

CATERING MENU

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TACO BAR / TAQUIZAS

SIDES

Cochinita Pibil *

Slow roasted pork, mild or spicy pickled red onion. (Always both included)

Half / Full

Chicken Alambre *

Combination of chopped chicken, bacon, green pepper, turkey ham and cheese. Topped with crispy beets and carrots.

Half / Full

Guacamole

Avocado, cilantro, lime, red onion and jalapeño peppers.

Chicken Mole

Oaxacan traditional recipe, topped with sesame seeds

Rajas

Roasted creamy poblano pepper strips, grilled onion, corn and fresco cheese.

Esquites

Steamed corn, mayo, cheese, chile piquin and lime

Chicharron

Pork belly marinated in tomatillo sauce.

Cactus

Mixed with tomatoes, onion, oregano, cilantro and fresco cheese

Rice

Mexican style with corn

Carne Asada

Marinated ribeye steak and potatoes

Chipotle Mushroom

Grilled mushroom marinated in chipotle sauce

Beans

Refried

Chicken Tinga

Shredded chicken in a chipotle sauce, chorizo (optional) and onion strips

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Add delicious Mexican mashed potatoes with poblano peppers

Half 10 - 12

Full 20 - 22

STREET FARE

GARNACHAS

Half / Full

Chicken flautas

Shredded chicken wrapped in corn tortilla, topped with sour cream, fresco cheese, borracha and tomatillo sauce.

Soy chorizo flautas

Soy chorizo, potatoes, sour cream, fresco cheese, borracha and tomatillo sauce.

Pambazos

Bread soaked in guajillo sauce, filled with chorizo, potatoes, lettuce, sour cream and fresco cheese.

Veggie Pambazo

Bread soaked in guajillo sauce, filled with soy chorizo, potatoes, lettuce, sour cream and fresco cheese.

TORTAS

MEXICAN SANDWICHES

Prepared with beans, fresco cheese, lettuce, sour cream, avocado, and jalapeños

STEAK

Marinated ribeye

CHILAQUILES

Gaudi recipe and chicken

COCHINITA PIBIL

Slow roasted pork

MILANESA

Breaded chicken

VEGGIE

Roasted red pepper and spinach or poblano peppers

CHICKEN ALAMBRE

CHORIZO & EGGS

TURKEY HAM

BURRITOS

Prepared with guacamole, beans, chihuahua cheese, lettuce, pico de gallo and sour cream

STEAK

COCHINITA PIBIL

CHICKEN ALAMBRE

VEGGIE BURRITO

Squash, spinach, mushrooms, corn, jalapeños, avocado and chihuahua cheese

AGUAS FRESCAS

BEVERAGES

Horchata/Rice Water
Jamaica/Hibiscus

SALSA BAR

VIP SALSAS

Tomatillo (verde) Carrot Habanero
Arbol (red) Beet Habanero
Borracha (chile ancho) Chile Morita

DESSERTS

Flan de elote/Corn Flan
Buñuelos/Cinammon Crisps
Arroz con leche/Rice Pudding

