

CATERING MENU



Enjoy a healthy alternative to bagels and catered sandwiches with our breakfast tacos. Prepared the day of your event, our handmade beans, cage-free eggs, fresh vegetables, and high-quality meats are hugged by warm, freshly-cooked flour tortillas.*

ALL DAY (TRAYS OF 10)

BEAN & CHEESE (V)

Refried house-made pinto beans topped with Chihuahua cheese. *Creamy & delicious!* **\$35.00**

BEAN & CHORIZO

Pork chorizo mixed with refried house-made pinto beans. *Our childhood favorite.* **\$35.00**

POTATO & EGG (V)

Gold potatoes & eggs scrambled with onions & tomatoes. *Light & flavorful.* **\$35.00**

POTATO & CHEESE (V)

Gold potatoes sautéed with onions, tomatoes, & Chihuahua cheese. *Melts in your mouth.* **\$35.00**

CHORIZO & EGG

Pork chorizo & eggs scrambled with onions & tomatoes. *Our most popular taco any time of day.* **\$40.00**

MACHACADO

Carne seca (shredded dried beef) & eggs scrambled with onions & tomatoes. *We ship the carne seca directly from Texas.* **\$40.00**

CARNE GUISADA

Lean beef stew slowly cooked with bell peppers, onions, tomatoes, & spices. *Crowd favorite taco on Yelp!* **\$45.00**

Two tacos per person will satisfy an average hunger. Coupled with sides and you'll be stuffed full of goodness. All tacos are individually wrapped and labeled for easy identification.

LUNCH & DINNER (TRAYS OF 10)

Available after 11:30am

CHICKEN TOMATILLO

Chicken cooked with our house-made tomatillo lime sauce. **\$42.50**

PICADILLO

Ground beef cooked with potatoes, carrots, peas, tomatoes, & onions. **\$42.50**

Accompanying each taco order:

- Our specialty **hot salsa verde** made with fresh tomatillos, jalapeños, cilantro, onions, & garlic
- Our **milder salsa roja** made with tomatoes, jalapeños, cilantro, onions, & garlic
- Chihuahua cheese, cilantro, diced raw onions
- Napkins & plastic silverware

*For a gluten-sensitive option, ask us to substitute corn tortillas at no additional cost. Call to inquire about vegan options.

V = Vegetarian

Details: Must place orders 48 hours in advance to ensure delivery.

Arrangements can be made to pick up smaller orders at our Taco Shop located at 512 Main Street, Evanston, IL 60202.

All prices are pre-tax, and final invoices will include any fees and taxes as required. Onsite serving & setup available at an additional cost.

		5 mile radius from Evanston	15 mile radius from Evanston (includes Chicago Loop)
Delivery Fee	Free	\$15	\$25
Minimum Order	\$70	\$150	\$350

SIDES (SERVES 10)

BUÑUELITOS (PASTRY)

Lightly-fried flour tortilla strips dusted with cinnamon & sugar. **\$20.00**

SEASONAL FRUIT CUP

An assortment of seasonal fruit. **\$30.00**

FRESAS CON CREMA

Strawberries topped with a lightly sweet & refreshing Mexican cream. **\$35.00**

Available after 11:30am

HOUSE SALAD

Mixed salad greens tossed with our house-made tomatillo lime dressing. **\$40.00**

Add grilled chicken. **\$55.00**

CHIPS & GUACAMOLE

Our guacamole uses a well-known recipe from San Antonio, Texas. **\$35.00**

Sides come with utensils, serveware, & plates.

HOT DRINKS

COFFEE

We've partnered with Back of the Yards Coffee & Roastery to bring you coffee directly sourced from Chiapas, Mexico.

Box (serves 10) **\$20.00**
Tower (serves 30) **\$55.00**

MEXICAN HOT CHOCOLATE

Dark chocolate with cinnamon & sugar (made with whole milk).

Box (serves 10) **\$30.00**
Tower (serves 30) **\$80.00**

COLD DRINKS (SERVES 10)

JAMAICA

House-brewed, all-natural, lightly-sweetened hibiscus iced tea. **\$25.00**

AGUAS FRESCAS

All-natural fresh fruit drinks (assorted flavors available). **\$30.00**

All drink orders come with:

- Disposable cups & lids

Coffee orders come with:

- Hot cup sleeves
- Creamers, sugar & sugar substitutes, stirrers

Bottled waters are available for \$1.00 each.

Jarritos Mexican sodas are available for \$2.00 each.

Contact Mario Vela for catering orders at:

847.644.3575

mario@amanecertacos.com

