## CRUZ BLANCA

### CATERING MENU

#### TACO BOXES  INDIVIDUAL

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Fillings</th>
<th>Price/Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 TACOS</td>
<td>choice of 1–2 fillings</td>
<td>$10</td>
</tr>
<tr>
<td>3 TACOS</td>
<td>choice of 1–3 fillings</td>
<td>$13</td>
</tr>
<tr>
<td>4 TACOS</td>
<td>choice of 1–4 fillings</td>
<td>$16</td>
</tr>
</tbody>
</table>

#### TACO BRR  FAMILY-STYLE

10 PERSON MINIMUM, ORDER IN INCREMENTS OF 10
includes taco fillings, accompaniments, heirloom corn tortillas

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#### TACO BOXES  INDIVIDUAL

10 BOX MINIMUM, 30 PERSON MAXIMUM
includes 2 tacos per box (your choice of one filling per box), side of chips, salsa and guacamole.

#### TACO FILLINGS

- Wood-Grilled Chicken Breast with grilled knob onions and 3-chile salsa
- Wood-Grilled Carne Asada with grilled knob onions and chipotle salsa
- Wood-Grilled Mushrooms with 3-chile salsa, onions and cilantro
- Oaxacan Chorizo with grilled knob onions, queso anjeo and tomatillo salsa

#### SIDES

- EACH SERVES ~10

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Tortilla Chips</td>
<td>5</td>
</tr>
<tr>
<td>Guacamole (32oz)</td>
<td>18</td>
</tr>
<tr>
<td>Salsa (16oz)</td>
<td>6</td>
</tr>
<tr>
<td>Refried Black Beans</td>
<td>16</td>
</tr>
<tr>
<td>Cruz Seasonal Salad</td>
<td>25</td>
</tr>
<tr>
<td>Sweet Corn Esquites</td>
<td>22</td>
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#### DESSERTS

- Wood-Oven Mini Cookies chef’s assortment
  baked daily (21 pcs per order)

- CRUZ BLANCA CANS (12oz 6-packs)
  Mexico Calling Lager Especial, Palm Shade Tropical Pale Ale, El Train IPA

- Crowlers (32oz) Prices Vary, Ask for Current Draft Selections
  Cruz Blanca Brewery Branded Howler Glassware

#### DRINKS

- Supplies
  - Plates + Utensils 0.75/set
  - Tongs + Serving Spoons 2 each

- Catering Menu
  - 312-733-1975 | CRUZBLANCA.COM
  - Order Online or Email Catering@CruzBlanca.com
  - 10 Person Minimum, Order in Increments of 10
  - Includes Taco Fillings, Accompaniments, Heirloom Corn Tortillas
  - Each Serving ~10
  - Tortilla Chips Wood-Oven Grilled
  - Guacamole (32oz) Freshly-Made, Roasted Tomatillo
  - Salsa (16oz) Freshly-Made Roasted Tomatillo or Oaxacan Pasilla
  - Refried Black Beans (32oz) with Queso Fresco
  - Cruz Seasonal Salad (64oz) Seasonal Ingredients, Please Ask for Current Selection
  - Sweet Corn Esquites (32oz) Grilled Corn, Epazote-Serrano, Mayo, Queso Fresco, Tajin, Cilantro, Knob Onions
  - Wood-Oven Mini Cookies Chef’s Assortment
  - Baked Daily (21 Pcs per Order)
  - Cruz Blanca Cans 12oz 6-Packs
  - Mexico Calling Lager Especial, Palm Shade Tropical Pale Ale, El Train IPA
  - Crowlers (32oz) Prices Vary, Ask for Current Draft Selections
  - Cruz Blanca Brewery Branded Howler Glassware
  - Supplies
  - Plates + Utensils 0.75/set
  - Tongs + Serving Spoons 2 each

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#### Wood-Grilled Chicken Breast

- Wood-Grilled with Grilled Knob Onions and 3-Chile Salsa

#### Wood-Grilled Carne Asada

- Wood-Grilled Carne Asada with Grilled Knob Onions and Chipotle Salsa

#### Wood-Grilled Mushrooms

- Wood-Grilled Mushrooms with 3-Chile Salsa, Onions, and Cilantro

#### Oaxacan Chorizo

- Oaxacan Chorizo with Grilled Knob Onions, Queso Anjeo and Tomatillo Salsa