



# 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  
ALL ARE SERVED IN 16OZ CONTAINERS [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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