DRINK IT UP

ICED TEA \$10/GALLON

Regular | Sweet

LEMONADE \$10/GALLON
COFFEE \$15/96 OZ CONTAINER
MEXICAN SODAS \$30/DOZEN

(Each flavor)









BOTTLED WATER \$12/DOZEN
ORANGE JUICE \$20/DOZEN



SWEET NOTE



SOPAPILLAS
Served with Honey.
\$15/2 DOZEN

CHURROS
Filled with Caramel.
\$24/DOZEN

"TACOS ARE the most IMPORTANT meal of THE DAY" Rusty

Fiesta Time?
NE CATER!

CALL OR EMAIL A CATERING REPRESENTATIVE AT:

(480) 291-7020

CATERING@SONORANRG.COM

9290 E VIA DE VENTURA SUITE 105 SCOTTSDALE, AZ 85258





TRES GRANDE SPREAD



OUESO SALSA GUACAMOLE CHIPS AND...

PINT (FEEDS 5) \$11 \$7 \$11 QUART (FEEDS 10) \$22 \$14 \$22

& PICK A SIDE &

EACH PAN FEEDS 10



RAJAS (SAUTÉED VEGGIES) \$35 STREET CORN \$35 CILANTRO LIME RICE (WHITE OR BROWN) \$35 **CHIPOTLE BLACK BEANS \$35**





1. CHOOSE CORN -OR- FLOUR TORTILLAS 2. CHOOSE 2 -OR- 3 PROTEINS (3 lb PER PAN)

RECOMMENDED WITH:

STEAK FAJITA \$85 Fajita Veggies & Pico de Gallo CHICKEN FAJITA \$80 Fajita Veggies & Pico de Gallo RUSTY PORK \$80 Pineapple, Onion/Cilantro ROASTED PORK \$80 Pickled Onion & Cotija Cheese BRISKET \$85 Queso Fresco & Onion/Cilantro BLACK BEAN \$65 Cotija Cheese & Pico de Gallo

3. CHOOSE YOUR GARNISHES (1 PINT EACH)





LETTUCE CILANTRO







ONION VEGGIES



/PICO DE GALLO



CHEESE









FRESCO

/COTIJA



GRILLED PINEAPPLE (INCLUDED)

TACO BAR ALSO INCLUDES:

SALSAS FOR TACOS • TACO BOATS • NAPKINS • SERVING UTENSILS

BREAKFAST TACO BAR

EGGS \$60

Tortillas • Cheddar Cheese Individual Salsas Each Pan Feeds 20

CHOOSE YOUR INGREDIENTS: POTATO \$65 BLACK BEAN \$65 BACON \$70 CHORIZO \$70 STEAK FAJITA \$75 JALAPEÑO SAUSAGE \$70 BRISKET \$75

TACO TRAYS 🚙 wrapped & ready 🥌

HANDMADE TACOS | 20 PER TRAY OR MIX & MATCH SERVED ON CORN TORTILLAS. FLOUR TORTILLAS AVAILABLE ON REQUEST.

#1 PICADILLO TACO \$50

Spicy ground beef and potatoes with onion and cilantro.

#2 ROASTED PORK TACO \$55

Smoked pork mixed with green chiles, served with cotija cheese and pickled red onions.

#3 STEAK FAJITA TACO \$65

Skirt steak with fajita spices, grilled poblanos, red peppers, onions and pico de gallo.

#4 CHICKEN FAJITA TACO \$55

Tender chicken breast with fajita spices, grilled poblanos, red peppers, onions and pico de gallo.

#5 BRISKET TACO \$65

Traditional Texas style 13 hour smoked brisket with crumbled queso fresco, cilantro and onions.

0 #6 RAJAS TACO \$45

Grilled poblanos, mushrooms, onions and red peppers topped with gueso fresco and cilantro.

#7 FISH TACO \$65

Grilled or tempura battered cod with creamy baja sauce, red cabbage and cilantro.

#8 BAJA SHRIMP TACO \$65

Grilled or crispy shrimp with creamy baja sauce, red cabbage and cilantro.

#9 RUSTY TACO \$55

Achiote pork with pineapple, onion and cilantro.

#10 FRIED CHICKEN TACO THREE WAYS \$55

Hand battered chicken breast served in one of three delicious ways... your choice! ORIGINAL - With jalapeño ranch, slaw and cilantro.

SPICY - Tossed in a traditional hot sauce with jalapeño ranch, slaw and cilantro. TEAM FAVE - Topped with our awesome gueso, bacon and pico de gallo.

#11 BBO BRISKET TACO \$65

Traditional Texas style 13 hour smoked brisket with a sweet and smoky BBO sauce and slaw.

Ø #12 BLACK BEAN TACO \$50

Chipotle black beans topped with pico de gallo, cotija cheese, cilantro and toasted pumpkin seeds.

#13 TEXICAN TACO \$55

Tex Mex beef, lettuce, tomato and cheese on a flour tortilla.

BREAKFAST TRAYS

20 PER TRAY OR MIX & MATCH

SERVED ON FLOUR TORTILLAS. CORN TORTILLAS AVAILABLE ON REQUEST.

BACON, EGG & CHEESE \$55 CHORIZO, EGG & CHEESE \$55 JALAPEÑO SAUSAGE, EGG & CHEESE \$55 **BRISKET, EGG & CHEESE \$60** STEAK, EGG & CHEESE \$60 **O BLACK BEAN, EGG & CHEESE \$45 O POTATO, EGG & CHEESE \$45 V** EGG & CHEESE \$45