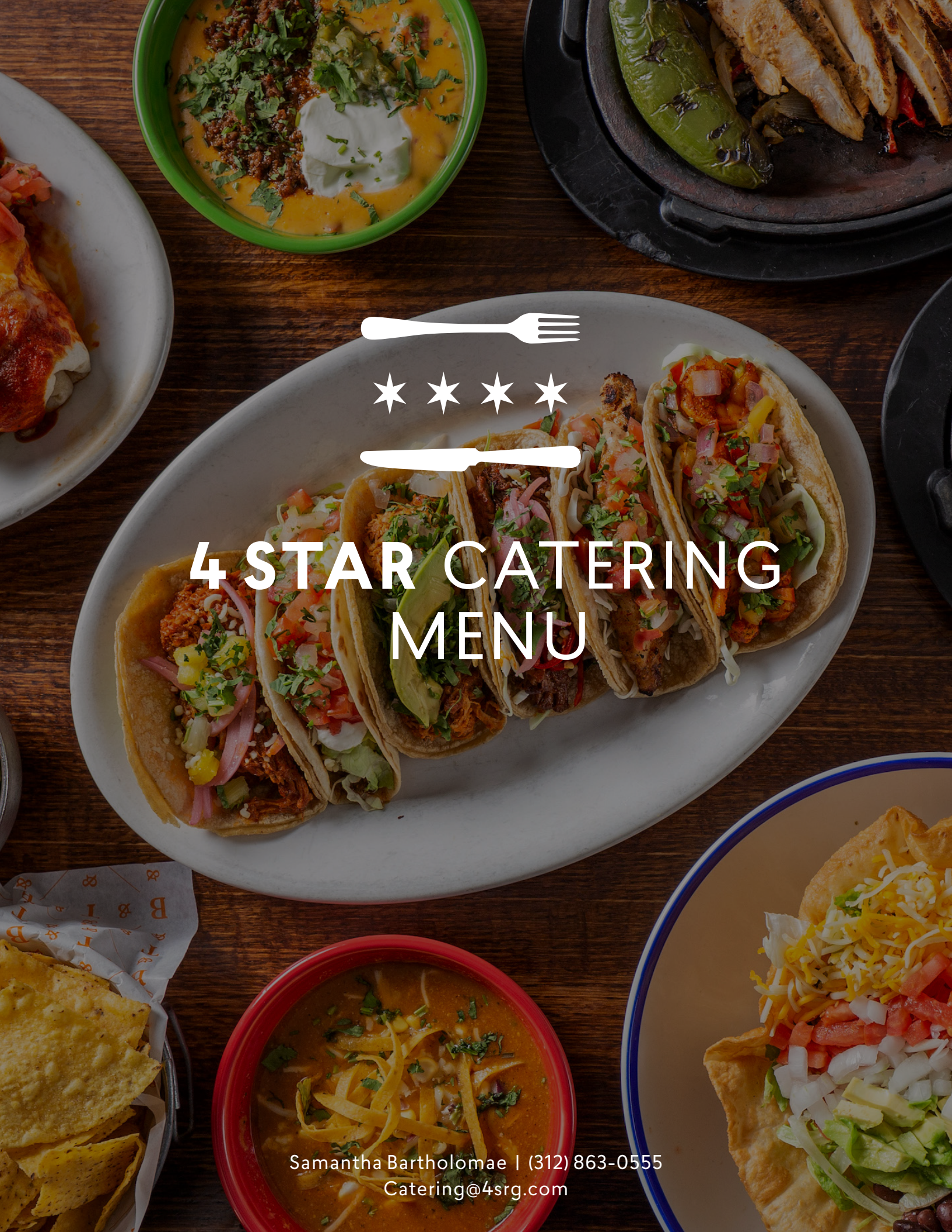




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4 STAR CATERING MENU

Samantha Bartholomae | (312) 863-0555
Catering@4srg.com

TUCO ^{A N D} 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

HALF PAN SERVES 12

FULL PAN SERVES 24

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.