

# PRIMOS LOCOS

MEXICAN COMIDA GARDEN BAR

## Catering Menu

MODERN MEXICAN CATERING DONE RIGHT

### Fiesta Fajita Packages

— 20 people or more —

Includes: Arroz (Mexican rice), Frijoles refritos (refried beans), tortillas, sour cream, chips & salsa

**CHICKEN FAJITAS \$14.99**

Grilled chicken breast, onions,  
green and red bell peppers

**STEAK FAJITAS \$17.99**

Grilled skirt steak, onions,  
green and red bell peppers

**COMBO FAJITAS \$16.99**

Grilled chicken breast, skirt steak,  
onions, green and red bell peppers

**VEGGIE FAJITAS \$14.99**

Grilled red onion, green and red bell  
peppers, mushroom, corn, and zucchini

### Taco Bar Packages

— 20 people or more —

Includes: Arroz (Mexican rice), Frijoles refritos (refried beans), tortillas, onion, cilantro, chips & salsa

**GROUND BEEF \$14.99 - AL PASTOR \$14.99 - VEGGIE \$14.99**

**GRILLED CHICKEN \$14.99 - GRILLED SKIRT STEAK \$17.99**

**CALL 630.359.4677**

**TO PLACE YOUR ORDER FOR DELIVERY OR PICK UP**

DELIVERY CHARGES EXTRA

122 S. York Street, Elmhurst IL 60126

# Botanas

## GUACAMOLE

PINT \$15.99 | QUART \$28.99

Fresh avocado, tomato, onion, cilantro, jalapeño, lime

## ELOTE \$32.99

Serves 20 | Roasted corn, cilantro, garlic aioli, queso fresco, topped with fresh radish

## TAMALES \$49.99

(20) Homemade chicken or pork tamales with red or green sauce

## QUESADILLAS

(20) Flour tortillas filled with Mexican cheese and lightly grilled

Cheese \$39.99

Cheese and Chicken \$46.99

Cheese and Mushroom \$46.99

Cheese and Steak \$65.99

## TAQUITOS \$39.99

(20) Corn tortillas, lightly fired, rolled, and filled with your choice of:

- Ground Beef
- Chicken

## MINI BURRITOS \$39.99

(20) Flour tortillas rolled and filled with your choice of:

- Bean & Cheese
- Chicken, Bean, and Cheese
- Beef, Bean, and Cheese

# Ensalada

SERVES 20 | \$37.99

Mixed greens, roasted corn, tomato, cucumber, red onion, avocado, black beans, creamy avocado cilantro vinaigrette - Add Chicken \$49.99

# Enchiladas

## CHEESE, CHICKEN, OR GROUND BEEF \$44.99

(20) Corn tortillas rolled and filled with your choice of filling, topped with melted cheese, sour cream, and red or green salsa

# Tacos

10 PER TRAY

## PRIMOS LOCOS \$40.99

Skirt steak, onion, cilantro, salsa negra

## BISTEC \$40.99

Marinated skirt steak, onion, roasted pepper, avocado creole salsa

## CARNE LOCO \$47.99

Skirt steak, chorizo, melted cheese, salsa negra

## BARBACOA \$40.99

Slow-roasted and marinated beef, cilantro, onion, salsa roja

## AL PASTOR \$32.99

Guajillo marinated pork shoulder, onion, cilantro, grilled pineapple, salsa roja

## POLLO \$32.99

Grilled chicken, tomato, cilantro, cheese, avocado creole salsa

## TINGA \$32.99

Shredded chicken, lettuce, tomato, queso fresco, sour cream, salsa roja

## CARNITAS \$32.99

Braised pork, pickled onion, cilantro, salsa negra

## CHORIZO \$32.99

Chorizo, roasted corn, onion, cilantro, salsa negra

## PICADILLO \$32.99

Ground beef, lettuce, tomato, sour cream, salsa roja

## CAMARONES \$40.99

Grilled shrimp, cilantro, citrus coleslaw

## PESCADO \$40.99

Alba Amber Lager beer-battered white fish, purple cabbage, mango, chipotle aioli

## VEGGIE \$32.99

Chile poblano, tomato, cheese, onion, garlic, salsa negra

# Chips & Salsa

## FRESH TORTILLA CHIPS

POUND \$7.99 | TWO POUNDS \$12.99

## GREEN TOMATILLO SALSA

PINT \$5.99 | QUART \$9.99

"House Salsa" Tomatillo, avocado, onion, cilantro, jalapeño

## HABANERO PIÑA SALSA

PINT \$5.99 | QUART \$9.99

Pineapple habanero salsa (HOT)

## SALSA LOCA

PINT \$5.99 | QUART \$9.99

Tomatillo chile de arbol salsa (HOT)

## SALSA CREMOSA

PINT \$5.99 | QUART \$9.99

Creamy jalapeño tomatillo salsa (HOT)

# Sides

## ARROZ \$29.99

Serves 20 | Mexican rice with carrots and corn

## FRIJOLES REFritos \$29.99

Serves 20 | Refried beans topped with queso fresco

## FRIJOLES NEGROS \$39.99

Serves 20 | Black beans

## GRILLED JALAPEÑO PEPPERS

PINT \$7.99 | QUART \$12.99

## PICO DE GALLO

PINT \$7.99 | QUART \$12.99

## MEXICAN CHEESE

POUND \$11.99

## SOUR CREAM

PINT \$6.99 | QUART \$10.99



# Dessert

## **HOMEMADE CHURROS \$39.99**

(15) Homemade churros served with chocolate and caramel sauce

## **ABUELITAS HOMEMADE CHOCOLATE CAKE \$27.99**

**Serves 12** | Homemade chocolate cake made with Abuelita Chocolate

## **TRES LECHES CAKE \$32.99**

**Serves 12** | Homemade Mexican three milk cake

## **FLAN \$49.99**

**Serves 24** | Mexican Vanilla Custard

## **RICE PUDDING \$39.99**

**Serves 24** | Mexican Rice pudding

# Beverages

**COKE \$2**

**DIET COKE \$2**

**SPRITE \$2**

**BOTTLE WATER \$2**

**HORCHATA (32 OZ) \$12**

**AGUA FRESCA (32 OZ) \$12**

Jamaica or Tamarindo

## Margaritas - 32 oz

### **MARGARITA DE LA CASA \$40**

Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur

### **SPICY MARGARITA \$40**

Jalapeño-infused Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur

### **MANGO LOCO \$45**

Jalapeño-infused Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, mango puree

## Sangria - 32 oz

**HOMEMADE RED OR WHITE \$25**

# Serving Warmers & Utensils

Warming kit (wire chafer stand, steam table pan and two chafing fuel warmers) **\$15.99**

Black plastic 8 1/2" serving spoon **(50 cents each)**

Black plastic 6" tong **(50 cents each)**

Black plastic 10" serving spatula **(50 cents each)**

Black plastic 10" plate **(50 cents each)**

Black plasticware - fork, knife, and napkin **(30 cents each)**



