



## TO-GO CATERING MENU

JUNE 2024

### GROUP TACO PARTY KITS

MAKE YOUR OWN TACOS OR ENJOY AS A RICE PLATE

Everything you need to recreate the tacos of your dreams at home.  
Includes: slaw, heirloom corn tortillas, black beans, salsa, Mexican rice

\$28 PER PERSON

ROASTED BRISKET

CHICKEN COLORADO

LAMB BARBACOA

AL PASTOR SPICED MARKET VEGETABLES

SEASONAL FISH +\$7 PER PERSON

ROASTED JUMBO SHRIMP +\$6 PER PERSON

*Check out our current dinner & brunch menus for more options.*

### GROUP ENTREE PLATTERS

**MOLÉ DE LA CASA** ROASTED SEASONAL VEGETABLES, MOLE ROSA, SEEDS, RICE  
WITH CHOICE OF PROTEIN

**"FAJITA" PLATTER** ROASTED PEPPER, CHARRED ONIONS, FRESH SLAW, RICE, TORTILLAS  
WITH CHOICE OF PROTEIN

ADOBO ROAST CHICKEN 30      GRILLED SKIRT STEAK 39      VEGETABLES 25  
ROAST SALMON 32      JUMBO SHRIMP 32      COD A LA PLANCHA 29

PER PERSON PRICING

### GROUP PARTY ADDITIONS

CHIPS & SALSA \$4 PER PERSON

GUACAMOLE, CHIPS, SALSA \$8 PER PERSON

CEVICHE DU JOUR\* \$15 PER PERSON

TAMALES (VEG OR CHOICE OF PROTEIN), CHIHUAHUA CHEESE, SALSA ROJOS \$8 EACH

ESQUITES ESPECIAL WARM OFF-THE-COB STREET CORN \$7 PER PERSON

TIJUANA CAESAR SALAD COTIJA, FRIED HOMINY \$7 PER PERSON

CHOPPED SALAD LIME VINAIGRETTE \$7 PER PERSON

ESCABECHE PICKLED VEGETABLES \$3 PER PERSON

BLACK BEANS \$3 PER PERSON

MEXICAN RICE \$3 PER PERSON

ORGANIC CORN TORTILLAS \$8 FOR 20

FLOUR TORTILLAS \$8 FOR 20

ALL CATERING ORDERS MUST BE PLACED AT LEAST 24 HOURS IN ADVANCE  
EXTRA-LARGE ORDERS MAY REQUIRE MORE LEAD TIME.

We can customize a menu just for you. Please ask our team for assistance in crafting The perfect menu for your event.

COSMICABOSTON.COM  
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MENU SUBJECT TO CHANGE

# CÒSMICA

MEXICAN FOOD & BAR

## TAKE AWAY BAR

ALCOHOLIC BEVERAGES ARE FOR PICK-UP ONLY

**MARGARITA PITCHER** @4 GLASSES 55

**CADALLAC MARGARITA PITCHER** @4 GLASSES 70

**SANGRIA PITCHER** @4 GLASSES 45

## FOOD WARMING/REHEATING INSTRUCTIONS

If food is not being served immediately, hot items can be held in an oven at 200 degrees f until ready to serve.

To reheat, place all foil pans (protein, beans, rice) in an oven for approximately 375 degrees with the lids on.

Tortillas should be warmed individually in a cast iron skillet or frying pan (a few seconds on each side) and then placed in a tortilla warmer or towel to keep warm.

We know that sometimes, an occasion calls for something special  
- that's why we're happy to offer private events and semi-private  
dining options at our establishments and beyond.

## Our Venues

**COSMICA** at the Revolution Hotel

*up to 250+ guests in main room,  
170 guests in Plastic Flamingo Room & 125 on our patio*

**THE BEEHIVE**

*up to 400+ guests & 100 on our patio  
[www.beehiveboston.com](http://www.beehiveboston.com)*

**THE CYCLORAMA** at the Boston Center for the Arts

*up to 1,000 guests*



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