

## **LUCHA ROSA**

Our rooftop oasis is the perfect space for events of all occasions. From intimate receptions to larger celebrations and parties, Lucha Rosa provides an elevated experience that your guests will never forget.

### **MINIMUMS**

SEMI- PRIVATE

15 guests

Sunday-Thursday: \$2,000++ Friday & Saturday: \$3,000++

SEMI- PRIVATE

16-20 guests

Sunday-Thursday: \$2,500++ Friday & Saturday: \$3,500++ SEMI- PRIVATE

21-30 guests

Sunday-Thursday: \$4,000++ Friday & Saturday: \$6,000++

PARTIAL BUYOUT

50 cocktail

Sunday-Thursday: \$6,000++ Friday & Saturday: \$10,000++ BUYOUT

up to  $100 \; \mathrm{guests}$ 

Sunday-Thursday: \$15,000++ Friday & Saturday: \$25,000++





# TACOS FOR THE TABLE

\$35 PER PERSON | 60 MINUTES

## **TACOS**

**FAMILY STYLE** 

#### CHICKEN TINGA

stewed tomatoes, shaved onion, chipotle pepper

#### AL PASTOR

sour orange, pickled onion, crispy pork skin

#### CARNE ASADA

salsa verde, radish, jalapeño



# PASSED APPETIZERS CHOOSE FOUR . \$40 PER PERSON 60 minutes of passing

ROCKFISH CEVICHE

MARGARITA OYSTER SHOOTERS

ROASTED CORN & PEPPADEW FRITTERS

AL PASTOR PORK STREET TACOS

CHICKEN TINGA STREET TACOS

AJI TUNA & ESCEBECHE

SHRIMP COCKTAIL

MEZCAL FOIE GRAS TORCHON + \$10

CRISPY PLANTAIN CHIPS piquillo pepper whipped chevre

CHORIZO STUFFED MUSHROOM CAPS spanish manchego

BEEF BARBACOA manchego cheese crouton CHILE & CHEESE QUESADILLA new mexico hatch chile

BLACK BEAN & CHEESE TACQUITOS chihuaahua cheese

CHICKEN SKEWERS pasilla negro chile

CRAB CAKES avocado lime purée

## STATIONARY APPETIZERS

SALMON, SALSA & CHIPS \$15 per person cured salmon, habanero mango salsa, served with plantain chips

SALSA TRIO & TORTILLA CHIPS \$10 per person

SEASONAL GUACAMOLE & CHIPS \$12 per person

SPANISH CHARCUTERIE \$18 per person

ARTISAN CHEESE \$18 per person

ROASTED VEGETABLE ANTIPASTO \$12 per person

CHOPPED SALAD \$12 per person

BLACK BEAN & CHEESE DIP \$12 per person

CHORIZO QUESO FUNDIDO \$15 per person

# SIDE DISHES ALL SIDES \$12 PER PERSON

GRILLED SEASONAL SQUASH

pepita cilantro pesto

ROASTED GREEN BEANS

pequin chile butter

CLASSIC TIJUANA CAESAR SALAD

CHARRED PEPPER TOMATO SALAD IICAMA CHILE LIME SALAD

GREEN CHILE MAC & CHEESE

FRIJOLES CHARROS

MEXICAN GREEN RICE

SWEET CORN PUDDING

RED POTATOES WITH

CHARRED ONIONS & CILANTRO

## **CARVING STATION**

SLOW COOKED BEEF BRISKET \$45 per person red chile bbq

PACILLA NEGRO SPICED BEEF TENDERLOIN \$65 per person

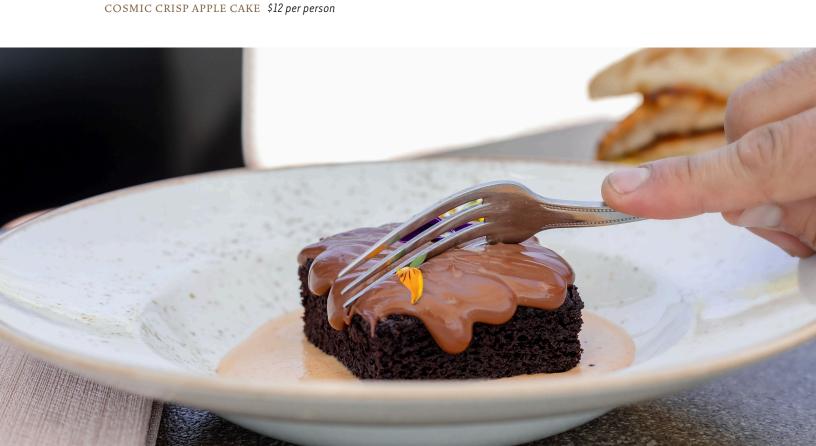
ROASTED KUROBUTA PORK SHOULDER "AL PASTOR" \$45 per person

BEEF PRIME RIB WITH ACHIOTE HORSERADISH CREMA \$75 per person

## **DESSERTS**

CHOCOLATE MOCHA CAKE \$12 per person

CRISPY CANELLA CHURROS \$15 per person



# RESTAURANT POLICIES

#### PRIVATE FUNCTIONS

A guaranteed minimum food and beverage charge is required to secure a private event. The revenue minimum is based on time of day, day of week, and number of guests. Revenue minimums are then subject to a 23% service charge, a 2% admin fee, and a 10% sales tax.

Should you wish to reserve, we require a signed space agreement and a 50% deposit based on the estimated final invoice. Please note that deposits are non-refundable.

Once your event space is confirmed, our catering team will reach out to detail your menu, set up, and program.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number on the final invoice. Additional guests may be added within 72 hours, with approval.
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption.
- Lucha Rosa is not responsible for any lost or stolen personal property.

- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to changes based upon availability and seasonality.

# CONTACT

Please contact Sophia Lucero, our Event Sales Representative to check availability and reserve your event.

Direct Phone: 202-922-7415

Email: sophialucero@remingtonhotels.com