

TURN ANY EVENT INTO A MEXICAN FIESTA!

CATERING MENU

PLEASE CALL TO PLACE YOUR ORDER ONE WEEK IN ADVANCE

50% DEPOSIT REQUIRED

TACO BAR \$17.00 pp MINIMUM 20 GUESTS

YOUR CHOICE OF GROUND BEEF, CHICKEN OR STEAK +2 OR AL PASTOR PORK SERVED WITH ALL THE TRIMMINGS, RICE AND YOUR CHOICE OF REFRIED OR BLACK BEANS. A PERFECT WAY FOR YOUR GUESTS TO ASSEMBLE THEIR OWN TACOS.
ADD CHIPS \$2PP

EL MEXICANO FAJITA BAR

(Serves 15-20) \$ 442.00

CHICKEN AND SIRLOIN STEAK +2 SAUTÉED WITH TRI-COLORED BELL PEPPER AND ONION, TOPPED WITH MILD SALSA RANCHERA. SERVED WITH MEXICAN RICE, REFRIED OR BLACK BEANS, CORN AND FLOUR TORTILLAS, CHIPS AND SPICY SALSA.

GRAN AGAVE FAJITA BAR

(Serves 15-20) \$490.00

CHICKEN OR SIRLOIN STEAK +2 SAUTÉED WITH TRI-COLORED BELL PEPPER AND ONION. SERVED WITH MEXICAN RICE, REFRIED OR BLACK BEANS, CORN AND FLOUR TORTILLAS, PICO DE GALLO, CREMA FRESCA, LETTUCE, TOMATO, CHIPS AND HOME-MADE CORN BREAD.

ENCHILADA TRAY S \$88 L\$180.00

YOUR CHOICE OF CHEESE, VEGGIE, CHICKEN OR GROUND BEEF FILLED ENCHILADAS WITH EITHER RED, GREEN OR MOLE POBLANO SALSA.

FIESTA PACK FOR

25 GUESTS \$600.00

50 GUESTS \$1,150.00

YOUR CHOICE OF POLLO CON MOLE POBLANO, TINGA DE POLLO OR BARBACOA SERVED WITH MEXICAN RICE, REFRIED BEANS, CHIPS, SALSA, CORN TORTILLAS, HOMEMADE CHURROS. PLASTIC PLATES, FORKS, SERVING SPOONS AND NAPKINS INCLUDED.

FIESTA ADD'ONS (QUARTS)

A GREAT WAY TO ENSURE THAT YOU ALWAYS HAVE ENOUGH FOR THOSE UNEXPECTED GUESTS.

GUACAMOLE \$38

OUR RIPE AND FRESH AVOCADOS BLENDED WITH ONION, TOMATO, CILANTRO AND SIGNATURE SEASONING.

TEX MEX QUESO DIP--- \$32

THE PERFECT AMOUNT OF JALAPEÑO PEPPER BRIGHTENS THE FLAVOR OF THIS RICH AND CREAMY DIP.

ELOTE PREPARADO -----\$28

CREMA FRESCA -----\$12

QUESO CHIHUAHUA BLEND -----\$14

PICO DE GALLO SALSA -----\$12

SALSA BRAVA -----\$12

SPICY AVOCADO CREAM --\$12

PICKLED JALAPEÑOS -----\$12



Weekdays 11am-11pm Weekends 11am-12am
Kitchen closes at 11pm Closed on Mondays

630-541-8959

EL GRAN AGAVE

RESTAURANT & TEQUILA BAR



Desserts



~~~~~ Pastel Borracho (Serves 12) \$65 ~~~~~  
OUR SIGNATURE PASTEL TRES LECHES INFUSED WITH TEQUILA AND MEXICAN EGGNOR.

~~~~~ Churro Tray (serves 15) \$50 ~~~~~  
OUR DELICIOUS HOME-MADE CHURROS TOSSED IN CINNAMON SUGAR AND SERVED WITH MEXICAN CARAMEL.

~~~~~ Beverages ~~~~~

AGUAS FRESCAS

WASH DOWN YOUR DELICIOUS MEAL WITH OUR HOMEMADE AGUAS FRESCAS.

HORCHATA/JAIMAICA \$26/gallon

MARGARITA MIX... OUR SIGNATURE MARGARITA MIX IS AVAILABLE BY THE GALLON READY FOR YOU TO ADD YOUR FAVORITE TEQUILA! \$35/GA LLON.

~~~~~ Delivery & Set Up ~~~~~

DELIVERY

OPTIONAL DELIVERY AND SET UP SERVICES ARE AVAILABLE. CALL FOR DETAILS.
STARTING \$30.00

DISPOSABLE CHAFFING FUEL & WIRE RACK KIT
RECOMMENDED FOR GUESTS THAT PLAN ON COMMENCING THEIR EVENT 2 HOURS PAST
THE PICK UP OR DELIVERY TIME \$15.00 EACH

Premium Chafer & serving dish rental \$65
Florals & Props starting at \$40

