Passed Hors-Doeuvres

Served on a Platter passed around the party by servers, priced by the Dozen

Shrimp Diablo \$38 Tiger Shrimp Sautéed in Spicy Diablo Butter Sauce

Carne Con Cerveza \$40 Grilled Sirloin marinated with Herb's, Garlic Butter and Beer, topped with Jalapeño Ranchero and Green Onions

Tinga Chicken Tostadas \$12 Tinga Chicken and Black Beans on a Fried Corn Tortilla

Mango Guacamole Tostadas \$12 Mango and Sun-Dried Tomato Guacamole on a Fried Corn Tortilla

Beverages

Soft Drinks

Soda, Coffee, Tea, Lemonade and Water are available with unlimited refills \$2.00 per person

Alcoholic Beverages

Hosts may setup an Open-Bar Package, a Limited-Bar Package, or a Cash Bar

Off-Site Beverages

We are willing and able to accommodate any off-site beverage requests, from soft drinks to full bar service (including our famous MARGARITAS!!!). Packages will be arranged based on your individual needs.

Signature Sauces

Chile con Queso pint \$10 | quart \$18

Guacamole pint \$14 | quart \$25

Tomatillo Avocado Salsa pint \$10 | quart \$18

Three Chile Salsa pint \$10 | quart \$18

Bacon & Sun-Dried Tomato Guacamole pint \$16 | guart \$28

Mango Guacamole pint \$16 | quart \$28

Rosalita's House Salsa pint \$8 | quart \$15

Chipotle and Fired-Roasted Tomato Salsa pint \$10 | quart \$18

Mango Habanero Salsa pint \$10 | quart \$18

Jalapeno Ranchero

pint \$10 | quart \$18

House-Made Chips

Small Bag \$2 | Large Bag \$6 | Large Pan \$12

Build Your Own Taco Party Pack To Go Orders Only

Choice of 2 meats totaling 2 lbs. (Ground Beef or Tinga Chicken) served with Sour Cream, Shredded Cheese, Pico de Gallo, Guacamole, Shredded Lettuce, Beans and Rice. Choice of Soft Four Tortillas, or Hard or Soft Corn Tortillas enough for 16 tacos

> \$60 Pork Carnita, Al Pastor or Barbacoa Beef for additional \$15

Carne Asada, Grilled or Fried Fish, or Shrimp for additional \$20



Downtown

1235 Washington Avenue Saint Louis, Mo 63103 314.621.2700

Des Peres

12796 Manchester Road Des Peres, Mo 63131 314.441.7060

Starters

Nachos

House-Made Chips covered with Chile con Queso, Lettuce, Pico de Gallo, Beans, Sour Cream, and Guacamole Serves 20 \$80 | Add Ground Beef \$30 Add T inga Chicken \$30 Add Barbacoa Beef \$40 Add Carne Asada and Shrimp \$45

Stuffed Nachos

Choice of Beef or Chicken, with Melted Cheese, Lettuce, Pico de Gallo, and Sour Cream 25 pieces \$50 | 50 pieces \$85

Flautas

Corn Tortillas filled with Chihuahua Cheese, Beef, Tinga Chicken, or Shrimp, then Fried 25 pieces Shredded Beef \$40, 50 pieces \$70 25 pieces Tinga Chicken \$40, 50 pieces \$70 25 pieces Shrimp \$45, 50 pieces \$75

Rosalita's 8-Layer Dip

Layers of Ground Beef, Refried Beans, Sour Cream, Guacamole, Chile con Queso, Shredded Cheese, Shredded Lettuce, and Pico de Gallo with House-Made Chips Small Pan (serves 20) \$45 Large Pan (serves 40) \$75

Veggie Platter

Broccoli, Carrot, Radish, and Green Pepper with our Jalapeño Ranchero or Chipotle Orange Vinaigrette Small Platter (serves 20) \$30 Large Platter (serves 40) \$50

Empanadas

Fried Masa Pockets stuffed with your choice of filling: Beef with Chihuahua Cheese or Spinach Mushroom with Goat Cheese 25 pieces \$50 | 50 pieces \$80

Salads and Soup

Rosalita's Mixed Greens

Mixed Greens, Sunflower Seeds, Cucumber, Orange Wedges, and Red Onions with Chipotle Orange Vinaigrette. 20 side servings \$40 Add Chicken \$30 | Add Carne Asada \$40 Add Shrimp \$40 | Add Barbacoa Beef \$40

Southwest Caesar Salad

Chopped Romaine, Shaved Parmesan, Red Peppers, Croutons with Poblano Caesar Dressing 20 side servings \$40 | Add Chicken \$30 Add Shrimp \$40 | Add Carne Asada \$40 Add Barbacoa Beef \$40

