



CÒSMICA

MEXICAN FOOD & BAR



TO-GO CATERING MENU

JANUARY 2023

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 or ancient grains +\$2

\$24 PER PERSON / MINIMUM ORDER FOR 8 GUESTS

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

*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 DU JOUR* \$15 PER PERSON

ALBÓNDIGAS COCKTAIL MEATBALLS, JALAPENO TOMATO SAUCE \$24 DOZEN

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

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
HELLO@COSMICABOSTON.COM

MENU SUBJECT TO CHANGE

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TAKE AWAY BAR

ALCOHOLIC BEVERAGES ARE FOR PICK-UP ONLY

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

MARGARITAS TO GO

MARGARITA REAL ZEPEDA TEQUILA, LIME, AGAVE 25

CADILLAC MARGARITA CASAMIGOS BLANCO, ORANGE LIQUOR, LIME 32

APPLE CIDER MARGARITA REAL ZEPEDA TEQUILA, APPLE CIDER, ORANGE, LIME, AGAVE 26

PALOMA MILAGRO BLANCO TEQUILA, GRAPEFRUIT, SALT, JARRITOS GRAPEFRUIT SODA 30

TROPICAL OLD FASHIONED RUM, ANGOSTURA BITTERS, ORANGE BITTERS, DEMERARA 26

PEAR MARTINI GIN, PEAR LIQUEUR, ELDERFLOWER, LIME, AGAVE 28

COOL AS A CUCUMBER JALAPENO-INFUSED TEQUILA, CUCUMBER AQUA FRESCA, LIME, AGAVE 28

LOS VECINOS NEGRONI MEZCAL, CAMPARI, SWEET VERMOUTH 29

WINE SANGRIA TO GO

WHITE OR RED 24

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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