

To the Happy Couple!
Congratulations on your impending nuptials and thank you for considering Rasta Rita Cantina as part of your special day. Together with our catering business, Rasta Rita Margaritas, we have been catering and "pouring love" for special days like yours since 2006. We are very fond of our venue and have worked for many years to curate a place filled with love and charm. We hope you find it as lovely as we do!

If you haven't already taken a tour of our venue, we look forward to showing you around. As you consider your options please keep in mind the many features of our special venue:
full kitchen
kitchenette
refrigerator
ice machine
$36 \times 30$ foot dance floor
shaded seating areas
shaded patio
two full bars
private patio
juliette balcony
three bathrooms handicapped parking
private back entrance
locked gate with code
photogenic mission wall and fountain
fire pits
ample parking

In this folder you will also find a menu for our catering services and margarita packages as well as a floorplan layout to help with your planning. Please feel free to reach out with any questions you might have. We look forward to celebrating with you!

One Love!

Your Amigos at
Rasta Rita Cantina


| A full kitchen | I private patio | ( fire pits |
| :--- | :--- | :--- |
| B kitchenette | J juliette balcony | R ample parking |
| C refrigerator | K three bathrooms |  |
| B ice machine | L handicapped parking |  |
| E $36 \times 30$ foot dance floor | M private back entrance |  |
| F shaded seating areas | N food truck access |  |
| C shaded patio | ( photogenic mission wall |  |
| H two full bars | P fountain |  |



VALUE PRICED PER UNIT.
BOUGHT. PREPARED. SERVED. READY TO EAT PER GUEST.

## APPETIZERS

## GHARCUTERIE BOARD

OUR GUSTOM SPREAD OF LIMITED ITALIAN DRY SALAMIS, IMPORTED PEPPERONI AND PROSGIUTTO, SMOKED HAM, SMOKED turkey, american cheddar, gouda, swiss GRUYERE, ITALIAN BURATA, BRIE, MOZARELLA alongside vegetables and fruit dippers, HONEY, SAVORIES AND SWEETS
SERVED WITH PLATES AND NAPKINS SELF-SERVE

CHEESE AND CRAGKERS
assorted artisinal cheeses WITH A VARIETY OF GRAGKERS
SERVED WITH PLATES AND NAPKINS

## ADD:

FRITTATAS
SPINACH AND EGG WHITE
frittatas with mozzarella cheese SERVED AT ROOM TEMPERATURE

## HUMMUS

ASSORTED HUMMUS FLAVOR DIPS SERVED IN BOWLS WITH SPOON

## SLIDERS

$100 \%$ ANGUS BEEF CHEESEBURGERS SERVED WITH MUSTARD, KETGHUP, RELISH, tomatoes and pickles SERVED WITH PLATES AND NAPKINS

NACHO BAR
SELF-SERVE NACHO BAR INGLUDES: bowls, CHIPS, AND CHEESE TOPPINGS INGLUDE: black olives, Jalapenos, and sour gream

## ADD:

SALSA BAR
tortilla ghips, RED AND GREEN SALSA

BACON-WRAPPED
STUFFED-JALAPENOS
SMOKED BACON WRAPPED AROUND
GREAMGHEESE-FILLED JALAPENO PEPPERS

PERSONAL PIZZAS
our single serve pepperoni pizzas PERFECT FOR EVERYONE! READY TO ENJOY IN MINUTES Zesty tomato sauge, MELTY REAL CHEESE AND HEARTY TOPPINGS OF PEPPERONI, ALL PILED ON TOP OF OUR GRISPY, THICK DEEP-DISH CRUST

## TAQUITOS

GHIGKEN \& CHEESE FLOUR TAQUITOS. SERVED WITH: PLATES, GUAGAMOLE, SALSA

ADD:

## GHICKEN FLAUTAS

SOFT-STYLE TAQUITOS STUFFED WITH Chickeno, beans, cheese, MINGED JALAPENOS

CHICKEN SKEWERS
Grilled chicken breast kebabs SERVED WITH RANCH, bbQ SAUCE

## CHICKEN WRAPS

roasted chicken rolled with swiss GHEESE, SLIGED TOMATO, LETTUGE AND DRESSING

## CHICKEN TENDERS

GRISPY GHICKEN BREAST STRIPS
SERVED WITH RANGH DRESSING AND bBQ SAUCE
SERVED WITH PLATES AND NAPKINS

## BAR

## ASSORTED

FANGY HARD NUTS
SERVED in SMALL bowls
GHAMPAGNE TOAST
chilled champagne
SERVED WITH FLUTES
COFFEE STATION
REGURLAR, DECAF, AND HOT WATER SERVED WITH
GUPS, LIDS, STIRRER STRAWS, GREAMER, SUGARS