Taco Salad

Chopped Romaine, Chicken, Cheese Blend, Black Bean Pico de Gallo, and Garlic Cayenne Tortilla Strips with Avocado Salsa Ranch

20 side servings \$80 I Sub Beef Sub Barbacoa Beef \$20 | Sub Carne Asada \$80 Sub Shrimp \$80

Avocado Mango Salad

Fresh Spinach, Fresh Avocado, Mango, Radishes, and Cucumber with Honey Lime Vinaigrette 20 side servings \$50 | Add Chicken \$30 Add Shrimp \$40 | Add Carne Asada \$40 Add Barbacoa Beef \$40

Tortilla Soup

Vegetarian Blend of Carrots, Peppers, Onions, Garlic, Cilantro, Tomatoes, Cream, Ground Tortillas, Spices topped with Garlic Cayenne Tortilla Strips, Shreded Cheese and Sour Cream 20 small servings \$40 | Add Tinga Chicken \$30

Entrées

Taco Bar

Soft Corn or Soft Flour Tortillas, Choice of Barbacoa Beef, Tinga Chicken, and Fried or Grilled Fish, Lettuce, Pico de Gallo, Shredded Cheese, and Sour Cream Serves 20 Ground Beef or Tinga Chicken \$130 Barbacoa Beef or Fish, Fried or Grilled \$140 | Steak or Shrimp \$160

Fajita Bar

Soft Corn or Flour Tortillas, Choice of Protein, Sautéed Onions and Peppers, Lettuce, Pico de Gallo, Shredded Cheese, and Sour Cream Serves 20 Chicken \$160 | Carne Asada \$180 Combination, Chicken and Carne Asada \$180 | Shrimp \$200 Veggie \$130 | Cadillac Fajitas \$250

Quesadilla Platter

Flour Tortillas filled with Shredded Cheese, Pico de Gallo, and a Choice of Protein 40 pieces Cheese \$80 40 pieces Chicken \$100 40 pieces Carne Asada \$120 40 pieces Shrimp \$130 40 pieces Spinach Mushroom \$90

Mini Chimichanga Platter

Flour Tortillas filled with Choice of Protein and Cheese Blend, then fried and topped with Chile con Queso 35 pieces Tinga Chicken \$160 35 pieces Barbacoa Beef \$175 35 pieces Carne Asada \$190 35 pieces Shrimp \$190

Mini Burrito Platter

Flour Tortillas filled with Choice of Protein, Rice, Refried Beans, and Shredded Cheese, served with a choice of two of our signature sauces (Jalapeño Ranchero, Rancherito,Tomatillo Avocado, or Chile Con Queso) 35 pieces Bean \$105 35 pieces Bean \$105 35 pieces Veggie \$120 35 pieces Tinga Chicken or Ground Beef \$160 35 pieces Barbacoa Beef \$175 35 pieces Carne Asada \$190 35 pieces Shrimp \$190

Enchilada Platter

Cheese filled Corn Tortillas with a Choice of Protein, topped with your choice of Sauce (Rancherito, Chile con Queso, Jalapeño Ranchero, or Creamy Jalapeño) 40 pieces Cheese \$90 40 pieces Ground Beef \$120 40 pieces Tinga Chicken \$120 40 pieces Spinach Mushroom \$120 40 pieces Barbacoa Beef \$140

Specialty Entrées

Serves 20 people

Shrimp Diablo \$240

Jumbo Tiger Shrimp Sautéed in Spicy Diablo Butter Sauce, served on a bed of Creamy Succotash

Oaxacan Grouper \$240

Pan-Seared Grouper topped with Mango Habanero Salsa, served over a bed of Coconut Rice

Chile Rellenos \$180

Fire Roasted Poblano Peppers stuffed with Cheese, then Battered, Fried, and topped with Rancherito Sauce, served over a bed of Tex-Mex Rice

Pepita Crusted Salmon \$360

Seven Ounce Salmon Filet covered in a Pumpkin Seed Crust on a bed of Butternut Squash Hash, topped with Citrus Guacamole and Crispy Pickled Red Onions

Side Dishes

Rosalita'sTex-Mex Rice Small Pan (serves 20) \$25 Large Pan (serves 40) \$40

Refried Beans Small Pan (serves 20) \$25 Large Pan (serves 40) \$40

Coconut Rice Small Pan (serves 20) \$30 Large Pan (serves 40) \$50

Yellow Squash & Zucchini Small Pan(serves 20) \$35 Large Pan (serves 40) \$50

Gnajillo Potatoes Small Pan (serves 20) \$40 Large Pan (serves 40) \$70

Corn Masita Small Pan (serves 20) \$60 Large Pan (serves 40) \$110

Desserts

Sopapilla Cheesecake Serves 20 \$80 | Serves 40 \$145

Churros con Chocolate Serves 20 **\$70** | Serves 40 **\$130**

