

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

Let's taco 'bout it.

773.772.1697

catering@4srg.com

**TUCO AND
BLONDIE**



margaritas

includes mix, reposado tequila, cups & limes, makes 6 cocktails

CLASSIC \$25

FLAVORED \$30

black cherry, strawberry, passion fruit, or mango

el milagro **+\$5**, don julio **+\$10**

brunch cocktails

make 6 cocktails, includes cups

MIMOSAS \$35

choose 2 juices: orange juice, black cherry, peach, passion fruit, grapefruit, pineapple

additional juice **+\$5**

BLOODY MARY \$50

titos vodka, choice of original or habanero

BLOODY MARIAS \$50

piedra azul reposado, choice of original or habanero

el milagro **+\$5**, don julio **+\$10**

beer 6 packs

tecate **\$8**, lone star **\$10**, corona **\$15**

must provide ID for alcohol pick up and delivery

TUCO AND BLONDIE

CATERING MENU



place an order

773.772.1697

CATERING@4SRG.COM

restaurant contact

773.327.8226

3358 N SOUTHPORT AVE
CHICAGO, IL 60657



@TUCOANDBLONDIE
TUCOANDBLONDIE.COM



INDIVIDUAL BOXED
CATERING ALSO AVAILABLE!

CHECK OUT OUR OTHER CATERING LOCATIONS!



SMOKE
DADDY

frasca
PIZZERIA | WINE BAR

ck
CROSBY'S
KITCHEN

REMINGTON'S

appetizers

HOMEMADE CHIPS & SALSA \$15

GUACAMOLE & CHIPS \$30
avocado, lime, pico de gallo

CHILE CON QUESO \$30
creamy melted cheese, ground beef, guacamole, sour cream, chips

salads

THE BLONDIE SALAD \$30 / \$58

romaine lettuce, tomato, onions, corn, cotija and cheddar cheese, black beans, avocado, chipotle ranch
+\$10 / \$20 grilled fajita chicken

TUCO'S TACO SALAD \$32 / \$58

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

EL JARDIN SALAD \$26 / \$46

mixed greens, pickled onions, avocado, tomatoes, apples, cotija cheese, tequila vinaigrette
+\$10 / \$20 grilled fajita chicken

sides

ELOTES \$25 / \$45

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

RICE \$20 / \$38

cilantro and green chili

BEANS \$20 / \$38

seasoned black beans, cotija cheese

ESCABECHE \$18 / \$36

pickled cauliflower, carrots and jalapeños, avocado, oregano vinaigrette

HALF PAN FEEDS ~12 PEOPLE

FULL PAN FEEDS ~24 PEOPLE





tacos

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

HALF PAN – 24 TACOS
FULL PAN – 48 TACOS

GROUND BEEF \$65 / \$120
CHICKEN TINGA \$50 / \$95
SHORT RIB \$75 / \$140
AL PASTOR \$50 / \$95
FISH \$75 / \$140
PORTABELLO \$50 / \$95

ADDITIONAL TOPPINGS
+\$3 white onion, cabbage, flour tortillas, corn tortillas
+\$5 pickled red onion, pineapple, cotija cheese,
fresno chilis, peppers & onions
+\$15 guacamole

fajitas

half pan / full pan
roasted peppers & onions, cheese, guacamole, lettuce,
sour cream, pico de gallo, flour tortillas

CHICKEN \$80 / \$150

STEAK \$90 / \$170

PORTABELLO \$60 / \$110

SHRIMP \$90 / \$170

enchiladas

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

CHICKEN \$30 / \$58

BEEF SHORT RIB \$36 / \$70

PORTABELLO \$24 / \$46

dessert

CHURROS \$15 / dozen
crispy fried, vanilla cream, chocolate sauce

KEY LIME PIE \$50

drinks

SODAS & WATER \$2.00

coke, diet, sprite, water bottle

JARRITOS BOTTLED SODA \$2.50

mandarin, fruit punch, lime, pineapple, mango

disposables

WARMING TRAY \$9/SET

stand, pan, sternos



CATERING FAQ'S

Are there any fees?

- On top of the food and beverage subtotal there is tax.
- A 4% service charge will be applied to all Catering and Event orders
- For delivery orders subtotaling \$250-\$650 there is a flat delivery fee of \$50, within 5 miles of the restaurant.
- For delivery orders subtotaling \$651 or higher there is an 8% delivery fee, within 5 miles of the restaurant.
- Deliveries over 10 miles from the restaurant are limited and require advance notice /approval from Catering Manager.
- Gratuity for both pick up and delivery orders is at your discretion.

When should I place my order?

- You are welcome to place your Catering order as far out as you'd like! We do 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 requirements to book a Catering order?

- There is a 10 guest minimum requirement to place a Catering order. If you have a smaller group, we encourage you to place a to-go order directly with the restaurant, or you are welcome to order off menu for delivery via Caviar.
- There is a \$250 food & beverage minimum spend to be eligible for delivery.

Does my Catering order include serving utensils, cutlery, and warming sets?

- Serving utensils are included
- Individually wrapped cutlery sets, plates, napkins available
- Our Catering food comes warm and ready to serve. To keep your food warm for up to two hours, you may purchase warming sets - \$9.00 each.

