

PRIVATE DINING

Unlimited Buffet

Salsa Bar

Perfect for a late afternoon party! Our fresh Tortilla Chips, Classic Salsa, Tomatillo Salsa, and Queso.

\$7 PER PERSON

ADD GUACAMOLE \$9 PER PERSON

ALL BUFFETS ARE SERVED WITH

Fresh Tortilla Chips, Classic Salsa, Tomatillo Salsa, Queso, Guacamole, Refried Beans, and Mexican Rice. Non-alcoholic beverages included.

Enchilada Extravaganza

SELECT TWO ♦ \$15 PER PERSON

Enchiladas can be added to Fajita Fiesta or Taco Taster by the dozen for \$36 per dozen

CHEESE & ONION ENCHILADAS

Topped with Chili Con Carne

CHICKEN ENCHILADAS

Topped with Sour Cream Sauce

BEEF ENCHILADAS

Topped with Queso

Taco Taster

\$15 PER PERSON

Tacos can be added to Fajita Fiesta or Enchilada Extravaganza by the dozen for \$36 per dozen

GROUND BEEF

Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes, and Shredded Cheese. Served with Soft Flour and Crispy Corn Tortillas.

RANCHERO CHICKEN

Shredded Ranchero Chicken, Shredded Lettuce, Diced Tomatoes, and Shredded Cheese. Served with Soft Flour and Crispy Corn Tortillas.

Fajita Fiesta

CHICKEN ♦ STEAK ♦ COMBINATION

Our signature marinated grilled Steak and/or Chicken served with freshly Sliced Sautéed Onions & Peppers, Guacamole, Sour Cream, Pice De Gallo, Shredded Cheese, and Soft Flour Tortillas.

\$17 CHICKEN ONLY PER PERSON

\$19 STEAK OR COMBO PER PERSON

ADD SHRIMP \$4 PER PERSON

RESERVATION AND CANCELLATION POLICY

A valid credit card number is necessary to hold the private dining room until the day of the event. At the time of booking, your credit card will be charged \$25 to validate the card. We require a minimum of 7 days notice for cancellations. In the event the party is cancelled with less than 7 days notice, a cancellation fee will apply as follows: \$75 for weekday lunch parties; \$150 for all evening and weekend lunch events. The card on file will be charged if event is cancelled with less than 7 days notice. If less than 90% of the booked guest count is not met, the party will be charged for 90% of the booked guest count.

Mama Roja
MEXICAN KITCHEN

PRIVATE DINING

Beverages

Pitchers

RITA ROCKS \$32

Jose Cuervo Tradicional, Cointreau, Sweet & Sour

PERFECT MARGARITA \$36

Jose Cuervo Tradicional, Cointreau, Grand Marnier, Sweet & Sour

HORSESHOE MARGARITA \$38

Herradura Silver, Cointreau, Fresh Lime Juice, Agave Nectar, Salt Rim

FRESA MARGARITA \$38

Strawberry Infused Herradura Silver, Cointreau, Sweet & Sour, Sugar Rim

SOME LIKE IT HOT \$38

Habanero & Mango Infused Herradura Reposado, Cointreau, Sweet & Sour, Salt Rim

HOUSE-MADE SANGRIA \$32

Mama's Secret Sangria Recipe

ROJA SHAKER \$36

El Jimador Chile Infused Blanco, Cointreau, Sweet & Sour

ROSA RITA \$38

Watermelon Infused Herradura Silver, Cointreau, Sweet & Sour, Salt Rim

Wine by the Bottle

LEVIT8 CHARDONNAY \$35

MOHUA SAUVIGNON BLANC \$31

LEVIT8 CABERNET SAUVIGNON \$39

MOSSBACK PINOT NOIR \$35

Beers

CERVEZA \$4.5

Corona
Corona Light
Corona Premier
Dos XX Amber
Dos XX Lager
Modelo Especial
Negra Modelo
Pacífico
Tecate
Tecate Light

DOMESTIC \$3.5

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra

We would like to see you make it home safely. If you do not have a designated driver, please allow us to call a ride for you.



Mama Roja
MEXICAN KITCHEN