

4 STAR CATERING
MENU

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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
short rib
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	cotija cheese
red cabbage	pickled fresno chilies
pico de gallo	fajita peppers + onions
pickled red onion	guacamole (\$15 per pint)
corn or flour tortillas	
pineapple	

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
short rib
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

short rib 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

short rib 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, jalapeño (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 no 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.