



TAQUIZAS

WE CAN HELP YOU PLAN YOUR EVENT SO THAT IT FITS YOUR BUDGET AND LEAVES YOUR GUESTS WONDERING WHEN YOUR NEXT PARTY WILL BE!

WE HAVE CATERED EVERYTHING FROM PRIVATE, INTIMATE GATHERINGS TO LARGE CORPORATE EVENTS TO AFTER HOURS FUNDRAISERS. THERE IS NO EVENT TOO BIG OR TOO SMALL FOR US! OUR PASSION COMES FROM CREATING MOMENTS THAT LEAVE YOU AND YOUR GUESTS WITH LASTING MEMORIES.

FOR INFORMATION ON OUR TAQUIZAS & PRIVATE EVENTS,

CALL 847-916-2442

Dessert 1/2 | Full

HOUSE MADE FLAN	\$30 \$55
ASSORTED MEXICAN JELL-O	\$2.50/pc
CHURROS	\$2.50/pc
CARVED FRUIT DISPLAY	Market Price



WOW YOUR GUESTS WITH A SWEET TABLE DISPLAYING ALL THE MOST POPULAR TREATS HAND CRAFTED BY OUR PASTRY CHEF MICHELLE!

ASK FOR A QUOTE!



SCAN TO SEE OUR FIESTAS!



847-916-2442

**3853 CARNATION ST.
FRANKLIN PARK, IL**

**CATERING FOR EVERY EVENT
FROM 10 TO 1,000 PEOPLE!!**

**CUSTOM PACKAGES & PRICING
AVAILABLE**

Chicken 1/2 | Full

FAJITAS \$50 | \$95

Tender marinated chicken with color peppers, onion, & cilantro

SECO DE POLLO \$50 | \$85

South American flavored legs & thighs marinated & served with crispy yucca

ENCHILADAS \$35 | \$55

Street style. Tortilla rolled with homemade salsa and loaded with choice of chicken, cheese, or veggies. Served with sour cream & queso fresco

Pork 1/2 | Full

CHICHARRON \$35 | \$55

Pork skin served with red or green salsa

COSTILLA DE PUERCO \$50 | \$75

Delicious & tender pork riblets served in red or green salsa

GUISADO DE PUERCO \$50 | \$75

Pork stewed in red salsa with cactus & potatoes

HEALTHY CARNITAS \$50 | \$95

Roasted not fried in oil!

Goat 1/2 | Full

BIRRIA DE CHIVO Market Price

Farm fresh, hand picked. Choice of medium or large.

Beef 1/2 | Full

FAJITAS \$85 | \$150

Juicy marinated steak with color peppers, onion, & cilantro

BISTEC ALA MEXICANA \$55 | \$95

Juicy Ribeye steak infused with Mexican flavor. Jalapenos, cilantro, onions, & tomatoes

ABUELITA'S MEATBALLS \$40 | \$70

Abuelita's famous Virginia Chipotle hand rolled meatballs stuffed with egg and smothered in homemade chipotle sauce

BARBACOA \$75 | \$135

House specialty shredded braised chuck roast

Seafood 1/2 | Full

LANGOSTINOS PLATTER Market Price

Seasoned to perfection

SHRIMP OR FISH CEVICHE \$85 | \$150

Lime, red onion, cilantro, & tomato. Served with tostadas

HAND BREADED SHRIMP Market Price

Served with lemon & cocktail sauce

FAJITAS \$85 | \$150

Succulent marinated shrimp, color peppers, onions, & cilantro

Sides 1/2 | Full

MEXICAN RICE \$20 | \$40

REFRIED BEANS W/ CHEESE \$20 | \$40

TORTILLA CHIPS \$15 | \$20

PICO DE GALLO \$4 | \$9

GUACAMOLE Market Price

RED OR GREEN SALSA \$4 | \$9

GRILLED JALAPENO OR MEXICAN CEBOLLITAS \$25 | \$50

NOPALES SALAD \$25 | \$40

Mexican cactus salad with onions, tomatoes, & cheese

FIESTA SALAD \$50 | \$75

Fresh greens, black beans, roasted corn, peppers, onions, tomato, cilantro, chicken, bacon, queso fresco, tortilla strips, & chipotle dressing

NACHO PLATTER \$35 | \$55

Topped with beans, cheese, guacamole, pico de gallo, lettuce, & sour cream

ELOTES \$3.50/pc

Mexican street corn on the cobb with mayo, butter, cayenne pepper, & cotija cheese. Minimum 10

FAMOUS TORTILLAS Market Price

Hand made by Abuelita Pilli