



CATERING MENU

zona rosa™

TAQUERIA

served with house made tortillas, chips and tres salsas, side of beans

ESPECIAL

\$18.25/person

2 meats

1 seafood

1 veggie

TAQUIZA

\$16.5/person

1 meat

1 seafood

1 veggie

CLASSICO

\$15.25/person

2 meats

1 veggie

MEATS

COSTILLAS.

guajillo chile braised niman ranch baby-back ribs, cabbage, tomatillo avocado salsa

CHIMICHURRI.

niman ranch skirt steak pan seared, fingerling potatoes, chimichurri sauce

CHORIZO Y MOLE NEGRO.

pork chorizo, mole negro, black bean puree, sweet potatoes

POLLO.

mary's free range chicken, kale, toasted pepita, salsa verde, crema

SEAFOOD

CAMARONES.

grilled shrimp, fennel, cabbage slaw, chipotle mayo

SALMON.

wild salmon filet blackened, shiitake mushroom corn relish, cilantro aioli, crisped bacon

VERDURAS

wilted cabbage, fennel, brussel sprouts, shallots, potatoes, goat cheese, cilantro crema, pecans

VEGAN.

ranchito gordo white beans, shiitake mushrooms, kale, cashew salsa

HUEVOS Y PAPAS.

scrambled eggs, fingerling potato, seasonal greens, queso fresco, cilantro crema

delivery/or pickup orders

CONTACT INFO | dine@zonarosasj.com | zonarosasj.com

2 LOCATIONS | los gatos 408.884.8268 | san jose 408.275.1411

ZR PARTY PLATTERS

served with chips & 2 salsas, warm tortillas

Full Pan \$375. Serves 60-75 | Half Pan \$280. Serves 25-35

CARNITAS.

white rice, black beans, plantains

PUERCO de MOLE VERDE.

slow cooked pork, mole verde, seasonal veggies

ALAMBRE.

grilled steak or chicken, peppers, onions, queso, avocado

VERDURAS. (VEGAN)

charred sweet potato, tomatillo sauce, kale, pistachio, black beans, cashew salsa

ENCHILADAS | \$13.5/person 2 per order

served with house made tortillas,
chips and tres salsas, side of beans

POLLO.

mary's free range chicken, mole colorado, queso fresco,
crema, rancho gordo pinto beans

PATO.

mary's free range duck + mole negro, oaxaca, queso
fresco, crema, white rice

ALBONDIGAS.

niman ranch grass fed beef meatballs, red mole sauce,
queso fresco, crema, black beans BLUE

VERDURAS.

sweet potato, poblano, caramelized onion, artisan cheese,
almond pesto verde, crema, alubia beans

CARNITAS.

white rice, black beans, plantains

SIDES | serves 10

EMPANADAS. choose one or combination platter 52.

QUESADILLAS. choose one or combination platter 52.

CHIPS & GUACAMOLE. 32.

PISTACHIO & BACON. 38.

TRES SALSAS y CHIPS. 35.

ENSALADA TEMPORADA. 75.

ELOTE ROASTED CORN "OFF THE COB". 85.

CEVICHE DE-CONSTRUCTED. 75.

TAMALES. 42./dozen

HOUSE MADE TORTILLAS. \$2./person

DESSERT | serves 10

Ibarra chocolate bars, banana bread pudding or key lime pie

DRINK

mexican soda 3./bottle

zona rosa margarita mix 20./half gallon

agua fresca 20./half gallon

