



Welcome to Boca Chicas' Private Room Dinner Menu.

The following will help guide you through your order process. The prices are based on a minimum of 30 people. All buffets come with chips and salsa and are open for a time period of one hour.

Private Room Availability/Rate

Monday - \$150 Room Fee (limited availability)

Tuesday - Not Available

Wednesday - \$150 Room Fee

Thursday - \$150 Room Fee

Friday-Sunday - \$250 Room Fee

Requirements

- » Buffet only
- » Minimum 30 people / Maximum 50 people
- » Monday - Thursday Appetizers or Dinner is required
- » Friday - Sunday Dinner is required
- » 5% Service Fee
- » 7.625% Tax



Boca Chica

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www.BocaChicaRestaurant.com



**Boca
Chica**TM
RESTAURANTE
MEXICANO
y CANTINA



THE MEXICAN EXPERIENCE



Private Room Dinner Menu

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Start Here - Base price \$13.95 per person
CHOOSE ANY TWO of the following main entrées.

Guisados Served with corn or flour tortillas.

GUISADO DE PUERCO

- » Con chile chipotle
- » Con salsa verde y nopales
- » Con chile pasilla y papas
- » Con chile guajillo y nopales

GUISADO DE POLLO

- » Con Olives y verduras en caldo de vino
- » Con verduras en salsa roja
- » Con rajas y cebolla en salsa roja

GUISADO DE BISTEK (add \$0.75 per person)

- » Con rajas y papas en salsa roja

Mole poblano Served with corn or flour tortillas.

Pieces of chicken breast and leg served with a mole sauce, Mexican cheese and onion.

Enchiladas

- » de carne (beef with chile gravy)
- » de carne con salsa verde (beef with salsa verde)*
- » de pollo (chicken with seasoned tomato gravy)
- » de pollo con mole (chicken with mole sauce)*
- » de pollo con guajillo y queso fresco (chicken with salsa guajillo)*
- » de pollo con salsa verde (chicken with salsa verde and Mexican cheese)*
- » de queso (American cheese with chile gravy)
- » de suiza (Monterey jack and American cheese with a seasoned tomato gravy)

Tamales

Tamales are a traditional Mexican dish. Filled with either pork in a chile ancho sauce or chicken in a chile verde sauce.

Deep Fried Tacos

Deep fried tacos filled with beef, lettuce and cheese.

Flautas

Flute shaped corn tortillas filled with chicken then topped with sour cream, queso fresco and cilantro.

Chimichanga

Flour tortillas filled with either beef in a chipotle sauce or chicken in a salsa verde then deep fried.



Chile Relleno en Caldillo (add \$1 per person)

Cheese, beef, or potato stuffed poblano pepper in a egg batter lightly fries served in a tomato based Chile salsa.

Burritos

A flour tortilla filled with either beef, cheese or green/red pork and beans.

Albondigas

A Mexican meatball. This meatball is made with beef, egg and rice then cooked in a salsa roja.

Salchicha con papas

Traditional Mexican sausage cooked in a chipotle based salsa roja and potatoes.

Traditional Taco bar

(Cannot be combined with tex mex or fajita bar.)

Shredded beef or Tinga de Pollo, radish, onion, cilantro and 4 inch corn or flour tortillas.

Tex Mex

(Cannot be combined with traditional or fajita bar.)

Ground beef or Tinga de pollo, lettuce, cheese, tomato, sour cream, 6 inch corn, flour or crisp corn tortillas. 1.7 oz meat per taco.

Fajita Bar per person

(add \$2 per person plus an additional \$1 for shrimp. Cannot be combined with Tex Mex or traditional bar.)

Steak and chicken fajitas, served with corn or flour tortillas. Also includes Pico de Gallo, sour cream, Mexican cheese, guacamole and cilantro.

**The follow item is served separately.
No other choices allowed.*

***Tacos authenticos – \$15.95**

(Choose 2 meats)

Have your tortillas warmed in front of you then filled with lamb, chicken, pork or beef tongue. Served with corn tortillas, sour cream, onion, cilantro, Mexican cheese, cactus, jalapeño, Pico de Gallo and limes. Accompanied with three different salsas.

Choose any two Sides

Included in main entrée price

(Additional side may be purchased for \$1.00 per person.)

SIDES

- » Spanish rice
- » White rice (sinaloa style)
- » Cooked Vegetables
- » Black beans (this side is served in a broth)
- » Refried beans

Choose your Salad

Included in main entrée price

MEXICALI SALAD

Pico de Gallo, tomato, black bean, cilantro and Monterey Jack cheese tossed with Raspberry-chipotle vinaigrette & topped with avocado and corn.

NOPALES SALAD

Marinated cactus strips, romaine lettuce, onions, avocado, tomato, cilantro, Mexican white cheese and seasoned dressing.

ARCOIRIS SALAD

Rainbow pasta, sliced tomato, purple onion, Mexican white cheese and cilantro tossed with mixed lettuce in a light seasoned vinaigrette.

Because our menu is extensive, if there is an item that you would like but is not listed, please inquire for availability.

