# TACO BAR

OF TACOS, ENJOY OUR ALL-NATURAL BRAISED, GRILLED MEATS AND SALSAS MADE FROM SCRATCH. OUR TACO BAR INCLUDES TORTILLAS, TOPPINGS (LETTUCE, TOMATO, CHEESE, CILANTRO, ONION AND SOUR CREAM), CHIPS AND SALSAS.

#### TACO BAR UNO

#### \$9.00 PER GUEST / (MINIMUM 15 GUEST)

14 TACOS PER GUEST - UP TO 2 SELECTIONS OF MEAT).

# TACO BAR DOS

# \$10.00 PER GUEST / [MINIMUM 20 GUEST]

14 TACOS PER GUEST - UP TO 3 SELECTIONS OF MEAT + PICO DE GALLO AS TOPPING FOR YOUR TACOS).

## TACO BAR TRES

#### \$12.00 PER GUEST / (MINIMUM 30 GUEST)

(4 TACOS PER GUEST - UP TO 4 SELECTIONS OF MERT + GUACAMOLE AS TOPPING FOR YOUR TACOS).

# SELECTIONS OF MEATS FOR YOUR TACOS:

AL PASTOR (MARINATED PORK) ORALE STYLE (STEAK AND CHORIZO WITH GRILLED ONIONS) PICADILLO (GROUND BEEF) CARNE ASADA (STEAK) VEGETARIANO (GRILLED MIX VEGGIES) POLLO MARINADO (CHICKEN MARINATED) COCHINITA (PULLED PORK)\*ONLY AVAILABLE AT ELGIN & ROSELLE BARBACOA (BRAISED BEEF)\* ONLY AVAILABLE AT WOODRIDGE & PALATINE

# SIDES

# **MEXICAN RICE**

# 1/2 PAN \$ 25.00 - FULL PAN \$ 40.00 1/2 PAN SERVES 16-18 GUEST FULLPAN SERVES 36-40 GUEST

# **REFRIED BEANS**

#### ½ PAN \$ 23.00 - FULL PAN \$ 38.00

1/2 PAN SERVES 16-18 GUEST FULL PAN SERVES 36-40 GUEST

### FRIJOLES DE LA OLLA

#### ½ PAN \$ 18.00 – FULL PAN \$ 30.00

RROTH BEANS. COOKED WITH WATER. HERBS, ONION, AND GARLIC, CLASSIC BEAN DISH IN MEXICO.

#### FRIJOLES CHARROS

#### ½ PAN \$ 25.00 – FULL PAN \$ 40.00 🛚

TRANITIONAL PINTO BEANS STEWED WITH TOMATO. ONION. GARLIC, SAUSAGE, CHORIZO AND BACON

## **ESQUITES (CORN IN A CUP)** 1/2 PAN \$ 35.00 - FULL PAN \$ 65.00

CORN SAUTÉED IN BUTTER WITH GARLIC. EPAZOTE. ONION. GUAJILLO CHILE AND SALT SERVED

# DESSERTS

TAMALES TRES LECHES CAKE FLAN (MEXICAN CUSTARD) \$3.75 PER PIECE CHURROS

\$3.00 PER PIECE \$3.75 PER PIECE \$2.00 PER PIECE



# DRINKS

# AGUAS FRESCAS (SERVES 8) TRY OUR REFRESHING FRESH WATER, ASK FOR OUR FLAVORS AVAILABLE

# MARGARITA MIX (MAKES 15)

# MICHELADA MIX (MAKES 15) OUR SECRET MICHELADA MIX PERFECT TO PREPARE TRADITIONAL

MICHELADAS OR BLOODY MARY, BEERS ARE NOT INCLUDED. REST SERVED WITH ANY MEXICAN REFR

## PINA COLADA MIX (MAKES 15)

SWEET PINEAPPLE MIX WITH A COMBINATION OF COCONUT MILK, EVAPORATED AND CONDENSED MILK MIXED WITH PINEAPPLE HILCE

MEXICAN COKE \$2.50 PER PIECE \$.75 PER PIECE **BOTTLED WATER** \$1.25 PER PIECE CAN SODAS ASSORTED FLAVORS JARRITOS \$2.50 PER PIECE



