

• Auténtica Calidad •

• Estilo Tradicional •



BANQUET MENU

ROCCOSTACOS.COM



ANTOJITOS & BOTANAS

min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)

selection of two:
\$22 per person
half hour

selection of four:
\$28 per person
1 hour

selection of six:
\$32 per person
1 hour

serves 2-3 pieces per person
add additional selections: \$5 per person - per item

INCLUDES FAMOUS GUACAMOLE

Rocco's seasoned chips, guacamole, salsa **GF**

CEVICHE

citrus marinated fish
chef selected
(add \$3/pp)

SKIRT STEAK SKEWER

skewered chipotle marinated
skirt steak and chimichurri
(add \$3/pp)

ELOTES

grilled corn "on the cob", chipotle
aioli, queso fresco and Rocco spice

EMPANADAS

choice of:
carnitas, beef, pollo, hongos

MINI TACOS DE CASA

pico de gallo, pickled red onions,
cilantro and queso fresco.
choice of: pollo, carne molida,
cochinitas achiote, hongos

GRILLED CHICKEN SKEWER

with mango achiote

FLAUTAS

crispy flour tortillas filled with
roasted chicken, chihuahua cheese,
salsa chile de arbol

CHIPOTLE CHORIZO ALBONDIGAS

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

QUESA-BIRRIA TAQUITOS

crunchy corn tortilla, onion,
cilantro and consommé

SOPES

chile-mojo pork carnitas, cumin-lime
crema, grilled onions and radish

GRILLED CHICKEN WINGS

honey-chipotle lime bbq sauce
and avocado ranch

BIRRIA ESQUITES

charred corn "off the cob",
chipotle aioli, queso fresco and
slow braised birria brisket

PLATED MENU

\$59/pp • min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)

INCLUDES FAMOUS GUACAMOLE

Rocco's seasoned chips, guacamole, salsa GF

ANTOJITOS

choice of two served family style or passed for half hour

ESQUITES GF mexican street corn off the cob, grilled with cotija cheese, chipotle aioli, Rocco's spice

GRILLED WINGS chipotle-honey lime bbq, avocado ranch

FLAUTAS flour tortillas filled and rolled, fried crispy with chicken and salsa chile de árbol

AUSTIN QUESO tex-mex cheese dip with Rocco's chips

QUESO FUNDIDO chihuahua and cheddar cheeses, chili rajás, baked in a skillet with flour tortillas

EMPANADAS carnitas, cilantro, queso fresco, salsa brava

ESPECIALIDADES DE COCINA

choice of three options

ROCCO'S SIMPLY GRILLED

sweet potatoes, avocado,
lime chicken breast
market fish (add \$5pp)
skirt steak (add \$7pp)

QUESADILLAS

griddled flour tortilla,
chihuahua cheese, chili rajás.

choice of one:

cheese

chicken or mushrooms
steak or shrimp (add \$5pp)

AL CARBON

yellow rice, black beans,
plantains, pickled red
onions, chimichurri
chicken breast
market fish (add \$5pp)
skirt steak (add \$7pp)

TACOS DE CASA

two tacos served on
flour tortillas
(hard corn or GF handmade
corn tortilla available)
pico de gallo, cilantro,
pickled red onions,
cotija cheese, yellow rice
and black beans

choice of:

pollo
slow roasted chicken
in adobo

carne molida
spicy ground beef

cochinitas achiote
slow roasted pork

hongos - mushrooms
(vegan/vegetarian)

MEXICAN COBB SALAD GF

grilled chicken breast,
chopped romaine,
cotija cheese,
black beans, charred
corn, egg, guacamole,
pico de gallo,
chipotle-lime
vinaigrette dressing

