



4 STAR CATERING  
MENU

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# TUCO <sup>A</sup><sub>N</sub><sup>D</sup> BLONDIE

## BUFFET PACKAGES

### THE GATO:

\$25 per guest

#### SALADS: choose 1

**blondie** romaine lettuce, tomato, onion, corn, cotija and cheddar cheese, black beans, avocado, tortilla strips, cilantro, chipotle ranch  
**el jardin** mixed greens, pickled onion, avocado, apple, tomato, cotija cheese, pumpkin seeds, tequila vinaigrette

#### TACOS: choose 2

served with corn tortillas, cheese, lettuce, sour cream, pico de gallo, lime

**ground beef**

**chicken tinga**

**barbacoa**

**al pastor**

**portobello**

**carne asada** +\$5 per guest

#### SIDES: choose 2

**elotes** off-the-cob corn, cotija cheese, lime, cilantro, red chili

**rice** cilantro, green chili

**beans** seasoned black beans, cotija cheese

**escabeche** pickled cauliflower, carrots and jalapeños, avocado, oregano vinaigrette

#### ADDITIONAL TOPPINGS:

\$8 per pint

**cilantro + onion**

**red cabbage**

**pico de gallo**

**pickled red onion**

**corn or flour tortillas**

**pineapple**

**cotija cheese**

**pickled fresno chilies**

**fajita peppers + onions**

**guacamole** (\$15 per pint)

### THE FRIDA:

\$39 per guest

#### STARTERS: choose 1

**salsa** tomato, onion, garlic, cilantro, chips

**guacamole** avocado, lime, pico de gallo, chips

**queso** creamy melted cheese, ground beef, guacamole, sour cream, chips

**grilled wings** chamoy-honey glaze, jicama slaw

**cheese quesadilla** with salsa, sour cream

#### SALADS: choose 1

**blondie** romaine lettuce, tomato, onion, corn, cotija and cheddar cheese, black beans, avocado, tortilla strips, cilantro, chipotle ranch  
**el jardin** mixed greens, pickled onion, avocado, apple, tomato, cotija cheese, pumpkin seeds, tequila vinaigrette

+ **add fajita chicken** \$4 per guest

#### TACOS: choose 3

served with corn tortillas, cheese, lettuce, sour cream, pico de gallo, lime

**ground beef**

**chicken tinga**

**barbacoa**

**al pastor**

**portobello**

**carne asada** +\$5 per guest

#### SIDES: choose 2

**elotes** off-the-cob corn, cotija cheese, lime, cilantro, red chili

**rice** cilantro, green chili

**beans** seasoned black beans, cotija cheese

**escabeche** pickled cauliflower, carrots and jalapeños, avocado, oregano vinaigrette

## A LA CARTE

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HALF PAN SERVES 12

FULL PAN SERVES 24

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### STARTERS: H / F

**grilled wings** 45 / 90

chamoy-honey glaze, jicama slaw

**cheese quesadilla** 35 / 70

salsa, sour cream

+ add fajita chicken 12 / 24

+ add grilled steak 12 / 24

**mini tacos** 30 / dozen

choice of chicken tinga, al pastor, or ground beef

**salsa** 15 / quart

tomato, onion, garlic, cilantro, chips  
(serves 12)

**guacamole** 35 / quart

avocado, lime, pico de gallo, chips (serves 12)

**queso** 35 / quart

creamy melted cheese, ground beef, guacamole,  
sour cream, chips (serves 12)

### SALADS:

**blondie** 35 / 70

romaine lettuce, tomato, onion, corn, cotija and  
cheddar cheese, black beans, avocado, tortilla  
strips, cilantro, chipotle ranch

**el jardin** 30 / 60

mixed greens, pickled onion, avocado, apple,  
tomato, cotija cheese, pumpkin seeds, tequila  
vinaigrette

**+ add fajita chicken** 20 / 40

### SIDES:

**elotes** 30 / 60

off-the-cob corn, cotija cheese, lime, cilantro,  
red chili

**rice** 25 / 50

cilantro, green chili

**beans** 25 / 50

seasoned black beans, cotija cheese

**escabeche** 25 / 50

pickled cauliflower, carrots and jalapeños,  
avocado, oregano vinaigrette

### TACOS: H / F

with corn tortillas, cheese, lettuce, sour cream, pico  
de gallo, lime

**ground beef** 65 / 130

**chicken tinga** 70 / 140

**barbacoa** 80 / 160

**al pastor** 70 / 140

**portobello** 65 / 130

### FAJITAS:

with flour tortillas, cheese, guacamole, lettuce, sour  
cream, roasted peppers & onions, pico de gallo

**chicken fajita** 80 / 160

**steak fajita** 90 / 180

**portobello fajita** 70 / 140

**shrimp fajita** 90 / 180

### ENCHILADAS:

with sour cream & choice of red or green sauce

**chicken enchilada** 60 / 120

**barbacoa enchilada** 70 / 140

**portobello enchilada** 50 / 100

### BEVERAGES:

**classic margarita** 25 / quart

fresh-squeezed lime (serves 6)

**flavored margarita** 30 / quart

black cherry, strawberry, passion fruit, mango,  
avocado, prickly pear, jalapeno (serves 6)

**sodas & water** 2 / each

coke, diet coke, sprite, bottled water

**jarritos** 3 / each

mandarin, fruit punch, lime, pineapple, mango

### KIDS:

served with fresh fruit

**chicken tenders** 8 / each

crispy chicken tenders

**quesadilla** 8 / each

flour tortilla with melted cheese

+ add chicken or ground beef 2 / each

**mini beef tacos** 8 / each

cheese, ground beef, choice of hard shell or  
flour tortilla

## FAQ'S

### HOW DO I PLACE MY ORDER?

To order online, please visit:



Have a special request or unique event? Contact the Events & Catering team and we'll be happy to assist with large groups, staffed events, or dates outside of our online availability.

### WHEN SHOULD I PLACE MY ORDER?

You are welcome to place your Catering order as far out as you'd like! We ask that all orders be finalized at least 48 hours before the event.

We will do our best to accommodate orders that come in within 48 hours of the event, however it is not guaranteed.

### ARE THERE ANY FEES?

Sales tax and a 5% admin fee will be applied to all Catering and Event orders.

Delivery is available within 5 miles of the restaurant:

- Subtotal \$650 or less: \$50 delivery fee
- Subtotal \$651 or more: 8% delivery fee

Long-distance deliveries are available with a mileage-based delivery fee and approval from the Sales Manager.

Gratuity is at your discretion.

### DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY, AND WARMING SETS?

Serving utensils are included.

Individually wrapped cutlery sets, plates, and napkins are available at an additional cost.

Your meal will arrive hot and ready to serve. To keep your food warm for up to two hours, you may purchase warming sets for \$9.00 each. Each warming set fits one full pan or two half pans.

### IS STAFFING AVAILABLE?

Yes! Our team is happy to assist with passed or stationed bites, buffets, and family-style meals.

Staffed events require:

- Minimum of two week's notice with approval from the Sales Manager
- 3-hour event minimum (including load-in, service, and breakdown)
- \$1000 food and beverage minimum per staff member (excluding tax, gratuity and fees). We recommend 1 staff member for every 25 guests.
- Minimum 20% gratuity.

Ready to explore staffing for your offsite event? Please reach out to the Events & Catering team for more information.