

TACO BAR

Our taco bar includes tortillas, toppings (lettuce, tomato, cheese, cilantro, onion and sour cream), chips and salsas.

Taco Bar Uno

\$12 per guest / (minimum 15 guest)
(3 tacos per guest - up to 2 selections of meat)

Taco Bar Dos

\$14 per guest / (minimum 20 guest)
(3 tacos per guest - up to 3 selections of meat + pico de gallo)

Taco Bar Tres

\$16 per guest / (minimum 30 guest)
(3 tacos per guest - up to 4 selections of meat + Guacamole)

TACOS MEAT CHOICES:

- Steak
- Chicken
- Ground beef
- Grilled veggies
- Al Pastor (Marinated pork)
- Orale Style (Steak and Chorizo with grilled onions)
- Grilled shrimp
(upcharge \$2 per guest)
- Lomo - Thin cut rib eye
(upcharge \$2 per guest)

SIDES

1/3 Pan Serves 10-12 guests - 1/2 Pan Serves 20-25 guest
Full Pan Serves 40-45 guest

Mexican Rice Refried beans

1/3 pan \$20	1/3 pan \$20
1/2 pan \$30	1/2 pan \$30
Full pan \$55	Full pan \$55

Charro Beans Frijoles de la olla

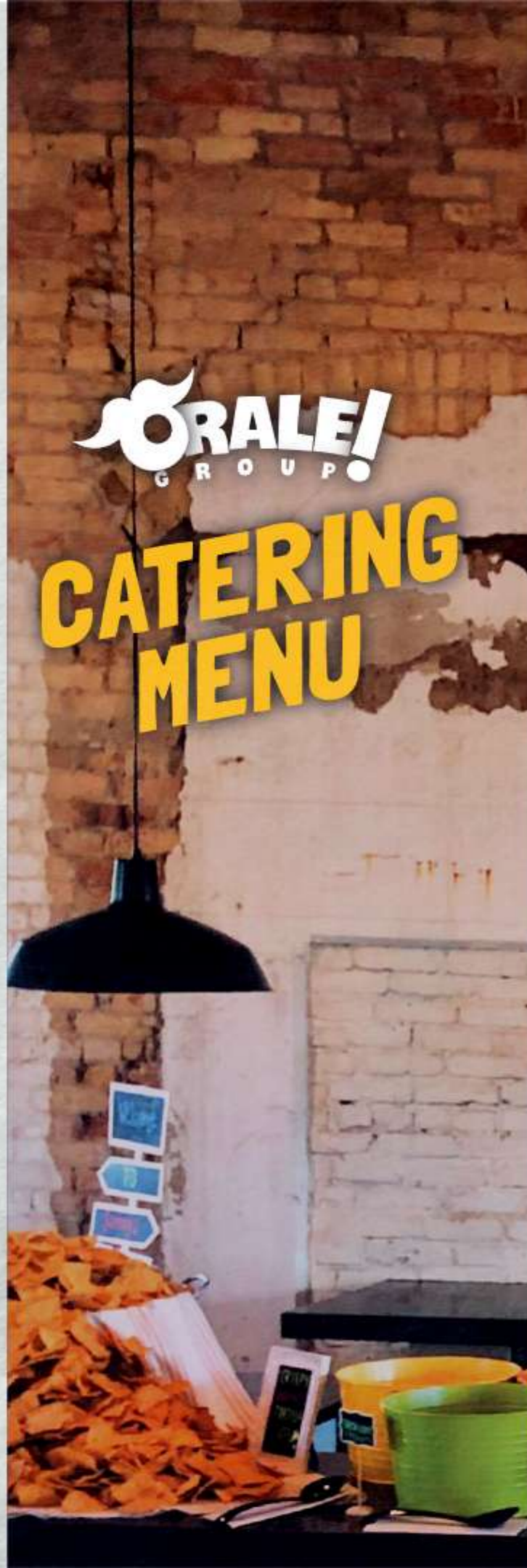
1/2 pan \$40 - Full pan \$70	1/3 pan \$20
Pinto beans stewed with onion, garlic, tomatoes, cilantro, ham, sausage chorizo and bacon.	1/2 pan \$30
	full pan \$50
	Broth beans cooked in water herbs, onion and garlic.

