

BOWLS & BOXES

MOD MEX BOWLS

Individual bowl with Mexican rice, pinto beans, lettuce, avocado, pico de gallo, and crema.

Veggie \$15 • Grilled Chicken \$16

Steak \$22 • Shrimp \$20

BOXES

Served with Mexican rice and beans.

QUESADILLA

Cheese \$12 • Chicken \$14

ENCHILADA

Ground Beef \$17 • Chicken \$17 • Steak \$23

BURRITO

Veggie \$16 • Chicken \$17 • Steak \$26

FAJITA

Veggie \$16 • Chicken \$17

Steak \$23 • Shrimp \$21

DRINKS

Bottled Water \$3 • Jarritos® \$6
Jarritos Mineral Water \$6 • Mexican Coke® \$6

NON-ALCOHOLIC TO-GO MARGARITAS

House \$20 | \$40 • Mango \$30 | \$60
Strawberry Jalapeño \$30 | \$60 • Skinny \$35 | \$70

DESSERTS

PASTEL TRES LECHES

Homemade vanilla sponge cake soaked in three milks, topped with whipped cream and fresh berries. \$45 | \$90

CHURROS

Deep-fried pastries filled with Bavarian cream, topped with cinnamon sugar, and served warm with dulce de leche. \$50 | \$95

YOUR CATERING COMPADRES

Visit our website or call your local Catering and Events Manager for details, menus, and quotes.

FRANKFORT, IL

28 Kansas St.
(815) 534-1640

NAPERVILLE, IL

22 E. Chicago Ave.
(630) 328-0060

SCHAUMBURG, IL

870 N. Meacham Rd.
(847) 807-2850

LINCOLNSHIRE, IL

940 Milwaukee Ave.
(224) 377-2395

LINCOLNWOOD, IL

4504 W. Touhy Ave.
(847) 594-3100

ROSEMONT, IL

5433 Park Pl.
(847) 200-0760

OAK BROOK, IL

3011 Butterfield Rd., Suite B101
(630) 861-6064

WATERFORD LAKES, FL

749 N. Alafaya Trail
(689) 266-0444

OUR NATIVE LANGUAGE IS MEXICAN FOOD,
BUT WE'RE ALSO

FLUENT
IN
Fiesta

Pick-up and delivery options available.
Delivery fee is the greater of \$25 or 10% of order sub-total. Minimum of \$250 order for delivery. Delivery areas limited to 7 miles from each restaurant location. All catering orders will be packaged in disposable serving trays and include disposable serving utensils. Disposable plates and individually wrapped cutlery available for an additional charge.

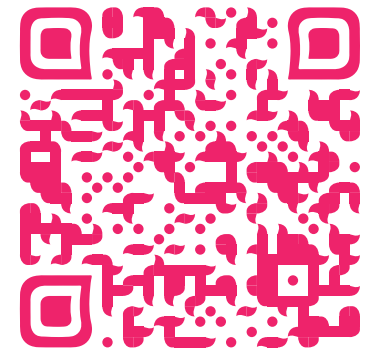
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CATERING MENU

BUSINESS | PARTIES | EVENTS
WEDDINGS | PRIVATE DINING

Let Fat Rosie's take the loco out of your next event, whether it is at your casa, office, or in one of our private dining rooms.



FATROSIES.COM

APPETIZERS

PINT | QUART

SALSA DE LA CASA

Housemade salsa served with house-fried tortilla chips. \$15 | \$30

GUACAMOLE

Housemade guacamole served with house-fried tortilla chips. \$19 | \$37

FAT ROSIE'S QUESO DIP

Warm, velvety queso topped with salsa suiza, pico de gallo. \$18 | \$36

Add Fat Rosie's ground beef \$20 | \$40

DOZEN (12) | TWO DOZEN (24)

EMPANADAS DE CARNE

Crispy Mexican turnovers filled with ground beef, served with salsa verde. \$50 | \$95

EMPANADAS DE QUESO

Crispy Mexican turnovers filled with queso and served with salsa verde. \$45 | \$85

HALF TRAY SERVES 8-10 | FULL TRAY SERVES 16-20

FLAUTAS DE POLLO

Crispy tortillas filled with shredded chicken, served with salsa, lettuce, cheese, and sour cream. \$45 | \$90

QUESADILLAS

Large flour tortilla filled with melted cheese, served with lettuce, pico de gallo, and sour cream.