ENCHILADAS

choice of:

verdes
slow roasted chicken
in adobo tomatillo sauce

rojas pulled pork,
smoky guajillo sauce

vegetariana
market vegetables,
tomatillo sauce

POSTRES ASSORTMENT

choice of two served family style

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

LUNA'S LIME PIE

chilled creamy lime pie, salted crust,
whipped cream

TRES LECHES CAKE

traditional three milks cake,
oven toasted meringue, bananas
and strawberries

BUFFET MENU

\$75/pp • min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)
build your own or add \$175 per attendant

INCLUDES FAMOUS GUACAMOLE

Rocco's seasoned chips, guacamole, salsa GF

ANTOJITOS

choice of two served family style or passed for half hour

ESQUITES GF

mexican street corn off the cob, grilled with cotija cheese,
chipotle aioli, Rocco's spice

QUESADILLA

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

FLAUTAS

flour tortillas filled and rolled, fried crispy with chicken and salsa chile de árbol

CHIPOTLE CHORIZO ALBONDIGAS

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

AUSTIN QUESO tex-mex cheese dip with Rocco's chips

EMPANADAS carnitas, cilantro, queso fresco, salsa brava

ESPECIALIDADES DE COCINA

choice of three proteins and three sides

AL CARBON

choice of:

- chicken breast • skirt steak
- market fish • grilled shrimp

SIDES

choice of:

ensalada, yellow rice,
black beans, plantains,
sweet potatoes, tortillas

ADD
ON

MOLCAJETE STATION

served sizzling in a traditional
lava rock molcajete "MOKA-HET-TAY"
with flour tortillas, pico de gallo,
cotija cheese, guacamole, sour cream
GF* (*when served with corn tortilla)

carne \$15 pp • seafood \$18 pp

POSTRES ASSORTMENT

choice of two served family style

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

LUNA'S LIME PIE

chilled creamy lime pie, salted crust,
whipped cream

TRES LECHES CAKE

traditional three milks cake,
oven toasted meringue, bananas
and strawberries

ROCCO'S TACO BAR

\$38/pp • min. 20 people • includes: assorted soft drinks
(per person prices do not include tax and service charges)
build your own or add \$175 per attendant

INCLUDES FAMOUS GUACAMOLE

Rocco's seasoned chips, guacamole, salsa GF

served with pico de gallo, cilantro, pickled red onions, aged cotija cheese
– flour tortillas –
– hard corn tortillas –
– housemade soft corn tortillas –

(GF when served with corn tortillas)

CHOICE OF 3

• POLLO •

pulled chicken breast in adobo

• CARNE MOLIDA •

spicy ground beef

• COCHINITAS ACHIOTE •

slow roasted pork

• HONGOS •

mushrooms

UPGRADE YOUR TACOS

\$7pp per option

• PESCADO •

grilled or blackened fish

• CARNE ASADA •

marinated grilled steak

• CARNITAS •

carnitas style pork, cilantro, onion, salsa brava

• CAMARONES •

shrimp

SIDES

includes
ensalada, yellow rice, black beans

BRUNCH

offered saturday & sunday | served till 4pm

\$65/pp • min. 20 people • includes: iced tea, assorted soft drinks, coffee
(per person prices do not include tax and service charges)

INCLUDES FAMOUS GUACAMOLE

Rocco's seasoned chips, guacamole, salsa GF

ESPECIALIDADES DE COCINA

choice of three

AVOCADO TOAST bacon, artisan bread, avocado, sunny side up eggs, heirloom tomatoes, chilies flakes, cilantro, evoo, sea salt, fruit salad

WET BURRITO CON HUEVOS scrambled eggs, rajas, bacon, potatoes, cheese, guacamole, pico de gallo, sour cream, salsa roja

STEAK & EGGS GF marinated grilled steak, sunny side up eggs, breakfast potatoes, tomato

DESAYUNO TACOS* scrambled egg breakfast tacos, bacon, rajas, cotija cheese, cilantro, chile de árbol (*GF when served with corn tortillas)

MEXICAN COBB SALAD GF grilled chicken breast, chopped romaine, cotija cheese, black beans, charred corn, egg, guacamole, pico de gallo, chipotle-lime vinaigrette dressing

