, Blood Orange or Guava with blanco tequila, orange liqueur, lime, flor de sal rim

Blood Orange Sunrise

Teremana Tequila blood orange, orange juice, fresh lime, chile salt rim

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

La Tradicional

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

La Unica

Milagro Reposado Tequila, Grand Marnier, organic agave nectar, fresh lime, salt rim

Sangría de Rosa Mexicano

Red or white wine, apricot brandy, triple sec, fresh fruit

Copas de Vino

House Red & White Wine

Cervezas

Assorted Mexican Beers

Signature Mocktails

Coffee, Hot & Iced Tea & Fountain Sodas

ENHANCEMENTS

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

Queso +\$4 per guest

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

Black Bean and Cheese Empanadas +\$7 per guest

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

Chicken Flautas +\$7 per guest

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

Rosa's Signature Nachos +\$7 per guest

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

Churros +\$7 per guest

Dusted with sugar and cinnamon and served with dark chocolate and raspberry-guajillo dipping sauces

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



Reception & Stations

PASSED ANTOJITOS

1-hr \$38 per person | 2-hr \$54 per person
Customize your reception with your choice of five Antojitos

Flautas

Chicken Flautas
Papas y Rajas Flautas (can be made vegan)

Empanadas

Black Bean & Cheese Empanadas v
Chipotle Chicken Empanadas
Birria Brisket Empanadas

Mexican Minis

Mini Crab Cakes
Mexican Shrimp Cocktail Shrimp
Mexican-Style Deviled Eggs

Tostaditas

Tuna Ceviche Tostadita
Queso Fresco Tostadita
Red Chile Shrimp Tostadita

Skewers

Chicken Skewer
Beef Skewer
Veggie Skewer

TACO STATION

Choice of three fillings: \$24 per guest | 4th Selection +\$12 per guest
Accompanied by salsa verde cruda, salsa guajillo, pickled jalapeños, chopped cilantro, chopped onions, crema and limes. Served with mexican rice and refried black beans

Red Chile Chicken

Pork Carnitas

Roasted Mushroom

Peppers & Onions

Birria Brisket +\$6 per guest

Grilled Jumbo Shrimp +\$8 per guest

Steak +\$8 per guest

QUESADILLA STATION

Choice of three fillings: \$22 per guest | 4th Selection +\$12 per guest
Accompanied by crema, lime, pico de gallo and tomatillo cruda salsa, and served with Esquites - Mexican corn off the cob

Red Chile Chicken

Birria Beef Brisket

Roasted Mushroom

Queso

Grilled Jumbo Shrimp +\$8 per guest

NY Strip Steak +\$8 per guest

CEVICHE STATION

\$42 per guest
A trio of signature Ceviche - fresh seafood marinated in citrus juices and spices - inspired by classic recipes from the Gulf of Mexico and Pacific Coast. Served with white rice.

Classic Mexican

Lime-cured fluke, red onion, tomato, green chilies, cilantro

Tuna

Mango habanero salsa, scallion, serrano chiles, red onion, guacamole tostadita

Salmon

Cucumber, tomatillo, onion, cilantro, charred jalapeño mayo

ENCHILADA STATION

Choice of three favorites: \$32 per guest | 4th Selection +\$12 per guest
Served with Mexican rice and black beans

Duck Carnitas +\$8 per guest

Mole poblano, queso fresco, chihuahua cheese, crema

Beef Brisket

Classic red guajillo chile sauce, cotija cheese, chihuahua cheese, shaved cabbage, pico de gallo

Chihuahua Cheese

Served with choice of mole poblano, chihuahua cheese, salsa verde or classic red guajillo chile sauce

Roasted Chicken Suiza

Tomatillo salsa verde, chihuahua cheese, crema, cilantro, onion

Pasilla Roasted Mushrooms

Shiitake, cremini, oyster blend, pasilla chile, chihuahua cheese, crema, queso fresco, served with choice of salsa verde or classic red guajillo chile sauce

