Rocco’s Tacos
AND TEQUILA BAR

BANQUET
& catering

MENU

f -twitter-instagram  ROCCOSTACOS.COM
PLATED DINNER MENU
$49/pp • min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)

INCLUDES FAMOUS GUACAMOLE BAR
rocco's seasoned chips, guacamole, salsa GF

ANTOJITOS choice of two • served family style or plated

ENSALADA MIXTA GF assorted greens salad, with local vegetables, aged cotija cheese, pepitas and spanish sherry vinaigrette

ENSALADA CON KALE Y QUESO GF tuscan kale, cabbage, marcona almonds, aged cotija cheese, chimichurri yogurt dressing, craisins

CEVICHE DEL DIA (add $5/pp) fresh daily marinated seafood

FLAUTAS flour tortillas filled and rolled then fried crispy, choice of:
• carne molida - avocado-ranch
• pollo - salsa chile de árbol
• vegetariana - chipotle garlic aioli

JALAPEÑO RELLENOS stuffed fried jalapeño poppers with aged cotija cheese, lime crema and avocado ranch

EMPANADAS DE PICADILLO served with avocado-corn pico de gallo choice of:
• carne molida turnovers - chipotle garlic aioli
• vegetariana - avocado ranch

CHORIZO ALBONDIGAS mexican chorizo meatballs, rojo sauce, aged cotija cheese, lime, crema

ESPECIALIDADES DE COCINA choice of two

WET BURRITO CON ROJO burrito filled with black beans, yellow rice, aged cotija cheese, cilantro choice of:
• pollo - pulled chicken breast in adobo
• carne molida - spicy ground beef
• cochinitas achiote - slow roasted pork

SIMPLE CHICKEN grilled honey lime chicken, roasted sweet potatoes, sliced avocado, fresh lime

POLLO AL CARBON GF grilled chicken breasts, black beans, yellow rice, pickled red onions, chimichurri

QUESADILLAS griddled flour tortilla, chihuahua cheese, onions, red peppers and poblano peppers. choice of one:
• pollo
• hongos
• carne asada or camarones (add $2/pp)

CALIFORNIA FISH TACOS (add $4/pp) battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro

ENCHILADAS choice of:
• verdes - slow roasted chicken in adobo tomatillo sauce
• rojas - pulled pork, smoky guajillo sauce
• vegetariana - market vegetables, tomatillo sauce

MARKET FISH OF THE DAY GF (add $4/pp) market fish, black beans, yellow rice, chimichurri, pickled red onions

BISTEC CON RAJAS (add $6/pp) marinated grilled skirt steak, chimichurri, black beans, yellow rice, chile rajas

POSTRES ASSORTMENT includes coffee

TRES LECHE'S CAKE traditional three milks cake, oven toasted meringue, bananas and strawberries

CHARLEY'S CHURROS mexican style donuts with cinnamon chocolate sauce and vanilla ice cream

MEXICAN BROWNIE with ice cream, dulce de leche, whipped cream and honey salted peanuts

ENSALADA MIXTA GF assorted greens salad, with local vegetables, aged cotija cheese, pepitas and spanish sherry vinaigrette

ENSALADA CON KALE Y QUESO GF tuscan kale, cabbage, marcona almonds, aged cotija cheese, chimichurri yogurt dressing, craisins

CEVICHE DEL DIA (add $5/pp) fresh daily marinated seafood

FLAUTAS flour tortillas filled and rolled then fried crispy, choice of:
• carne molida - avocado-ranch
• pollo - salsa chile de árbol
• vegetariana - chipotle garlic aioli

JALAPEÑO RELLENOS stuffed fried jalapeño poppers with aged cotija cheese, lime crema and avocado ranch

EMPANADAS DE PICADILLO served with avocado-corn pico de gallo choice of:
• carne molida turnovers - chipotle garlic aioli
• vegetariana - avocado ranch

CHORIZO ALBONDIGAS mexican chorizo meatballs, rojo sauce, aged cotija cheese, lime, crema

WET BURRITO CON ROJO burrito filled with black beans, yellow rice, aged cotija cheese, cilantro choice of:
• pollo - pulled chicken breast in adobo
• carne molida - spicy ground beef
• cochinitas achiote - slow roasted pork

SIMPLE CHICKEN grilled honey lime chicken, roasted sweet potatoes, sliced avocado, fresh lime

POLLO AL CARBON GF grilled chicken breasts, black beans, yellow rice, pickled red onions, chimichurri

