



BIGSTAR

TACOS. WHISKEY. HONKEY TONK

**CATERING
PACKAGES**



CATERING & EVENTS

1753 W. Grand Ave.

Chicago, IL 60622

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708.232.6664



AVAILABLE CATERING SERVICES



DROP-OFF & PICK UP

Looking for a hassle-free catering option for your next event? Big Star Drop-Off and Pick Up catering is the perfect solution! We'll handle all the food preparation and delivery, allowing you to enjoy delicious, freshly made meals without the stress. Simply select your taco bar offerings, and we'll deliver them right to your event, ready to serve. If you prefer to pick up your order, we'll have it ready for you. Let us take care of the food, so you can focus on what really matters—enjoying your event!



FOOD TRUCK

The Big Star Food Truck will elevate your event like never before! From intimate weddings to large-scale corporate gatherings, and even laid-back family reunions, our food truck is the perfect bold addition to make your occasion unforgettable. Whether you want to impress your colleagues, delight your loved ones, or add a fun twist to your celebration, the Big Star Food Truck guarantees a memorable culinary experience that will take your event to the next level.

FULL SERVICE

Looking for more? One Off Hospitality Catering delivers your favorites from Big Star, alongside chef-driven menus, bold flavors, and seamless service for any event. From corporate team building to celebrating the big day, our dedicated team meticulously coordinates every detail from conception to completion so you can sit back, relax and know your event is in the hands of a team that does it all and does it well.





DROP-OFF & PICK-UP CATERING MENU



BUILD-YOUR-OWN TACO BAR

ESSENTIALS PACKAGE

\$25 per person
Choice of:
3 Tacos

ENHANCED PACKAGE

\$30 per person
Choice of:
3 Tacos, 1 Side

DELUXE PACKAGE

\$35 per person
Choice of:
3 Tacos, 2 Sides

PREMIUM PACKAGE

\$40 per person
Choice of:
3 Tacos, 2 Sides,
1 Dessert

All packages include fresh homemade corn tortillas and chips & salsas

TACO SPECIALTIES

- **Al Pastor (pork shoulder)**
- **Panza (pork belly)**
- **Birria (beef)**
- **Carne Asada (steak) +\$2**
- **Pollo (chicken)**
- **Papas (spicy potato)**
- **Hongos (mushroom)**

Serving tongs and spoons included.
Add Disposable Chafing Kits
\$15 each
Add Disposable plates, utensils
and napkins
\$2 per person

ACCOMPANIMENTS

Standard garnishes include:
salsa verde, chipotle salsa, cilantro,
white onion, pickled red onion,
lime wedges, queso fresco

*Al Pastor includes grilled pineapple

Upgrades:

Fresh Guacamole...\$24/quart, \$12/pint
Queso Dip...\$18/quart, \$9/pint
Oaxacan Crema...\$12/quart, \$6/pint
Habañero Hot Sauce...\$6/pint, \$3/half pint

Additions:

Extra Taco Filling...\$5 per person
Extra Sides: Rice, Beans, Vegetables, Elotes...\$4 per person
or Desserts a la Carte...\$3 each





SIDES

Frijoles Charros

Pinto beans, poblano pepper, tomato, queso fresco, onion

Elotes

Roasted corn, queso cotija, chipotle mayo, cilantro

Garlic Rice

Vegetables en Escabeche

Pickled carrots, cauliflower, serrano peppers

Ensalada de Big Star...Add \$5 per person

Romaine, radish, black beans, cucumber, red onion, avocado, pumpkin seeds, mint, queso fresco, CHOICE: chile-ranch dressing or chipotle-agave vinaigrette

DESSERTS

Horchata Rice Krispies

Mexican Chocolate Brownie

Caramel Pretzel Cookie

Chocolate Chip Cookie (GF)

BEVERAGES

Margaritas

Pueblo Viejo Blanco Tequila + Big Star Margarita Mix
Includes limes & cups [serves 12] \$75

La Paloma

Lunazul Blanco Tequila + Big Star Paloma Mix & Jarritos
Includes limes & cups [serves 12] \$75

Limeade Mocktail

Housemade Limeade
Includes limes and cups [serves 10] \$35

N/A Margarita Mix

Includes limes & cups [Serves 12] \$40

Soft Drinks

Coke, Diet Coke, Sprite, Sparkling Water \$3 each

Add a 10 lb Bag of Ice \$5 or Mixing Pitchers \$15





DROP-OFF & PICK-UP CATERING FAQ

Delivery & Set-Up

All deliveries come from Big Star Wicker Park located at 1531 N Damen Ave.

Delivery Fee Structure:

- \$50 - deliveries up to 8 miles
- \$100 - deliveries 8-16 miles
- \$150 - deliveries 16+ miles

On-site set up of your catering order is included in the delivery fee.

Pick-Ups

Catering orders can also be picked up from any Big Star location with prior arrangements. Events schedule may affect pickup times.

Allergies and Dietary Restrictions

The Big Star catering menu can be customized for any dietary restrictions or allergy. Please inform your sales manager so that we can best accommodate your request.

