

brunch half serves 8-10 / full serves 18-20

CHILAQUILES \$20/\$40

roasted chicken, over easy eggs, salsa verde, chihuahua cheese, sour cream, tomatillo, avocado, corn

C.T.C. FRENCH TOAST \$45/\$90

fres leches batter, dulce de leche

BREAKFAST BURRITO \$55/\$110

scrambled eggs, ground beef, avocado, jalapeno, cheddar, pico de gallo, sour cream

CRISPY POTATOES \$25/\$50

SIDES priced per person

scrambled eggs/sausage/bacon \$3

fresh fruit \$2

brunch cocktails makes 20 cocktails

MIMOSA BAR \$115

choice of oj, black cherry, peach, passion fruit, grapefruit or pineapple

BLOODY MARY BAR \$125

vodka, chorizo-queso fresco lime garnish

BLOODY MARIA BAR \$125

tequila, chorizo-queso fresco lime garnish

RED SANGRIA \$115

**TUCO AND
BLONDIE**



CATERING

**LOOKING TO
FEED A LOT
OF HUNGRY
AMIGOS?**

Let's taco 'bout it.

773.772.1697

catering@4srg.com



appetizers each serves 8-10

HOMEMADE CHIPS & SALSA \$10

CHICHARRONES \$20

crispy fried pork rinds, chipotle ranch seasoning

GUACAMOLE & CHIPS \$25

avocado, lime, pico de gallo

CHILE CON QUESO \$25

creamy melted cheese, ground beef, guacamole, sour cream

margaritas makes 20 cocktails

CLASSIC \$115

BLACK CHERRY \$125

STRAWBERRY \$125

PASSION FRUIT \$125

bebidas

COKE/DIET COKE/SPRITE/WATER \$1.5/CAN

JARRITOS BOTTLED SODA \$2.75/BOTTLE

MANDARIN, FRUIT PUNCH, LIME, PINEAPPLE, MANGO



taco platters

favorites priced per person. 10 person minimum

CARNE ASADA \$13.95

marinated steak, guajillo chili sauce, side of tortillas, your choice of two side dishes

YUCATAN CRISPY PORK RIBS \$12.95

a half rack of babyback ribs, agave and smoked jalapeno glaze, your choice of two side dishes

fajitas 10 person minimum. served with guacamole, roasted onions and housemade flour tortillas

CHICKEN \$8

STEAK \$10

PORTABELLO & POBLANO \$8

SHRIMP \$10

COMBO OF 2 \$12

enchiladas half pan / full pan
choice of red or green sauce, served with sour cream

CHICKEN \$25/\$50

BEEF \$35/\$70

PORTABELLO \$25/\$50

salads priced per person. 10 person minimum

THE BLONDIE SALAD \$1.95

romaine lettuce, tomato, onions, corn, cotija and cheddar cheese, black beans, avocado, chipotle ranch add grilled fajita chicken +1.00

TUCO'S TACO SALAD \$2.95

ground beef, iceberg lettuce, tomato, avocado, onion, black beans, cheddar, creamy cilantro dressing

EL JARDIN SALAD \$1.95

mixed greens, pickled onions, avocado, tomatoes, apples, cotija cheese, tequila vinaigrette

served with handmade corn tortillas. 10 person minimum.

2 TACOS choose 1 or 2 types **\$8/PERSON**

3 TACOS choose 2 or 3 types **\$10/PERSON**

4 TACOS choose 3 types **\$15/PERSON**

GROUND BEEF

lettuce, pico de gallo, sour cream

CHICKEN TINGA

braised chicken, onion, cilantro, avocado

FISH

grilled mahi mahi, cabbage, chipotle lime crema, pico de gallo

CHILI BRAISED

SHORT RIB

cabbage, fresno chilies, pickled red onion, cotija cheese, cilantro

AL PASTOR

braised pork, pineapple, cotija cheese, pickled red onion, cilantro

PORTABELLO

sides priced per person. 10 person minimum

ELOTES \$1.95

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

RICE \$1.25

cilantro and green chili

BEANS \$2.50

seasoned black beans

ESCABECHE \$1.95

pickled cauliflower, carrots and jalapenos, avocado, oregano vinaigrette

SEASONAL SIDE

dessert

CHURROS \$15/DOZEN

crispy fried, vanilla cream, chocolate sauce

disposables

PLATES, ETC \$0.45/PERSON

DISPOSABLE GLASSES \$0.45/PERSON

WARMING TRAY \$3/SET

catering questions?

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BLONDIE