PRIVATE DINING AND CATERING



Salsa Bait PERFECT FOR A LATE AFTERNOON PARTY!		
Fresh Tortilla Chips with		
Classic Red Salsa, and House Queso		
\$35	STARTERS	Serves 810
Serves 8-10	CORN CAKES	\$28
	WHITE QUESO	\$25
ADD ONS \$16	TORTILLA SOUP	\$35
Roasted • Habanero • Vegetable • Tomatillo	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	o, Champagne Vinaigrette	\$ 32
MINI BEEF OR CHICKEN TACO SALAD Serves 1		\$ 8

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



9219 LAKE HEFNER PARKWAY | OKLAHOMA CITY, OKLAHOMA | 405.302.6262 | MAMAROJA@HALSMITH.COM | WWW.MAMAROJA.COM



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.



\$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

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 Oueso

> Mama's TAMALE BUFFET ^{\$}20 Per Person Seasoned Pork Tamale, Chili Con Carne, Mixed Cheese

ADD ONS

Taco or Enchilada

Single	^{\$} 3.50
Half Dozen	\$ 20
Full Dozen	^{\$} 40



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PRIVATE DINING BEVERAGES



\$34

\$34

PITCHERS

RITA ROCKS Add more flavor to your Rita Rocks pitchers for \$4 more Pineapple, Peach, Blackberry, Mango, Coconut	^{\$} 32
PERFECT MARGARITA Lunazul Reposado, Cointreau, Grand Marnier	^{\$} 36
HORSESHOE MARGARITA Cazadores Blanco, Cointreau, Fresh Lime Juice, Agave Nec	° 36 tar
BAHAMA MAMA Bumbu Rum, Bacardi Coconut Rum, Pineapple Cordial	^{\$} 34

BLACK CHERRY MAI TAI

Bumbu Rum, Bacardi Coconut Rum, Tropical Black Cherry Cordial

HOUSE-MADE SPARKLING WHITE PEACH SANGRIA ^{\$}36 St-Germain, House White Sangria, Peach Cordial, Sparkling Wine

BLUE HAWAIIAN Bacardi Superior, Blue Curacao, Coconut Cordial

\$34 MAMA ROSA STRAWBERRY MARGARITA Lunazul Blanco, Triple Sec, Reál Strawberry Syrup, Lime Juice



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



Weekdays \$250 minimum per hour // Weekends \$500 minimum per hour

BEER **IMPORT BUCKETS \$28** Choose 5 CORONA MODELO ESPECIAL **CORONA LIGHT MODELO NEGRA CORONA PREMIER** PACIFICO DOS XX AMBER TECATE DOMESTIC BUCKETS \$22 Choose 6 **BUD LIGHT** MILLER LITE **COORS LIGHT MICHELOB ULTRA**

CATERING