\$30

\$30

\$30

# SERVICE ITEMS

**DISPOSABLE STERNO KIT** \$4.50 EACH ..AVAILABLE UPON REQUEST SERVING UTENSILS..... PLATES & UTENSILS.....AVAILABLE UPON REQUEST

# **BURRITOS** BY THE BOX

## FOR 6 PEOPLE OR MORE \$8.75 PER PERSON

DO YOU HAVE A LAST MINUTE EVENT OR WORK MEETING? TRY OUR BURRITOS BY THE BOX. JUST CHOOSE ANY MEAT AND WE'LL PACK'EM UP WITH FORKS, KNIVES AND NAPKINS. ADVANCE NOTICE IS NOT REQUIRED.

## **EACH BURRITO INCLUDES:**

REFRIED PINTO BEANS **CHOICE OF MEAT** LETTUCE TOMATO SOUR CREAM CHEESE

## CHOICES OF MEAT

CARNE ASADA (STEAK) CHICKEN (MARINATED OR GRILLED) PICADILLO (GROUND BEEF) AL PASTOR (MARINATED PORK) BARBACOA (BRAISED BEEF STEAK)



#### PLUS, FOR EVERY THREE BURRITOS WE'LL INCLUDE A BAG OF CHIPS, SALSA (GREEN, RED OR MILD) AND GUACAMOLE, WE WANT TO CATER YOUR FIESTA SO IF YOU DON'T FIND WHAT YOU LIKE IN OUR MENU OPTIONS WE CAN MAKE A PERSONALIZED MENU ONLY FOR YOU. OUR CATERING MANAGER CAN ASSIST YOU WITH ANY OF YOUR FIESTA NEEDS.

\*24 HOURS NOTICE REQUESTED FOR WEEKDAY ORDERS. 48 HOURS FOR WEEKEND ORDERS. PLEASE CALL OR EMAIL DURING BUSINESS HOURS (MONDAY - SATURDAY 9AM-5PM) TO CHECK AVAILABILITY. AS CERTAIN DAYS MAY BE AT CAPACITY.

#### WE DO THE WORK YOU TAKE THE CREDIT!

ORALE RESTAURANT GROUP CATERING IS THE PERFECT SOLUTION FOR YOUR NEXT EVENT. MIX AND MATCH OUR MENU UNTIL YOU FIND THE PERFECT PACKAGE FOR YOUR NEXT OFFICE PARTY. BIRTHDAY CELEBRATION. WEDDING OR OTHER SPECIAL EVENT! DELIVERY OR PICK UP AVAILABLE. ASK ABOUT OUR VEGETARIAN OPTIONS TOO!





#### **GUACAMOLE & CHIPS**

# 1/4 PAN \$ 35.00 - 1/2 PAN \$ 65.00 - FULL PAN \$115.00

PERFECTLY RIPE AVOCADO MIXED WITH TOMATO. ONION, AND CILANTRO. SERVED WITH CORN CHIPS

## PICO DE GALLO & CHIPS

#### ¼ PAN \$ 20.00 - ½ PAN \$ 30.00 - FULL PAN \$55.00

DICED TOMATOES, ONIONS, JALAPEÑO AND CHOPPED CILANTRO MIXED WITH FRESH LIME JUICE, SERVED WITH CHIPS.

#### **FLAUTAS**

#### ½ PAN \$ 65.00 - FULL PAN \$ 115.00

CRISPY TAQUITOS STUFFED WITH CHICKEN, STEAK OR POTATOES. SERVED WITH SOUR CREAM, LETTUCE, CHEESE AND PICO DE GALLO.

#### TRADITIONAL CEVICHE

#### ½ PAN \$ 65.00 - FULL PAN \$ 120.00

TILAPIA. SHRIMP OR OCTOPUS CEVICHE MARINATED AND COOKED IN LIME JUICE MIXED WITH PICO DE GALLO SERVED WITH TORTILLA CHIPS OR TOSTADAS.

## **ORALE CEVICHE**

#### √2 PAN \$ 75.00 - FULL PAN \$ 130.00

MIX CEVICHE OF TILAPIA. SHRIMP AND OCTOPUS MARINATED AND COOKED IN LIME JUICE MIXED WITH PICO DE GALLO. CUCUMBER AND AVOCADO TOPPED WITH OUR SECRET MICHELADA MIX SERVED WITH TORTILLA CHIPS.