QUESADILLAS griddled flour tortilla, chihuahua cheese, onions, red peppers and poblano peppers. choice of one:
• pollo
• hongos
• carne asada or camarones (add $2/pp)

CALIFORNIA FISH TACOS (add $4/pp) battered and fried mahi mahi tacos, shaved cabbage, chipotle aioli, pico de gallo, radish, cilantro

ENCHILADAS choice of:
• verdes - slow roasted chicken in adobo tomatillo sauce
• rojas - pulled pork, smoky guajillo sauce
• vegetariana - market vegetables, tomatillo sauce

MARKET FISH OF THE DAY GF (add $4/pp) market fish, black beans, yellow rice, chimichurri, pickled red onions

BISTEC CON RAJAS (add $6/pp) marinated grilled skirt steak, chimichurri, black beans, yellow rice, chile rajas

TRES LECHE'S CAKE traditional three milks cake, oven toasted meringue, bananas and strawberries

CHARLEY'S CHURROS mexican style donuts with cinnamon chocolate sauce and vanilla ice cream

MEXICAN BROWNIE with ice cream, dulce de leche, whipped cream and honey salted peanuts
BUFFET MENU
$44/pp • min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)

INCLUDES FAMOUS GUACAMOLE BAR
rocco’s seasoned chips, guacamole, salsa GF

ANTOJITOS choice of two

QUESADILLA griddled flour tortilla, chihuahua cheese, onions, red peppers and poblano peppers

FLAUTAS flour tortillas filled and rolled, fried crispy, choice of:
• carne molida - avocado-ranch
• pollo - salsa chile de arbol
• vegetariana - chipotle garlic aioli

ENSALADA MIXTA GF assorted greens salad, with local vegetables, aged cotija cheese, pepitas and Spanish sherry vinaigrette

JALAPEÑO RELLEÑOS stuffed fried jalapeño poppers with aged cotija cheese, lime crema and avocado ranch

EMPANADAS DE PICADILLO served with avocado-corn pico de gallo choice of:
• carne molida turnovers - chipotle garlic aioli
• vegetariana - avocado ranch

CHORIZO ALBONDIGAS Mexican chorizo meatballs, rojo sauce, aged cotija cheese, lime, crema

ESPECIALIDADES DE COCINA choice of two or taco bar

POLO AL CARBON GF grilled chicken breasts, black beans, yellow rice, pickled red onions, chimichurri

ENCHILADAS choice of:
• verdes - slow roasted chicken in adobo tomatillo sauce
• rojas - pulled pork, smoky guajillo sauce
• vegetariana - market vegetables, tomatillo sauce

MARKET FISH OF THE DAY GF (add $4/pp) market fish, black beans, yellow rice, chimichurri, pickled red onions

BISTEC CON RAJAS (add $6/pp) marinated grilled skirt steak, chimichurri, black beans, yellow rice, chile rajas

OR

ROCCO’S TACO BAR

FLOUR TORTILLAS | HARD TACOS | HOUSEMADE CORN TORTILLAS
served with pico de gallo, cilantro, pickled red onions, aged cotija cheese
add rice and beans +$3/pp • add fish or steak +$3/pp
(GF when served with corn tortillas)
choice of 3:

POLO
pulled chicken breast in adobo

HONGOS
mushrooms

CARNE MOLIDA
spicy ground beef

COCHINITAS ACHIOTE
slow roasted pork

MOLCAJETE STATION GF
pronounced MOKA-HET-TAY
served sizzling with flour tortillas, pico de gallo, aged cotija cheese, guacamole, sour cream
carne $12 pp • seafood $15 pp
ENSALADA MIXTA GF assorted greens salad, with local vegetables, aged cotija cheese, pepitas and Spanish sherry vinaigrette

ENSALADA CON KALE Y QUESO GF tuscan kale, cabbage, marcona almonds, aged cotija cheese, chimichurri yogurt dressing, cranberries

QUESADILLAS griddled flour tortilla, chihuahua cheese, onions, red peppers and poblano peppers, choice of:
  • pollo
  • hongos
  • vegetariana
  • carne asada or camarones (add $2/pp)

FLAUTAS flour tortillas filled and rolled, then fried crispy, choice of:
  • carne molida - avocado ranch
  • pollo - salsa chile de árbol
  • vegetariana - chipotle garlic aioli

LUNCH MENU

available buffet or plated
$30/pp • min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)

INCLUDES FAMOUS GUACAMOLE BAR
rocco's seasoned chips, guacamole, salsa GF

WET BURRITO CON ROJO burrito filled with black beans, yellow rice, aged cotija cheese, cilantro, choice of:
  • pollo - pulled chicken breast in adobo
  • carne molida - spicy ground beef
  • cochinitas achiote - slow roasted pork