Pricing


Catering package pricing is not inclusive of 10.75% sales tax and 10% administrative fee.

Order Confirmation

- All orders must be received, confirmed, and finalized by 12:00pm the business day prior.
- Orders for Saturday through Monday must be confirmed by 12pm on Friday.
- Unfortunately, we are unable to accommodate same-day catering orders.
- Your order is confirmed after:
 - You have submitted your signed catering contract
 - You have submitted payment in full for orders within 14 days
 - You have submitted 50% payment for orders placed more than 14 days out.

Additional Questions?

Contact Stephanie Aksland
stephanie@oneoffhospitality.com
708-232-6664





BIG STAR FOOD TRUCK



TACO PACKAGES

TACO PARTY

Includes 2 tacos per person
with choice of 2 fillings
\$20 per person

TACO CELEBRATION

Includes 3 tacos per person
with choice of 3 fillings
\$25 per person

TACO SPECIALTIES

Al Pastor (pork shoulder)

grilled pineapple, grilled onion,
cilantro

Panza (pork belly)

tomato-guajillo salsa, queso fresco,
white onion, cilantro

Pollo (chicken)

poblano salsa, queso fresco, pickled red
onion, cilantro

Birria (beef)

onion, cilantro

Carne Asada (steak) +\$2

banana pepper, salsa molcajete,
guacamole, white onion, cilantro

Papas con Rajas (spicy potato)

queso cotija, onion, cilantro

Hongos (mushroom)

grilled pineapple, onion, cilantro

APPETIZERS

Big Star Nachos

Cheese sauce, pico de gallo, salsa seca,
black beans, pickled jalapeños,
guacamole, cilantro \$10

The Walking Taco

Fritos corn chips, pinto bean dip,
crema, Cholula hot sauce,
queso chihuahua, onion, cilantro \$5

Housemade Tortilla Chips

Chipotle & Verde Salsas \$4

Queso Dip \$5

Fresh Guacamole \$7





SIDES

Elotes

Roasted corn, queso cotija, chipotle mayo, cilantro \$6

Ensalada de Big Star

Romaine, radish, black beans, cucumber, red onion, avocado, pumpkin seeds, mint, queso fresco, chile-ranch dressing \$7

DESSERTS

\$3 Each

Horchata Rice Krispies

Mexican Chocolate Brownie

Caramel Pretzel Cookie

Chocolate Chip Cookie (GF)

BEVERAGES

Margaritas \$14

Pueblo Viejo Blanco Tequila, Gran Gala orange curaçao, fresh lime, agave

La Paloma \$14

Lunazul Blanco Tequila, grapefruit, fresh lime, grapefruit soda

Limeade Mocktail \$6

Housemade citrus refresher

Tecate \$5

Mexican Lager

Craft Beer \$8

Rotating Local Craft

Soft Drinks \$3

Coke, Diet Coke, Sprite, Sparkling Water





FOOD TRUCK FAQ



Pricing

The food truck food and beverage minimum spend is \$1200.
Not inclusive of 10.75% sales tax and 10% administrative fee.
Staffing and transportation fees are additional.

Distance of Travel and Transportation Fee

- Events within 8 miles from Big Star Wicker Park, transportation fee is \$100.
- Events within 8-16 miles from Big Star Wicker Park, transportation fee is \$150.
- Every mile beyond 16 miles is an additional \$5 per mile.

Staffing Fee

- Base staffing fee is \$300 for the Driver/Event Lead.
- Some events may require additional staff members based on timing of the event, guest count and additional menu selections. The additional fee is \$200 per staff member.

Disposables and Trash

Big Star will provide disposable utensils, napkins, food boats, plates & cups (if necessary) and a printed menu. We also provide trash cans and disposal.

Service Window

- We offer a 1.5 - 2 hour service for events.
- We will arrive 30-45 minutes prior to the service start time in order to set up.

Licensing

The license we hold for our food truck allows us to operate it as an extension of our catering program. Due to this, all events must be contracted and paid for in advance.

Parking and Permits

- The truck is best suited for events on private property (venues, parking lots, homes, etc.) where parking is provided.
- Some suburbs or parks may request a permit for a food truck to operate. We are happy to work with the client to obtain.
- Truck dimensions are available upon request.

Deposit and Confirmation

- All bookings are based on availability.
- To secure your date, a signed contract and deposit are required.
- We require a 50% non-refundable deposit to secure the food truck.
- If the event is scheduled within seven (7) days, full payment is required.