## DESSERTS

ICE GREAM SUNDAE BAR
GHOGOLATE, VANILLA, STRAWBERRY IGE GREAM SELF SERVE BAR INGLUDES: BOWLS, SPOONS TOPPINGS INGLUDE NUTS, CHERRIES, CHOGOLATE SAUGE, BUTTERSGOTGH, WHIPPED GREAM

IGE GREAM SANDWIGH BAR SERVED WITH DRUMSTIGKS IGE GREAM SANDWIGHES IGE CREAM BARS
AND WATERMELON POPS
APPLE PIE
SERVED by the slige ON A PLATE WITH GUTLERY TOPPINGS INGLUDE: WHIPPED GREAM, IGE GREAM
.ouen or the manaanta


ALL PACKAGES INCLUDE OUR SIGNATURE SIDES:
BASIC PACKAGES

- FOUR HOURS OF PROFESSIONAL BARTENDING
- FRESH-QUARTERED LIMES, SALT, ICE, CUPS, AND STRAWS

YOUR CHOICE OF ONE OR MORE OF OUR HANDCRAFTED
rasta rita mix flavors

THE HOUSE $\$ 13.89$ per guest
Choose three (3) fresh handcrafted Rasta Rita Flavors.TIJUANA $\$ 11.89$ per guest Choose one (1) fresh handcrafted Rasta Rita Flavor.

PREMIUM PACKAGESNEWPORT $\$ 23.99$ per guest
Choose one (1) fresh handcrafted
Rasta Rita Flavor.SANTA BARBARA
$\$ 25.99$ per guest
Choose two (2) fresh handcrafted
Rasta Rita Flavors

PALM SPRINGS $\$ 27.99$ per guest
Choose three (3) fresh handcrafted
Rasta Rita Flavors] EL LEY \$29.99 per guest
Choose four (4) fresh handcrafted
Rasta Rita Flavors

- TOP SHELF TEQUILA
- IMPORTED AND DOMESTIC BEER - DOMESTIC SODAS AND WATERS

THE CAPTAIN $\$ 34.99$ per guest
Our Most Complete Bar. Package includes; your choice of four (4) handcrafted Rasta Rita flavors. Top-shelf Tequila, Assorted Vodkas, Whiskeys, Imported and Domestic Beer, Domestic Sodas and Aguas Frescas.

UPGRADE MY PACKAGECADILLAC MY PACKAGE! $\$ 1.49$ per guestTOPSHELF MY PACKAGE! $\$ 3.49$ per guestWHISKEY BUNDLE $\$ 12.89$ per guestVODKA BUNDLE $\$ 13.89$ per guest
Whiskey; Coke, Ginger Ale, Soda, Garnishments. Served over ice.
Vodka; Cranberry, Tonic, Soda, Margarita Mixes, Garnishments. Served over ice.

| PREMIUM FLAVORS | FLAVOR SELECTION |  |  |
| :--- | :--- | :--- | :--- |
| $\square$ FRESHSTRAWBERRY* | $\square$ CLASSIC* | $\square$ COCONUTPINEAPPLE | $\square$ RUBYRED GRAPEFRUIT |
| $\square$ MANGO | $\square$ BLOODYMAR-ITA | $\square$ CUCUMBERMINTGINGER | $\square$ WHOLECITRUS* |
| $\square$ RASPBERRY POMEGRANATE | $\square$ CHIPOTLE GRAPEFRUIT | $\square$ CUCUMBER JALAPENO |  |
| $\square$ WATERMELON | $\square$ COCONUT | $\square$ JALAPENNO CILANTRO | *most popular |




SIGNATURE SIDES INCLUDED: RICE, BEANS, CHIPS, ONIONS, LIMES, RED AND GREEN SALSA, PLATES, NAPKINS UTENSILS, ADDITIONAL SIDE ORDERS ARE AVAILABLE UPON REQUEST.

ADD-ONS: CHOOSE NUMBER OF SERVINGS (PRICE PER SERVING)
$\square$ SHREDDED CHEESE (\$1.89) $\square$ PINEAPPLE CURRY SALSA (\$2.89)
$\square$ SOUR CREAM (\$1.49)
$\square$
GUACAMOLE (\$4.95)
FLOUR TORTILLA (\$0.75)
$\square$ SHREDDED CABBAGE (\$1.49)
PINTO BEANS (\$0.95)
CHIPOTLE SAUCE (\$1.89)


## Would you like flowers with those margaritas?