TACOS DE CASA

two tacos served on flour tortillas (hard corn or GF handmade corn tortilla available) pico de gallo, cilantro, pickled red onions, cotija cheese, yellow rice and black beans choice of:

- pollo - slow roasted chicken in adobo
- carne molida - spicy ground beef
- cochinitas achiote - slow roasted pork
- hongos - mushrooms

SIDES

choice of two served family style

AGAVE GLAZED BACON GF

YELLOW RICE GF

ENSALADA MIXTA GF

FRESH SEASONAL FRUIT

ESQUITES

MEXICAN POTATOES GF

BLACK BEANS GF

SWEET PLANTAINS

POSTRES ASSORTMENT

choice of two served family style

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

LUNA'S LIME PIE

chilled creamy lime pie, salted crust, whipped cream

TRES LECHES CAKE

traditional three milks cake, oven toasted meringue, bananas and strawberries

BRUNCH COCKTAILS

unlimited bloody marys, mimosas or rosé (2hrs max)
each additional hour \$17

DRINK PACKAGES

(per person prices do not include tax and service charges)

Drink packages do not include shots of any kind, Red Bull or Bottled Water

SUPER PREMIUM BAR

two hours \$100/each additional hour \$50

TEQUILA Clase Azul Blanco, Casamigos Blanco, Don Julio Reposado, Clase Azul Reposado, Casamigos Reposado, Casamigos Anejo, Don Julio Anejo, Don Julio 1942

VODKA Belvedere, Grey Goose

GIN Hendrick's

BOURBON Woodford Reserve

WHISKEY Crown Royal

SCOTCH Glenlivet, The Macallan 12

RUM Bacardi, Captain Morgan

BEER Domestic and Imported (Bottled or Draft)

WINE Red and White Wines

SOFT DRINKS Assorted

PREMIUM BAR

two hours \$50/each additional hour \$25

TEQUILA Teremana Blanco, Patron Blanco, Teremana Reposado, Herradura Anejo

VODKA Tito's, Ketel One

GIN Tanqueray Gin

BOURBON Maker's Mark

WHISKEY Crown Royal

SCOTCH Johnny Walker Black

RUM Bacardi, Captain Morgan

BEER Domestic and Imported (Bottled or Draft)

WINE Red and White Wines

SOFT DRINKS Assorted

CALL BRAND BAR

two hours \$40/each additional hour \$18

TEQUILA Jose Cuervo Silver Tradicional, Jose Cuervo Tradicional Reposado, Jose Cuervo Tradicional Anejo

VODKA Finlandia

GIN Bombay

BOURBON Jim Beam

WHISKEY Jack Daniels

SCOTCH Dewars

RUM Bacardi, Captain Morgan

BEER Domestic and Imported (Bottled or Draft)

WINE Red and White House Wines

SOFT DRINKS Assorted

BEER AND WINE BAR

two hours \$28/each additional hour \$14

WINE Red and White House Wines

BEER Domestic and Imported (Bottled or Draft)

SOFT DRINKS Assorted

SPECIALTY BAR

two hours \$38/each additional hour \$16

MARGARITAS House Margarita

SANGRIA Red, White and Rosé

WINE Red and White House Wines

BEER Domestic and Imported (Bottled or Draft)

SOFT DRINKS Assorted

DRINK VOUCHER

PREMIUM \$15/pp
CALL \$12/pp

CASH BAR

\$175 bartender fee
will apply

ADD A WELCOME DRINK

\$5 HOUSE MARGARITA
-(passed or set)-

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 7 days in advance with deposit.

LOCATIONS

BOCA RATON

5250 Town Center Cir.
561.416.2131

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

SARASOTA

243 N Cattlemen Rd.
941.477.8226

TAMPA

2223 N Westshore Blvd.
813.800.8226

WEST PALM BEACH

224 Clematis Street
561.650.1001

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* minimums differ per location and day of week

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 7 days in advance with deposit.