FULL SERVICE CATERING

Big Star Bash

\$45 per person

Includes choice of:

- 2 Appetizers
- 3 Taco Selections
- 1 Side

Big Star Celebration

\$55 per person

Includes choice of:

- 3 Appetizers
- 3 Taco Selections
- 2 Sides

Big Star Jamboree

\$70 per person

Includes choice of:

- 3 Appetizers
- 4 Taco Selections
- 3 Sides, 1 Dessert

All packages include chips & salsas

BUILD-YOUR-OWN TACO BAR

TACO SPECIALTIES

- **Al Pastor (pork shoulder)**
- **Panza (pork belly)**
- **Birria (beef)**
- **Carne Asada (steak,) +\$2**
- **Pollo (chicken)**
- **Pescado (grilled fish)**
- **Papas (spicy potato)**
- **Hongos (mushroom)**

ACCOMPANIMENTS

Standard garnishes include:

salsa verde, chipotle salsa, cilantro, white onion, pickled red onion, queso fresco

*Al Pastor includes grilled pineapple

*Pescado includes chipotle mayo & cabbage slaw

Upgrades:

Fresh Guacamole...\$5 per person

Queso Dip...\$3 per person

Oaxacan Crema...\$2 per person



APPETIZERS

(passed or stationary)

Ceviche Verde

Shrimp, Barramundi, Jicama, Avocado Salsa

Oyster Cóctel

Shucked Oyster, Jalapeño, 'Back to Life' Salsa

Elote Fritter

Corn Masa Fritter, Charred Corn, Cotija Cheese, Chipotle Chili and Oaxacan Crema

Mini Cheese Quesadillas

Fresh Masa Tortillas, Epazote, Queso Chihuahua, Avocado Salsa

Fresh Masa Sopes

- Plantain and Black Bean, Crema, Queso Fresco
- Braised Beef, Queso Fresco, Salsa Molcajete

Taquitos

- Braised Chicken, Mole Poblano, Crema, Queso Fresco
- Potato, Queso Oaxaca, Crema, Salsa Seca

Mini Tostadas

- Tuna Crudo, Salsa Seca, Green Onion
- Brussels Sprouts, Black Beans, Pipian Verde
- Shrimp Borrachos, Frijoles Refritos, Corn Pico de Gallo

SIDES

Frijoles Charros

Pinto beans, poblano pepper, tomato, queso fresco, onion

Elotes

Roasted corn, queso cotija, chipotle mayo, cilantro

Garlic Rice

Vegetables en Escabeche

Pickled carrots, cauliflower, serrano peppers

Ensalada de Big Star...\$5 per person

Romaine, radish, black beans, cucumber, red onion, avocado, pumpkin seeds, mint, queso fresco, chile-ranch dressing

DESSERTS

Horchata Rice Krispies

Mexican Chocolate Brownie

Caramel Pretzel Cookie

Chocolate Chip Cookie (GF)



BIG STAR CHEF STATIONS

Guacamole Bar

Classic Big Star Guacamole

Choice of 5 Toppings:
tomatoes, poblanos, grilled onions,
queso fresco, smoky bacon,
poached shrimp, cilantro, radish,
pickled jalapeños

\$10 per person

Seafood Bar

Fresh-shucked Oysters,
Shrimp Cóctel, Ceviche Verde Mixta,
Salsas and Tortilla Chips

\$30 per person

Churro Bar

Caramel Sauce, Hot Fudge,
Cinnamon Sugar, Whipped Cream,
Chocolate Chips,
Honey Roasted Peanuts

\$12 per person

Fresh Steamed Tamales

Choice of:

Black Bean + Queso, Braised Beef or
Chicken

Toppings: Mole, Poblano Cream,
Crema, Queso Fresco, Cilantro,
Pickled Red Onions, Rajas

\$20 per person

Oaxacan Tlayuda

Choice of:

Pork Carnitas, Grilled Chicken,
Poblano Rajas or Chile Braised Beef

Fresh Hearth Oven Baked Tlayuda,
Black Beans, Chihuahua Cheese,
Cilantro, Pickled Red Onion, Salsa
Verde, Queso Fresco

\$20 per person

***Requires additional rentals and venue approval**

Slow Roasted Suckling Pig

Accompanied by Fresh Tortillas,
Pickled Red Onion, Salsa Mexicana,
Cilantro, White Onion, Queso Cotija,
Salsa Verde, Chipotle Salsa

\$30 per person

***Requires additional rental and venue approval**





BEVERAGE PACKAGES

Prices listed are subject to change based on duration of event

All packages include lemon & lime wedges, orange peels, demerara syrup, simple syrup, fresh lemon & lime juices

NON-ALCOHOLIC MIXER PACKAGE

Starts at \$10 per person

includes:

Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice, Club Soda, Tonic Water

***required for any venue offering BYOB services**

BEER & WINE PACKAGE

Starts at \$20 per person

includes:

3 Beer Selections, White Wine, Red Wine, Rosé, N/A Mixers

OPEN BAR PACKAGE

Starts at \$28 per person

includes:

Pueblo Viejo Tequila, Ford's Gin, Jack Daniel's Whiskey, CH Vodka,
Beer & Wine, N/A Mixers

AGUA FRESCA

Each \$3, 2 for \$5, 3 for \$8 per person

Citrus Agua Fresca

Hibiscus Agua Fresca

Cucumber-Pineapple Cooler

*upgrade to any package

COFFEE SERVICE

\$4 per person

La Colombe Coffee: Regular & Decaf

Assorted Sugars

Creamer

*non-dairy creamer available upon request