#### OUFSADILLAS

#### ½ PAN \$ 65.00 - FULL PAN \$ 115.00

FLOUR OR CORN TORTILLA STACKED W/ CHEESE AND YOUR CHOICE OF MEAT (STEAK, CHICKEN, GROUND BEEF OR PORK).

#### SALSA BAR

#### SMALL \$ 25.00 - LARGE \$ 45.00 - X-LARGE \$ 85.00

A SELECTION OF OUR GREEN TOMATILLO SALSA. RED SPICY SALSA AND MILD TOMATO SALSA SERVED WITH CHIPS.



ALL SALADS COME WITH THE DRESSING OF YOUR CHOICE ON THE SIDE (TEQUILA DRESSING OR RANCH) OUR SALADS ARE GLUTEN FREE IF SERVED WITH TEQUILA DRESSING. ½ PAN SERVES 6-8 GUEST FULL PAN SERVES 14-16 GUEST.

#### CHICKEN FAJITA SALAD

#### ½ PAN \$ 55.00 - FULL PAN \$ 105.00

MIX GREENS TOSSED WITH OUR GRILLED CHICKEN FAJITAS WITH BELL PEPPERS AND ONIONS TOPPED WITH AVOCADO AND DUESO FRESCO

## **JALISCO SALAD**

#### ½ PAN \$ 60.00 - FULL PAN \$ 110.00

MIX GREENS TOSSED WITH OUR CHARBROILED SKIRT STERK TOPPED WITH QUESO FRESCO. PICO DE GALLO AND AVOCADO.

### **BAJA SALAD**

#### 1½ PAN \$ 60.00 - FULL PAN \$ 110.00

MIX GREENS TOSSED WITH TEQUILA MARINATED SHRIMP SAUTÉED WITH PINEAPPLE CHIINKS TOPPED WITH PICO DE GALLO, CLICLIMBER AND AVOCADO.

### **HOUSE SALAD**

#### ½ PAN \$ 20.00 - FULL PAN \$ 35.00

MIX GREENS TOSSED WITH TOMATO, CUCUMBER AND AVOCADO.

# FAJITA BAR

OUR FAJITA BAR INCLUDES TORTILLAS, TOPPINGS (LETTUCE, TOMATO, CHEESE, CILANTRO, ONION AND SOUR CREAM), CHIPS AND SALSAS.

## CHICKEN FAJITAS @

#### \$9.50 PER GUEST (MINIMUM 10 GUEST)

GRILLED CHICKEN BREAST.

# STERK FAJITAS

#### [\$12.50 PER GUEST [MINIMUM 10 GUEST] |

# PORK FAJITAS 🖫

CARAMELIZED ONIONS, GREEN AND RED PEPPERS WITH SLICED GRILLED ADDRO MARINATED PORK

## SHRIMP FAJITAS ~

#### \$12.50 PER GUEST (MINIMUM 10 GUEST)

**VEGGIE FAJITAS** 

#### \$9.00 PER GUEST (MINIMUM 10 GUEST)

## MIX FAJITAS 🚳 🥌

#### S13.00 PER GUEST (MINIMUM 10 GUEST)

CARAMELIZED ONIONS, GREEN AND RED PEPPERS WITH A MIX OF CHICKEN AND STEAK.

# ENTREES =



OUR ENTREES INCLUDE TORTILLAS, AND SALSAS ON THE SIDE 1/2 PAN SERVES 8-10 GUEST FULL PAN SERVES 15-18 GUEST.

# BISTEC A LA MEXICANA (CHICKEN OR STERK)

#### ½ PAN \$ 70.00 - FULL PAN \$ 120.00

MEXICAN STYLE FAJITAS SLOWLY COOK WITH TOMATO-CHIPOTLE SAUCE TOSSED WITH IALAPEÑOS, TOMATOES, CILANTRO AND ONION

# TRADITIONAL ENCHILADAS

#### SMALL \$ 55.00 - LARGE \$ 100.00

TOPPED WITH YOUR CHOICE OF SAUCE (RED, GREEN OR SUIZO) FILLED W/ YOUR CHOICE OF MEAT (VEGGIE, STEAK, CHICKEN, GROUND BEEF OR PORK) TOPPED WITH MELTED CHIHUAHUA CHEESE AND SOUR CREAM.