Cheese \$50 | \$95 • Chicken \$70 | \$135

FIESTA NACHOS

House-fried tortilla chips topped with ground beef, refried beans, melted cheese, pico de gallo, guacamole, sour cream, and jalapeños.

Beef \$50 | \$95 • Chicken \$45 | \$90

ENSALADA A LA PARRILLA

Fresh mixed greens with black beans, poblano peppers, corn, avocado, tomato, onion, and queso fresco, topped with crispy onion strings and creamy cilantro dressing. \$40 | \$80

Chicken \$65 | \$125 • Shrimp \$80 | \$150

ROSIE'S TACOS

SERVED WITH CHIPS, SALSA, RICE, BEANS, AND CHOICE OF FLOUR OR CORN TORTILLAS

HALF TRAY SERVES 8-10 | FULL TRAY SERVES 16-20

Toppings come on the side

GROUND BEEF

Fat Rosie's seasoned ground beef topped with lettuce and crema drizzle. \$85 | \$160

CHICKEN

Chipotle-marinated grilled chicken topped with pico de gallo, lettuce, and Monterey cheese. \$75 | \$145

AL PASTOR

Guajillo-marinated grilled pork shoulder topped with grilled pineapple, salsa verde, onions, and cilantro. \$80 | \$150

CARNE ASADA

Grilled steak topped with salsa verde, pico de gallo, and queso fresco. \$120 | \$225

CAULIFLOWER

Battered fried cauliflower topped with tomatillo jam, red onions, sliced almonds, queso fresco, and cilantro. \$80 | \$150

QUESABIRRIAS

Crispy corn tortillas stuffed with guajillo-braised beef and Monterey cheese, served with pico de gallo, consommé. \$105 | \$195

FISH

Fried or grilled fish of the day topped with jalapeño-garlic aioli, cabbage, and pico de gallo. \$110 | \$210

SHRIMP

Sautéed shrimp topped with arugula, pickled red onions, and jalapeño-garlic aioli. \$115 | \$215

SIDES - HALF TRAY | FULL TRAY

Rice \$20 | \$40 • Beans \$20 | \$40

Mexican Street Corn \$32 (1 quart)

ENTRÉES

SERVED WITH CHIPS, SALSA, RICE, AND BEANS

HALF TRAY SERVES 8-10 | FULL TRAY SERVES 16-20

KICK-ASS FAJITAS™

Flat-grilled fajitas with peppers and onions, served with rice, beans, guacamole, tortillas,

charred lime half.

Veggie \$85 | \$155 • Chicken \$95 | \$180

Steak \$130 | \$245 • Shrimp \$125 | \$230

ENCHILADAS ROJAS - 20 or 40

Corn tortillas filled with Monterey cheese and topped with salsa roja, red onions, and sour cream, served with rice and beans.

Cheese \$85 | \$160 • Chicken \$105 | \$200

ENCHILADAS EN MOLE

Corn tortillas filled with wood-grilled chicken and topped with Oaxacan mole negro, queso fresco, sour cream, toasted sesame seeds, and red onions, served with rice and beans.

\$110 | \$210

SALMON POBLANO

Grilled seasoned salmon served over creamy poblano sauce with grilled zucchini and Mexican rice. \$125 | \$235

POLLO AL CHIPOTLE

Grilled chicken breast served over creamy chipotle sauce and topped with crispy onions.

Served with grilled zucchini and garlic mashed potatoes. \$105 | \$200