

# CATERING

Half pans serve up to 10 guests | Full pans serve up to 20 guests

## fiesta favorites

### PACKAGES

priced per person

#### MAGO Mole

choose chicken or pork loin, with two moles of your choice, vegetarian enchiladas, guacamole, trio of salsas  
35 per person

#### Viva Mexico

steak fajitas, chicken fajitas, vegetarian enchiladas, guacamole, trio of salsas  
27 per person

#### La Fiesta

steak fajitas, chicken fajitas, cheese quesadillas, tomatillo salsa  
25 per person

served with mexican rice, black beans, pico de gallo, sour cream, corn and flour tortillas and housemade chips

## BUILD YOUR OWN

### Fajita Bar

#### Chicken

sliced marinated  
grilled chicken breast  
Half 90 | Full 170

#### Steak

sliced marinated  
charbroiled sirloin steak  
Half 100 | Full 180

#### Vegetarian

zucchini, portobello mushroom,  
roasted poblano peppers  
Half 80 | Full 150

served with caramelized onions, red and green bell peppers, and soft corn or flour tortillas

### Taco Bar

#### Carne Asada Tijuana

chile ancho marinated steak,  
avo-salsa, cilantro,  
onions  
Half 100 | Full 180

#### Birria

shredded beef, chile de árbol salsa,  
queso fresco, pickled red  
onions, cilantro  
Half 100 | Full 180

#### Pastor

roasted pork in a dry chile  
achiote citrus marinade,  
pineapple, cilantro, onions  
Half 90 | Full 170

#### Rajas

chile poblano rajas, sour cream,  
roasted sweet corn, crispy  
potatoes, queso cotija  
Half 80 | Full 150

#### Tinga de Pollo

shredded chicken, caramelized onions,  
lettuce, adobo salsa, farmers  
cheese, sour cream  
Half 80 | Full 150

served with choice of soft corn or flour tortillas



## Grandma Paula's Mole

### Atlantic Salmon

Half 120 | Full 200

### Pork Loin

Half 90 | Full 160

### Chicken Breast

Half 90 | Full 160

choice of mole de cacahuete, mole de coco, mole de pistache, or mole xico

## Enchiladas

Half 90 | Full 170

choice of:

**Shredded Chicken Tinga | Ground Beef | Chihuahua Cheese | Mushroom, Spinach & Onions**

with choice of: **Mole de Cacahuete, Mole Xico, or Green Tomatillo Sauce**

## Appetizers

### Guacamole 32oz

50

### Chips y Salsa 16oz

choice of:

roasted tomato, salsa verde,  
or spicy sesame chile de árbol

9

### Empanadas

choice of:

chicken tinga with roasted tomato salsa  
or ground beef with chimichurri sauce

Half 55 | Full 100

### Flauta de Birria

crispy rolled corn tortilla filled with pulled  
braised short rib, salsa verde, queso fresco,  
sour cream, pickled red onions

Half 55 | Full 100

### Quesadilla

chihuahua cheese

Half 40 | Full 75

chicken

Half 55 | Full 100

steak

Half 55 | Full 100

## Salads

### Chopped

romaine lettuce, crispy corn  
tortilla strips, black beans, pico  
de gallo, jicama, sweet corn,  
radishes, roasted poblano  
peppers, avocado, agave  
nectar lime vinaigrette,  
cotija cheese

Half 50 | Full 75

### Chipotle Caesar

romaine lettuce, baby kale,  
parmesan, queso cotija,  
tortilla strips, chipotle  
caesar dressing

Half 50 | Full 75



## Sides

### Black Beans or Pinto Beans

Half 40 | Full 70

### Mexican Rice

Half 40 | Full 70

### Esquites

charred sweet corn, cotija cheese,  
lime aioli, cayenne pepper

Half 50 | Full 80

### Papas con Poblano

mashed potatoes, roasted poblano  
peppers, parmesan cheese,  
poblano cream sauce

Half 50 | Full 80

### Pico de Gallo, Sour Cream, or Chihuahua Cheese 16oz

9

## Mexican CHURROS

dusted with cinnamon and sugar  
3.50 each

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ARLINGTON HEIGHTS  
BOLINGBROOK  
SOUTH BARRINGTON

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