Elote

(Corn in a cup)
1/2 pan \$50 - Full pan \$80
Corn sautéed in butter with garlic, epazote, onion, guajillo chile and salt served with a side of sour cream, queso fresco and limes.



CATERING MENU



DESSERTS

Flan (Mexican custard) \$40
Tres leches \$55
Churros (Assorted flavors) Dozen \$36

DRINKS

Aguas Frescas (serves 8)\$30
Try our refreshing fresh water.
Ask for our flavors available

Margarita Mix (makes 15)\$45
Try our signature margarita mix!
Made with fresh lime juice & agave nectar.
Alcohol is not included. Best served with a reposado tequila.
(Upgrade to any flavored margarita for \$10)

Michelada Mix (makes 15).....\$50
Our secret michelada mix perfect to prepare traditional Micheladas or Bloody Mary.
Beers are not included. Best served with any Mexican beer.

Mexican coke \$3 per piece
Bottled water \$1.25 per piece
Can sodas \$1.50 per piece
Assorted flavors Jarritos \$3 per piece

SERVICE ITEMS



Disposable Sterno Kit.....\$9 EACH
Serving Utensils.....FREE UPON REQUEST
Plates & Utensils......75 CENTS PER GUEST

POSTAGE
REVENUE
U.S. POSTAGE
PAID
EDMOND, WA
LOCAL POSTAL
CUSTOMER



CATERING



WE DO

THE WORK

YOU TAKE THE CREDIT

Wherever it's dinner with friends, a big party with family or lunch at office, our Catering menu is meant to be shared. So feel free to make your own combinations.

Available for pickup and delivery (Delivery fee may vary)
We do require a 48-hour notice. Based on availability

FOR INQUIRIES CALL, TEXT OR EMAIL US AT

847-571-4621

oralrestaurantgroup@gmail.com

THE APPETIZERS

Guacamole & Chips

1/3 pan \$ 50 1/2 pan \$ 90 Full pan \$160
Perfectly ripe avocado mixed with tomato, onion, and cilantro. Served with corn chips.

Pico de gallo & Chips

1/3 pan \$ 30 1/2 pan \$ 45 Full pan \$70
Diced tomatoes, onions, jalapeño and chopped cilantro mixed with fresh lime juice served with chips.

Flautas

1/2 pan \$ 80 (26) Full pan \$ 135 (52)
Crispy taquitos stuffed with chicken or beef. Served with sour cream, lettuce, cheese and pico de gallo.

Orale Ceviche

1/2 pan \$ 100 full pan \$ 175
Mix ceviche of tilapia, shrimp and octopus marinated and cooked on lime juice mixed with pico de gallo and cucumber topped with our secret michelada mix served with tortilla chips.

Traditional Ceviche

1/2 pan \$ 90 full pan \$ 150
Tilapia or shrimp or octopus' ceviche marinated and cooked on lime juice mixed with pico de gallo served with tortilla chips or tostadas.

Quesadillas

1/2 pan \$ 80 (24) full pan \$ 140 (48)
Flour or corn tortilla stacked w/ cheese and your choice of meat (cheese, steak, chicken, ground beef, al pastor or veggies).

Salsa bar

Small \$ 25 Large \$ 45 X-Large \$ 85
A selection of our Green tomatillo salsa, Red spicy salsa and mild tomato salsa served with chips.

Mexican House Salad

1/2 pan \$ 30 full pan \$ 50
Mix greens tossed with tomato, cucumber corn and crumbled queso fresco. Served with your choice of ranch or tequilla dressing.

NACHO BAR

Our nacho bar includes chips, nacho cheese, beans, lettuce, tomato, sour cream, pico de gallo, pickled jalapeños and your choice of meat. Choices of meat steak, chicken, ground beef, veggies, chicken or pork.

