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, cranberries

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, roasted beans, 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
• vegetariana
• hongos
• carne asada or camarones (add $2/pp)

California Fish Tacos (add $4/pp) battered and fried mahi mahi tacos, shaven 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 Leches 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

Ensalsa 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

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, roasted beans, 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
• vegetariana
• hongos
• carne asada or camarones (add $2/pp)

California Fish Tacos (add $4/pp) battered and fried mahi mahi tacos, shaven 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 Leches 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 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 or taco bar

- 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 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:

- POLLO pulled chicken breast in adobo
- CARNE MOLIDA spicy ground beef
- HONGOS mushrooms
- COCHINITAS ACHIOTE slow roasted pork

ADD

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, craisins

QUESADILLAS griddled flour tortilla, chihuahua cheese, onions, red peppers and poblano peppers, choice of one:
• pollo
• hongos
• 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
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

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
SCRAMBLLED 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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CEVICHE</strong> <strong>GF</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh marinated seafood with lime (add $1/pp)</td>
<td></td>
</tr>
<tr>
<td><strong>CHEESE QUESADILLAS</strong></td>
<td></td>
</tr>
<tr>
<td>Griddled flour tortilla, chiles rajas, oaxaca, and chihuhua cheese</td>
<td></td>
</tr>
<tr>
<td><strong>JALAPEÑO RELLENOS</strong></td>
<td></td>
</tr>
<tr>
<td>Stuffed fried jalapeño poppers with aged cotija cheese, lime, crema, avocado ranch, cilantro</td>
<td></td>
</tr>
<tr>
<td><strong>GUAC-TAILS</strong></td>
<td></td>
</tr>
<tr>
<td>Includes famous guacamole bar, rocco’s seasoned chips, guacamole, salsa <strong>GF</strong></td>
<td></td>
</tr>
<tr>
<td><strong>CEVICHE</strong> <strong>GF</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh marinated seafood with lime (add $1/pp)</td>
<td></td>
</tr>
<tr>
<td><strong>CHOOSE ONE</strong></td>
<td></td>
</tr>
<tr>
<td><strong>PIGS IN BLANKETS</strong></td>
<td></td>
</tr>
<tr>
<td>Tiny hot dogs in puff pastry</td>
<td></td>
</tr>
<tr>
<td><strong>QUESO PUFS</strong></td>
<td></td>
</tr>
<tr>
<td>Puffed dough filled with aged cotija cheese and chihuahua cheese</td>
<td></td>
</tr>
<tr>
<td><strong>FLAUTAS</strong></td>
<td></td>
</tr>
</tbody>
</table>
| 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) |         |
| **MINI MEXICAN SOPE**         |         |
| Shallow shell of masa fried crispy topped with 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 MANGO ACHIOTE** $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

- **Carnes Asada**
  - Grilled skirt steak

- **Puesca**
  - Grilled or blackened mahi

### 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)
  - **Empanadas**
    - 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 $40 | each additional hour $18

- **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 $35 | each additional hour $16

- **TEQUILA** Cazadores Silver, Jose Cuervo Traditional
- **VODKA/GIN** Tito’s, Finlandia, Stoli, Stoli Flavors, Skyy Vodka, 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 $30 | each additional hour $16

- **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 $25 | each additional hour $13

- **WINE** Red and White
- **BEER** Domestic and Imported
- **ASSORTED SOFT DRINKS**

**LOCATIONS**

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOCA RATON</td>
<td>5250 Town Center Cir.</td>
<td>561.416.2131</td>
</tr>
<tr>
<td>BROOKLYN</td>
<td>339 Adams Street</td>
<td>718.246.TACO</td>
</tr>
<tr>
<td>DELRAY BEACH</td>
<td>110 E Atlantic Ave.</td>
<td>561.808.1100</td>
</tr>
<tr>
<td>FT. LAUDERDALE</td>
<td>1313 E Las Olas Blvd</td>
<td>954.524.9550</td>
</tr>
<tr>
<td>NAPLES</td>
<td>9123 Strada PL #7135</td>
<td>239.500.8226</td>
</tr>
<tr>
<td>ORLANDO</td>
<td>7468 W Sand Lake Rd.</td>
<td>407.226.0550</td>
</tr>
<tr>
<td>PALM BEACH GARDENS</td>
<td>5090 PGA Blvd.</td>
<td>561.623.0127</td>
</tr>
<tr>
<td>TAMPA</td>
<td>2223 N. Westshore Blvd.</td>
<td>813.800.TACO</td>
</tr>
<tr>
<td>WEST PALM BEACH</td>
<td>224 Clematis Street</td>
<td>561.650.1001</td>
</tr>
</tbody>
</table>

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.