# **ENCHILADAS MEXICO CITY STYLE**

#### SMALL \$ 60.00 - LARGE \$ 105.00

RED ADOBO ENCHILADAS FILLED W/ YOUR CHOICE OF MEAT (VEGGIE, STEAK, CHICKEN, GROUND BEEF OR PORK) TOPPED CHORIZO, QUESO FRESCO, LETTUCE AND SOUR CREAM.

# SHRIMP ENCHILADAS

#### SMALL \$ 65.00 - LARGE \$ 115.00

GREEN ENCHILADAS FILLED W/ TEQUILA MARINATED SHRIMP TOPPED WITH MEITED CHIHUAHUA CHEESE AND SOUR CREAM

#### **CHILES RELLENOS**

#### ½ PAN \$ 60.00 - FULL PAN \$ 110.00

SOUFFLÉ-BATTERED CHEESE STUFFED POBLANO PEPPER TOPPED WITH OUR SUIZA SAUCE.

#### POLLO AL LIMON

#### ½ PAN \$ 65.00 - FULL PAN \$ 115.00

SAUTEED CHICKEN FAJITAS TOSSED WITH BELL PEPPERS AND ONIONS DEGLAZED AND COOKED WITH LIME JUICE AND WHITE WINE.

# SIGNATURE ENTREES

OUR SIGNATURE ENTREES ARE ONLY AVAILABLE ON SPECIFIC LOCATION NOT AVAILABLE ON ALL STORES. ALL SIGNATURE ENTREES INCLUDE TORTILLAS. AND SALSAS ON THE SIDE. 1/2 PAN SERVES 8-10 GUEST FULL PAN SERVES 15-18 GUEST.

# (847) 764-8181

COCHINITA PIBIL (YUCATAN STYLE PORK RIBS)

#### ½ PAN \$ 65.00 – FULL PAN \$ 115.00

OUR SIGNATURE YUCATAN STYLE PORK RIBS SLOWLY BRAISED AND MARINATED IN PIRIL WRAPPED ON BANANA LEAFS. \*ONLY AVAILABLE AT OUR ELGIN AND ROSELLE LOCATION.

### BARBACOA

#### ½ PAN \$ 65.00 - FULL PAN \$ 115.00

OUR DELICIOUS SLOWLY BRAISED BEEF STERK, SERVED WITH ONIONS, CILANTRO AND LIMES ON THE SIDE. \*ONLY AVAILABLE AT OUR WHEELING. PALATINE AND WOODRIDGE LOCATION.

#### **MOLE VERDE**

#### 1/2 PAN \$ 70.00 - FULL PAN \$ 125.00

AND POBLANO PEPER TOPPED OVER SLICED MARINATED GRILLED CHICKEN BREAST. \*ONLY AVAILABLE AT OUR ELGIN AND ROSELLE LOCATION

### **GUISADO DE PUERCO**

#### ½ PAN \$ 35.00 – FULL PAN \$ 65.00

SPICY PORK STEW SLOWLY COOKED WITH TOMATO, TOMATILLO, GARLIC, AND CHILE DE ÁRBOL .\*ONLY AVAILABLE AT OUR PALATINE AND WOODRIDGE LOCATION.

### **MOLE ROJO**

#### ½ PAN \$ 70.00 - FULL PAN \$ 125.00

OUR SIGNATURE RED MOLE SAUCE MADE FROM SCRATCH WITH -NUTS-. CHILE ANCHO. CHILE PASILLA. CHILE MULATO. TOASTED SEEDS. CHOCOLATE TOPPED OVER SLICED MARINATED GRILLED CHICKEN BREAST \*ONLY AVAILABLE AT OUR ELGIN AND ROSELLE LOCATION.

#### POLLO ASADO

#### ½ PAN \$ 35.00 – FULL PAN \$ 65.00

OUR SIGNATURE WHOLE GRILLED CHICKEN MARINATED ON OUR SECRET SEVEN SPICES SEASONING AND CERVEZA SERVED WITH A SIDE OF GRILLED JALAPEÑOS AND GREEN ONIONS. \*ONLY AVAILABLE AT OUR PALATINE AND WOODRIDGE LOCATION.

# ARCOS

SAMMY'S

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