Nacho Bar Uno

\$13 per guest / (minimum 10 guest)
(up to 2 selections of meat)

Nacho Bar Dos

\$17 per guest / (minimum 10 guest)
(up to 3 selections of meat + Guacamole)

FAJITA BAR

Our fajita bar includes tortillas, toppings (lettuce, tomato, cheese, cilantro, onion and sour cream), chips and salsas.

Chicken Fajitas

\$16 per guest (minimum 10 guest)
Caramelized onions, green and red peppers with sliced marinated grilled chicken breast.

Steak Fajitas

\$19 per guest (minimum 10 guest)
Caramelized onions, green and red peppers with sliced grilled outer skirt steak.

Pork Fajitas

\$16 per guest (minimum 10 guest)
Caramelized onions, green and red peppers with sliced grilled adobo marinated pork.

Shrimp Fajitas

\$20 per guest (minimum 10 guest)
Caramelized onions, green and red peppers with grilled shrimp.

Veggie Fajitas

\$15 per guest (minimum 10 guest)
Caramelized onions, green and red peppers with grilled vegetables.

Mix Fajitas

\$21.00 per guest (minimum 10 guest)
Caramelized onions, green and red peppers with mix chicken and steak.

ENTREES

Our entrees include tortillas, and salsas on the side. 1/2 Pan Serves 8-10 guest
Full Pan Serves 15-18 guest

Bistec a la Mexicana

1/2 pan \$ 120 - Full pan \$ 190
Chopped steak slowly cook with tomato-chipotle sauce tossed with jalapeños, tomatoes, cilantro and onion.

Traditional Enchiladas

Small \$ 80 (24) - Large \$ 140 (48)
Topped with your choice of sauce (red, green or suizo) filled w/ your choice of meat (veggie or steak or chicken or ground beef or pork) topped with melted Chihuahua cheese and sour cream.

Shrimp Enchiladas

Small \$90 (24) - Large \$ 150 (48)
Green enchiladas filled w/ tequila marinated shrimp topped with melted Chihuahua cheese and sour cream.

Enchiladas Mexico City Style

Small \$ 90 (24) - Large \$ 150 (48)
Red adobo enchiladas filled w/ your choice of meat (veggie or steak or chicken or ground beef or pork) topped chorizo, queso fresco, lettuce and sour cream.

Chiles Rellenos

1/2 pan \$ 80 (14) - Full pan \$ 140 (28)
Soufflé-battered cheese stuffed poblano pepper topped with our suiza sauce.

Pollo al limon

1/2 pan \$ 100 - Full pan \$ 150
Sautéed chicken fajitas tossed with bell peppers and onions deglazed and cooked with lime juice and White wine.



SIGNATURE ENTREES

THESE DISHES ARE NOT AVAILABLE ON ALL OUR LOCATIONS ASK FOR AVAILABILITY. Our signature entrees include tortillas, and salsas on the side.
1/2 Pan Serves 8-10 guest
Full Pan Serves 15-18 guest



Barbacoa

1/2 pan \$85 - Full pan \$160
Our delicious slowly braised beef steak. Served with onions, cilantro and limes on the side.
*Only available at our Palatine and Woodridge

Mole Rojo

1/2 pan \$90 - Full pan \$160
Our signature red mole sauce made from scratch with chile ancho, chile pasilla, chile mulato, toasted seeds, chocolate topped over sliced marinated grilled chicken breast
*Only available at our Bartlett, Elgin and Roselle

Pollo asado

1/2 pan \$50 - Full pan \$90
Our signature dish of charbroiled chicken seasoned with our secret 7 spice recipe served with a side of grilled jalapeños and onions.
*Only available at our Palatine and Woodridge

Cochinita Pibil

1/2 pan \$85 - Full pan \$150
Yucatan style slowly braised pork marinated in our secret red achiote sauce served with pickled red onions and habanero sauce on the side.
*Only available at our Bartlett, Elgin and Roselle