POLLO AL CARBON GF grilled chicken breasts, black beans, yellow rice, pickled red onions, chimichurri

ENCHILADAS choice of:
  • verdes - slow roasted chicken in adobo tomatillo sauce
  • rojas - pulled pork, smoky guajillo chile sauce
  • vegetariana - market vegetables, tomatillo sauce

MARKET FISH OF THE DAY GF (add $4/pp) market fish, black beans, yellow rice, chimichurri, pickled red onions

BISTEC CON RAJAS (add $6/pp) marinated grilled skirt steak, chimichurri, black beans, yellow rice, chile rajas

POSTRES ASSORTMENT includes coffee

TRES LECHE'S CAKE traditional three milks cake, oven toasted meringue, bananas and strawberries

CHARLEY'S CHURROS mexican style donuts with cinnamon chocolate sauce and vanilla ice cream

MEXICAN BROWNIE with ice cream, dulce de leche, whipped cream and honey salted peanuts

served family style or as a dessert station

GF: gluten-free
BUFFET BRUNCH

$44/pp • min. 20 people
includes: iced tea, assorted soft drinks, coffee
(per person prices do not include tax and service charges)

INCLUDES FAMOUS GUACAMOLE BAR
rocco's seasoned chips, guacamole, salsa GF

ANTOJITOS

FRESH SEASONAL FRUIT SALAD
ENSALADA MIXTA GF assorted greens salad, with local vegetables, aged cotija cheese, pepitas and Spanish sherry vinaigrette

CHEFS SELECTION OF BREADS AND PASTRIES

ESPECIALIDADES DE COCINA

FRENCH TOAST seasonal toppings, maple syrup

SCRAMBLED EGGS GF chihuahua cheese, cilantro

POLLO AL CARBON GF grilled chicken breasts, black beans, yellow rice, pickled red onions, chimichurri

SIDES

AGAVE GLAZED BACON GF
MEXICAN POTATOES GF

POSTRES ASSORTMENT includes coffee
served family style or as a dessert station

TRES LECHE CAKE traditional three milks cake, oven toasted meringue, bananas and strawberries
CHARLEY'S CHURROS mexican style donuts with cinnamon chocolate sauce and vanilla ice cream
MEXICAN BROWNIE with ice cream, dulce de leche, whipped cream and honey salted peanuts

INCLUDES BEVERAGES
unlimited bloody marys and mimosas (2hrs max) | each additional hour $13
GUAC-TAILS

min. 20 people • choice of four passed hors d’oeuvres
(per person prices do not include tax and service charges)
$24/pp | 1 hour • $40/pp | 2 hours

INCLUDES FAMOUS GUACAMOLE BAR
rocco’s seasoned chips, guacamole, salsa GF

CEVICHE GF
fresh marinated seafood with lime (add $1/pp)

CHEESE QUESADILLAS
griddled flour tortilla, chiles rajas, oaxaca, and chihuahua cheese

JALAPEÑO RELLENOS
stuffed fried jalapeño poppers with aged cotija cheese, lime, crema, avocado ranch, cilantro

EMPAÑADAS
served with avocado-corn pico de gallo choice of:
• carne molida - chipotle garlic aioli
• vegetariana - avocado ranch

MINI MEXICAN SOPE
shallow shell of masa fried crispy topped with choice of:
• hongos
• pollo
• cochinitas achiote
• carne molida
• skirt steak (add $1/pp)

PIGS IN BLANKETS
tiny hot dogs in puff pastry

QUESO PUFFS
puffed dough filled with aged cotija cheese and chihuahua cheese

FLAUTAS
flour tortillas filled and rolled the fried crispy, choice of:
• carne molida - avocado ranch
• pollo - salsa chile de arbol
• vegetariana - chipotle garlic aioli

MINI TACOS
tiny versions of the original choice of:
• hongos
• pollo
• cochinitas achiote
• carne molida
• skirt steak (add $1/pp)

CHORIZO ALBONDIGAS
mexican chorizo meatballs, rojo sauce, aged cotija cheese, lime, crema

ONE BITE SKEWERS
minimum 25 pieces
STEAK WITH RED CHILI GLAZE $2.50 each
GRILLED CHICKEN WITH MANGOACHIOTE $1.75 each
GRILLED SHRIMP WITH HONEY HABANERO CREMA $2.50 each
MEXICAN TOMATO CAPRESE $1.75 each
PARTY PLATTERS

