

**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**



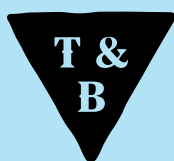
**CATERING**

**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

**JICAMA SLAW \$1.75**

jicama, red and green cabbage

## dessert

**CHURROS \$15/DOZEN**

crispy fried, vanilla cream, chocolate sauce

**MARGARITA PIE \$25**

serves 8-10

## disposables

**PLATES, ETC \$0.45/PERSON**

**DISPOSABLE GLASSES \$0.45/PERSON**

**WARMING TRAY \$3/SET**

## catering questions?

773.772.1697 OR [CATERING@4SRG.COM](mailto:CATERING@4SRG.COM)

**TUCO**  
AND  
**BLONDIE**