SERVICES

Drop Off
We bring it to your door hot/cold and fresh.
Prices do not include taxes and gratuity.

Set-Up
We can bring it in to your party room or serving area, then set up the chafers and sternos, bowls, beverage coolers. Arrange the table with service ware, plates, napkins and any decorations.

Full Service
Let Rojo provide the perfect food and beverage menu for your next event. From small private affairs to large corporate events we pride ourselves in the ability to surpass the expectations of our guests. We provide a fresh approach to any kind of event.

Your catering contact will be happy to help you arrange any or all of the services below:

Full Bar Service
Certified Bartenders
Servers
Sodas and waters
Extensive choice of liquor, beer and wine
Champagne Toasts
Tequila Tasting

Full Food Service
Experienced Servers
Sit Down Dinners
Buffets
Receptions

Rental Equipment and Supplies
Glass Stemware, Barware
Dishes and Flatware
Portable Bars
Buffet Ware
High Top Tables
Linen

The Shops at West End
1602 West End Boulevard
St. Louis Park, MN 55416
952-657-5385

Nicollet Mall
921 Nicollet Mall
Minneapolis, MN
612 351 1234

Catering Contact
Emily Larson - West End (Metro Area)
952 657 5385 Main
612 819 3337 Cell
Larson@rojomexicangrill.com

Lindsay Donofrio - Nicollet Mall (Downtown)
612 358 2009 Main
Donofrio@rojomexicangrill.com
THE CLASSICS
Served with sides of refried beans and sweet rice

Enchiladas
Pick one filling:
Filled corn tortillas served with sour cream, and Cotija cheese and your choice of Pasilla chile sauce or roasted poblanos cream sauce
Cheese 12.95  Chicken 15.50  Beef 15.50

Soups
Tortilla Soup  Chicken, avocado, sour cream and crispy tortilla strips
Roasted Corn Chowder  Corn, shreaded chicken, poblano pepper and green chiles topped with Monterey Jack and cilantro

Fajitas
Each served with sautéed onions, peppers. Set up on the side;
Choice of tortillas, sour cream, shredded lettuce, Asadero and Manchego cheese, pico de gallo and guacamole
Grilled Chicken  17.95  Carne Asada  19.95  Grilled Shrimp 19.95

Ribs
Fire-roasted baby back ribs glazed with a five-spice smoked bbq sauce, sweet cabbage slaw 17.25

House Specialty
Slow roasted pork, onions, serrano peppers and sour cream with pasilla chile sauce 17.75

PARTY SALADS
All dressings served on the side

Southwest Caesar
Romaine and Iceberg lettuce, chipotle Caesar dressing, Pepper Jack cheese, pico de gallo and crispy tortilla strips

Tomatillo Salad
Mixed greens and Romaine lettuce, Asadero and Manchego cheese, roasted corn, tomatoes, tomatillo dressing, topped with Cotija cheese.

Chopped Salad
Chopped Arugula, pepitas, toasted fideo pasta, diced avocado, tomatoes, tequila lime dressing, topped with Queso Fresco

Taco Salad
Taco Salad Romaine and Iceberg lettuce, Asadero and Manchego cheese, roasted corn, pico de gallo, black olives, topped with sour cream and tomatillo salsa

Half Pan 49.95  Full Pan 99.95
Serves 4-6  Serves 8-10
Add Grilled Chicken  12.00  Add Grilled Chicken 24.00
Add Carne Asada or Shrimp 20.00  Add Carne Asada or Shrimp 40.00
Add Additional Dressing  5.00 (1/2 pint)

Dessert options available upon request

BUILD YOUR OWN TACO BAR

16.00 per person
Minimum 10 servings  |  Choose one protein
Taco bar includes: Tortillas (choice: flour/Corn), lettuce, cheese, pico, sour cream, and sides of rice and beans.
Upon request we will supply serving equipment (chafers, sternos, and utensils) plates and napkins. Additional fees may apply for certain equipment and set up.

Vegetarian
Roasted corn, sweet potatoes, squash, onion, black beans
Carnitas
Slow roasted pork
Ground Beef
Seasoned ground beef, green chiles
Chicken
Grilled marinated chicken

ADD 2.00 PER PERSON FOR:
Shrimp  Carne Asada
Sautéed shrimp, sweet chile sauce  Grilled marinated skirt steak

Catering Pans
Protein pans serve 10-12 people but do not include any sides
Ground Beef  70.00  Shredded Chicken 60.00
Carnitas 65.00  Shrimp 90.00
Carne Asada 95.00  Chicken Fajitas 110.00
Carne Fajitas 130.00

Side Pans
Fajita Veggies  40.00
Sweet Rice  40.00
Black or Refried Beans  40.00
Fresh Fruit  50.00
Poblano Queso  100.00

BEVERAGES
Soda/Water
16 oz Pepsi or Coke Products and Bottled Water 2.00 ea, Cans 1.50
Bottled Craft Soda 3.50

Liquor, Beer, Wine
Bar set up and service is available upon request

Additional Sides
Black beans  13.00 (pint)  Shredded Lettuce  4.00 (pint)
Corn/Flour Tortillas  8.00 (16)  Mexican Cheese  12.00 (pint)
Carne Asada  13.75 (8 pieces)  Catalina  12.00 (pint)
Diced Tomatoes  7.00 (pint)  Sour Cream  8.00 (pint)
Guacamole  18.00 (pint)  Sweet Cabbage Slaw  6.00 (pint)
Mild Salsa  6.00 (pint)  Sweet Rice  14.00 (pint)
Pico de Gallo  10.00 (pint)  Tomatillo Green Salsa  7.00 (pint)

TORTA PLATTERS

Beef Torta
Full sandwich served with fries
Machaca beef with cabbage slaw 10.95

Chicken Torta
Full sandwich served with fries
Marinated chicken breast, cabbage slaw, lettuce, pico de gallo, Cotija cheese and guacamole 10.95

HALF TORTA WITH SIDE SALAD
Choose a Chicken or Beef half Torta and choice of the Salads: Southwest, Tomatillo, Taco, and Chopped 10.95

COCKTAIL PARTIES, RECEPTIONS, OR JUST APPETIZERS

Hot Bites
Each serves 6-8 people
Marinated Chicken Skewers 48.00
Carne Asada Skewers 52.00
Carne Asada 28.00
Three Cheese Quesadilla 39.00
Chicken Quesadilla 50.00
Pork Quesadilla 50.00
Carne Asada Quesadilla 56.00
Three Cheese Crisp 38.00
Chicken & Poblano Chile Crisp 46.00
Shrimp & Corn Crisp 48.00
Chorizo & Black Olives Crisp 46.00
BBQ Pork Crisp 46.00
Roasted Poblano Queso 37.00

Cold Bites
Served with freshly fried corn tortilla chips
Each serves 6-8 people
Fresh Guacamole 42.00
Rojo Guacamole 45.00
Ceviche 60.00
Mild Salsa 18.00
Tomatillo Salsa 22.00