**TACO PLATTERS (16 TACOS)**
flour tortillas
(hard corn or gluten free)
handmade tortillas available

- **$49 -**
  **POLLO**
pulled chicken breast in adobo
**COCHINITAS ACHIOTE**
slow roasted pork
**HONGOS**
mushrooms
**CHORIZO**
aged cotija, cilantro, onion, verde
**CARNE MOLIDA**
spicy ground beef

- **$68 -**
  **Camarones**
shrimp
**CARNE ASADA**
grilled skirt steak
**PESCA**
grilled or blackened mahi

**TACO BAR**
flour tortillas
(hard corn or gluten free)
handmade tortillas available
served with pico de gallo,
cilantro, pickled red onions,
aged cotija cheese
add rice and beans +$3/pp
add fish or steak +$3/pp
(GF when served with corn tortillas)
choice of 3:
**POLLO**
pulled chicken breast in adobo
**CARNE MOLIDA**
spicy ground beef
**HONGOS**
mushrooms
**COCHINITAS ACHIOTE**
slow roasted pork
- **MP -**

**GUACAMOLE BAR**
rocco’s seasoned chips,
guacamole, salsa
**$4.95/pp**

**NACHO BAR**
rocco’s seasoned chips, beef,
black beans, pico de gallo,
austin queso, pickled jalapeños,
sour cream, guacamole
**$14/pp**

**POSTRES ASSORTMENT**
assortment of tres leches, charley's churros and mexican brownie
**$4.95/pp**

**BOCADITOS**
$75 ea. | 40 pcs.
**FLAUTAS**
vegetariana • pollo • carne molida
**QUESADILLAS**
cheese • hongos • pollo • carne molida
skirt steak (+$25)
**EMPAÑADAS**
vegetariana • pollo • carne molida

**SIDE DISHES**
$25 ea. | serves 8 - 10
plantains
black beans
yellow rice
market vegetables
ensalada mixta

Available for outside catering or when combined with onsite banquet packages.
*Ingredients on menus may change or be substituted at any time due to seasonal menu changes and local availability.
DRINK PACKAGES
(per person prices do not include tax and service charges)
$150 Bartender fee will apply for CASH BARS
Drink packages do not include shots of any kind, Red Bull or Bottled Water

PREMIUM BAR two hours $38 | each additional hour $16

TEQUILA Patron Silver, Herradura Silver
VODKA/GIN Tito’s, Grey Goose, Ketel One, Belvedere, Tanqueray, Bombay Sapphire
WHISKEY/RUM Johnny Walker Black, Chivas Regal, Crown Royal, Bacardi, Bacardi Flavors, Captain Morgan
BOURBON Woodford Reserve, Southern Comfort, Jameson
BEER Domestic and Imported
WINE House Red and White
ASSORTED SOFT DRINKS

CALL BRAND BAR two hours $33 | each additional hour $14

TEQUILA Cazadores Silver, Jose Cuervo Traditional
VODKA/GIN Tito's, Finlandia, Stoli, Stoli Flavors, Beefeater, Bombay
WHISKEY Dewars, Johnny Walker Red, Jack Daniels, Jim Beam, Seagrams 7, Jameson
RUM/BOURBON Bacardi, Bacardi Flavors, Captain Morgan, Southern Comfort
BEER Domestic and Imported
WINE House Red and White
ASSORTED SOFT DRINKS

SPECIALTY BAR two hours $28 | each additional hour $14

MARGARITAS House Margarita
SANGRIA Red, White and Rosé
WINE Red and White
BEER Domestic and Imported
ASSORTED SOFT DRINKS

BEER AND WINE BAR two hours $23 | each additional hour $11

WINE Red and White
BEER Domestic and Imported
ASSORTED SOFT DRINKS

LOCATIONS

minimums differ per location

BOCA RATON
5250 Town Center Cir.
561.416.2131

BROOKLYN
339 Adams Street
718.246.TACO

DELRAY BEACH
110 E Atlantic Ave.
561.808.1100

FT. LAUDERDALE
1313 E Las Olas Blvd
954.524.9550

NAPLES
9123 Strada PL #7135
239.500.8226

ORLANDO
7468 W Sand Lake Rd.
407.226.0550

Palm Beach Gardens
5090 PGA Blvd.
561.623.0127

TAMPA
2223 N. Westshore Blvd.
813.800.TACO

West Palm Beach
244 Clematis Street
561.650.1001

This menu is subject to price and content change seasonally. Minimum 20 people required for all event packages, food and beverage minimums apply. All events must be booked 48 hours in advance with deposit.