

# PRIVATE DINING AND CATERING

Mama Roja  
MEXICAN KITCHEN

## Salsa Bar

PERFECT FOR A LATE AFTERNOON PARTY!

Fresh Tortilla Chips with  
Classic Red Salsa, and House Queso

**\$35**

Serves 8-10



**ADD ONS \$16**

Roasted • Habanero • Vegetable • Tomatillo



## STARTERS Serves 8-10

CORN CAKES	\$28
WHITE QUESO	\$25
TORTILLA SOUP	\$35
GUACAMOLE	\$30

## SALADS

### HOUSE SALAD Serves 8-10

Mixed Greens, Corn Relish, Mixed Cheese, Tortilla Strips, Chipotle Ranch

\$25

### COZUMEL SALAD Serves 8-10

Avocado, Radish, Tomato, Jalapeño, Roasted Corn, Honey-Garlic Vinaigrette

\$30

### MANGO AVOCADO SALAD Serves 8-10

Black Bean Corn Salsa, Spiced Pecans, Mixed Cheese, Tortilla Strips, Cilantro, Champagne Vinaigrette

\$32

### MINI BEEF OR CHICKEN TACO SALAD Serves 1

Ground Beef or Chicken, Shredded Lettuce, Borracho Beans, Rice, Queso, Guacamole, Sour Cream, Pico De Gallo, House-Made Taco Bowl

\$8

Mama Roja does not require a deposit to book our private dining rooms. On-site parties are booked with a base \$250 per hour food and beverage minimum purchase before tax and gratuity. (1 Hour=\$250 or more, 2 hours=\$500 or more, 3 hours=\$750 or more). If food and beverage purchase does not reach \$250 per hour you will incur the difference via a room fee. All food and beverage purchases will be charged as one payment, including room fee if applied. Alcohol can be processed as a separate payment upon request. Catering orders are offered for pick-up or delivery. Delivery will require a \$250 food and beverage minimum purchase before tax and gratuity, delivery charges may apply. Serving dishes, utensils, plates, and silverware can be included upon request.



"Please submit all Private Dining or Catering inquiries using the "Contact Us" button at the bottom of our home page with the following information:

- \*Event Date
- \*Time Frame
- \*Guest Count
- \*Buffet selection including add on's
- \*Alcohol selection if on-site
- \*Address of delivery if applicable

# FAJITA Fiesta

Our signature marinated grilled steak and chicken are served over roasted peppers & onions with guacamole, sour cream, pico de gallo, mixed cheese, and soft flour tortillas.

**\$24 CHICKEN**

**\$28 STEAK**

**\$26 SHRIMP**

**\$27 STEAK & CHICKEN**

**\$32 STEAK, CHICKEN, & SHRIMP**

**ADD ONS** by the pound

Steak \$20 | Shrimp \$18 | Chicken \$15

➤ ALL BUFFETS SERVED WITH SALSA BAR, REFRIED BEANS, AND MEXICAN RICE.

## TACO TASTER

*\$18 Per Person*

**RANCHERO CHICKEN OR GROUND BEEF**

Served with Shredded Lettuce, Diced Tomatoes, and Shredded Cheese  
Choice of Soft Flour and Crispy Corn Tortillas

## ADD ONS

Taco or Enchilada

**Single** **\$3.50**

**Half Dozen** **\$20**

**Full Dozen** **\$40**

## ENCHILADA EXTRAVAGANZA

*Select Two - \$16 Per Person*

**CHEESE & ONION** - Mixed Cheese with Chili Con Carne

**RANCHERO CHICKEN** - Pepperjack Cheese with Sour Cream Sauce

**SEASONED BEEF** - Mixed Cheese with Queso

**DESSERT** *Serves 8-24*

**Tres Leches Cake** **\$60**

## Mama's TAMALE BUFFET

*\$20 Per Person*

Seasoned Pork Tamale, Chili Con Carne, Mixed Cheese



# PRIVATE DINING

## BEVERAGES

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### PITCHERS

#### RITA ROCKS \$32

Add more flavor to your Rita Rocks pitchers for \$4 more  
*Pineapple, Peach, Blackberry, Mango, Coconut*

#### PERFECT MARGARITA \$36

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

#### HOUSE-MADE SANGRIA \$32

Mama's Secret Sangria Recipe

#### SANDIA WATERMELON MARGARITA \$36

Watermelon Infused Herradura Silver, Cointreau, Sugar Rim

#### MAMA ROSA STRAWBERRY MARGARITA \$36

Cazadores Blanco Tequila, Cointreau, Strawberry Rose Syrup,  
Fresh Lime Juice

#### HORSESHOE SKINNY MARGARITA \$36

Don Julio Blanco, Cointreau, Monin Strawberry Rose Syrup,  
Lime Juice, Sugar Rim

#### ROJA SHAKER \$38

El Jimador Chile Infused Blanco, Cointreau, Sweet & Sour



Guests that would like to order *specialty* cocktails can be served at our bartop just outside of the private dining room.

### WINE *by the* BOTTLE

#### LEVIT8 CHARDONNAY \$35

#### LEVIT8 CABERNET SAUVIGNON \$39

#### MOHUA SAUVIGNON BLANC \$31

#### IRONY PINOT NOIR \$39

Guests consuming alcohol must provide proper identification. Alcohol is only offered for on-premise private events. It is our responsibility to see you make it home safely. If you do not have a designated driver, please allow us to call a ride for you!

### BEER

#### IMPORT BUCKETS \$28

Choose 5

CORONA

CORONA LIGHT

CORONA PREMIER

DOS XX AMBER

MODELO ESPECIAL

MODELO NEGRA

PACIFICO

TECATE

#### DOMESTIC BUCKETS \$22

Choose 6

BUD LIGHT

COORS LIGHT

MILLER LITE

MICHELOB ULTRA