



TO-GO CATERING MENU

NOVEMBER 2022

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 or refried beans,
Salsa, Mexican rice or ancient grains +\$2

\$24 PER PERSON

ROASTED BRISKET

CHICKEN COLORADO

DUCK & PORK CARNITAS

COCHINITA PIBIL YUCATÁN-STYLE BBQ PORK

AL PASTOR SPICED MARKET VEGETABLES

ROASTED SWORDFISH/SEASONAL FISH +\$7 PER PERSON

ROASTED SHRIMP +\$6 PER PERSON

UP TO 6 GUESTS = 1 PROTEIN CHOICE

7 TO 12 GUESTS = 2 PROTEIN CHOICES

13 TO 24 GUESTS = 3 PROTEIN CHOICES

25+ GUESTS = 4 PROTEIN CHOICES

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

GROUP PARTY ADDITIONS

CHIPS & SALSA \$4 PER PERSON

GUACAMOLE, CHIPS, SALSA \$8 PER PERSON

CEVICHE OR TARTARE DU JOUR* \$15 PER PERSON

ALBÓNDIGAS COCKTAIL MEATBALLS, JALAPENO TOMATO SAUCE \$24 DOZEN

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

BACON REFRIED BEANS \$ 3 PER PERSON

MEXICAN RICE \$3 PER PERSON

AZTEC GRAIN SALAD \$5 PER PERSON

ORGANIC CORN TORTILLAS \$8 FOR 20

FLOUR TORTILLAS \$8 FOR 20

TRES LECHES CAKE \$6 PER PERSON

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](https://cosmicaboston.com)
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CÒSMICA

MEXICAN FOOD & BAR

TAKE AWAY BAR

ALCOHOLIC BEVERAGES ARE FOR PICK-UP ONLY

PITCHER (32OZ [5 TO 6 DRINKS])

HALF PITCHER (16OZ [2 TO 3 DRINKS])

MARGARITAS TO GO PITCHER/HALF PITCHER

MARGARITA SILVER TEQUILA, LIME, AGAVE 50/25

STRAWBERRY MARGARITA SILVER TEQUILA, LIME, AGAVE 50/25

WINE SANGRIA TO GO

WHITE OR RED PITCHER 35

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*

THE CYCLORAMA at the Boston Center for the Arts

up to 1,000 guests



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