PARRILLADAS STATION

\$42 per guest
Rosa's own Mexican-style mixed grill, served on a sizzling platter. Accompanied by freshly-made corn tortillas, roasted onions, frijoles borrachos, cheese stuffed jalapeño, charred tomato salsa, pico de gallo, guacamole, Mexican rice and black beans

Red Chile Chicken

Grilled Chorizo

NY Strip Steak

Jumbo Shrimp with Cilantro Chimichurri

Lobster Tail +\$25 per guest

Beverage Packages

All beverage packages are priced for events up to 3 hours

SANGRIAS Y CERVEZAS

\$38 per guest

Unlimited red and white Sangrias de Rosa Mexicano Mexican beers and wines

BEBIDAS LATINAS

\$52 per guest

Unlimited margaritas - including Rosa Mexicano's signature Frozen Pomegranate Margarita - specialty cocktails, red and white Sangrias de Rosa Mexicano, Mexican beers and wines.

BEBIDAS LATINAS AL GUSTO

\$66 per guest

Unlimited margaritas, specialty cocktails, selection of premium spirits and sipping tequilas, Sangrias de Rosa Mexicano, Mexican beers and wines.

TEQUILA FLIGHTS & TASTINGS

Ask your Catering Sales Manager about tequila tastings, and tequila flight options to elevate your fiesta!

Pricing dependent upon tequila selection

Consumption beverages, cash bar, & drink ticket pricing available upon request



Team-Building Activities

ROCK THE GUAC

One-Hour Guacamole making competition | \$30 per guest

Welcome

Guests will be greeted and directed towards their designated event area. The “I Rocked the Guac” aprons (optional) will be passed out once guests arrive. These are for you, and your guests to keep. Client should break their group into teams. Guests are encouraged to sit by team and start brainstorming a team name. There will be a welcome by the captain of the event and an explanation of the activities.

Guacamole Demonstration

The Rosa Mexicano captain will demonstrate how to make our famous homemade tableside guacamole. After the demonstration, teams will grab Ingredients from the Rosa Mexicano Market! Teams will have to work together to decide what ingredients they want to use to make their own homemade guacamole. Teams will also decide on a name for their custom guacamole. The “Rosa Mexicano Market” is a station with a variety of traditional and unusual ingredients teams can use to make their guacamole.

Teams Create Their Own Guacamole en Molcajete

Teams will have 15 minutes to make their own version of guacamole.

Judging & Prize Presentation to Winners

Teams will present their guacamole to the judges, with an explanation of why they have chosen specific ingredients. Judges will then announce the winners of the group.

Program can be offered on or off-site. Minimum guest count and/or food and beverage minimums may apply for on-site

MEXICAN COCKTAIL MAKING COMPETITION

One-Hour cocktail making competition event | \$48 per guest

Welcome

Guests will be greeted and directed towards their designated event area. Individual tables will be set up with custom cocktail making sets, with a shaker for you to keep and take home, where teams will meet to discuss their strategy. Guests are encouraged to sit by team and start brainstorming a team name. There will be a welcome by the captain of the event and an explanation of the activities.

Cocktail Making Demonstration

The Rosa Mexicano Captain will demonstrate how to make our Traditional Margarita, and two other cocktails of the hosts’ choice! After the demonstration, teams will grab Ingredients from the “Rosa Mexicano Market” Then, teams will have to work together to decide what ingredients they want to use to make their own cocktail. Teams will also decide on a name for their custom cocktail. The “Rosa Mexicano Market” is a station with a variety of traditional and unusual ingredients teams can use in their cocktail creation.

Teams Create Their Own Cocktail

Teams will have 15 minutes to create their own cocktail, using glassware, garnishes, liquor and ingredients from the Rosa Mexicano Market.

Judging & Prize Presentation to Winners

Teams will have 3 minutes to tell judges about their creations and why they have chosen specific ingredients. Judges will then announce the winners of the group

Please ask your Catering & Event Sales manager about other fun ways to structure these events!

