

1776 Mexican Catering Menu

397 Virginia St., (Rt. 14) Crystal Lake, IL. 60014 815.356.1776

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Aperitivos – Shared Appetizers Good for 2/3 Persons

Nachos Homemade Chips, Cheese, Guacamole and Pico de Gallo.....	8.00
Steak Nachos with Beans, Cheese, Guacamole, Pico de Gallo and Steak.....	9.75
Quesadilla with Cheese and choice of Chicken, Beef or Sausage.....	8.75
-With steak.....	9.75
Guacamole with Tomato, Onion, Cilantro and Homemade Chips.....	7.00
Queso Fundido/ Melted Cheese with Mexican Sausage or Shrimp.....	8.50
Ceviche/Seafood Marinated in a Citrus-Based Sauce.....	9.00
Pico de Gallo Marisco/ Seafood with Pico de Gallo.....	10.00

Small Plates: Aperitivos- Appetizers Suggested for One

Boronía an Eggplant, Bell Pepper, Garlic, Tomato Dip and Homemade Chips.....	4.25
Tostada de Ceviche.....	5.25
Tostada de Camarón/ Shrimp.....	5.25
Chilaquiles Small Pieces of Tortilla with Melted Cheese and Sour Cream -Topped with Choice of Meat or Eggs over Easy.....	7.00
Coctel de Camarones/Mexican style Shrimp Cocktail.....	14.00

Gorditas or Sopes

Asada/Steak.....	3.25	Al pastor/Spicy pork.....	3.25
Tripas/Beef tripe.....	3.50	Vegetariano/Vegetarian.....	3.25
Pollo/Chicken.....	3.25	Chorizo/Mexican sausage.....	3.25
Picadillo/Ground beef.....	3.25	Lengua/Beef tongue.....	3.50
Rajas/Slices of poblano peppers with melted cheese.....	3.50		

Tacos

Served with onions, cilantro, lettuce and tomato

Asada/Steak.....	1.75	Al Pastor/Spicy marinated pork.....	1.75
Tripas/Beef tripe.....	2.00	Picadillo/Ground beef.....	1.75
Pollo/Chicken.....	1.75	Chorizo/Mexican sausage.....	1.75
Vegetariano/Vegetarian....	1.75	Chile Rellenos/Stuffed peppers.....	2.75
Lengua/Beef tongue.....	2.00	<u>Make Your Own Taco.....</u>	3.00

Tortas/Mexican Sandwiches

Served with lettuce, tomato, avocado, and mayonnaise

Asada/Steak.....	4.50	Al Pastor/Spicy pork.....	4.25
Tripas/Beef tripe.....	4.50	Milanesa/Breaded pork steak.....	4.50
Picadillo/Ground beef.....	4.25	Chorizo/Mexican sausage.....	4.25
Vegetariano/Vegetarian.....	4.25	Lengua/Beef tongue.....	4.50
Cubana/Cuban.....	4.50		

Grande Platos/Large Plates

3 Sopes with Imported Dry- Cured Spanish Chorizo With Smoked Chipotle Sauce, Pico de Gallo and Fresco Cheese.....	20.00
Carne Asada y Camarones- Thin grilled Skirt Steak and Shrimp.....	16.00
Enchiladas de Mole- 3 Tortillas in Old Family Recipe Mole stuffed with your choice of chicken, beef or sausage, topped with Melted cheese and sour cream.....	12.00
Enchiladas Verdes- 3 Tortillas in a Tomatillo Sauce stuffed with Your choice of Chicken or Ground Beef or Sausage topped With Melted Cheese and Sour Cream.....	11.00
Enchiladas Rojas- 3 Tortillas in Spicy Red Chili Pepper Sauce stuffed with Your choice of Chicken or Beef or Sausage, Topped with Melted Cheese and Sour Cream.....	11.00
Enchiladas Suizas- 3 Tortillas in a mild Red or Green Sauce stuffed with your choice of Chicken or Beef or Sausage, topped with Melted Cheese and Sour Cream.....	12.00
Guacamole extra per individual.....	add 1.50

Regional Mexican Platos

Includes Corn or Flour Tortillas

Pechuga de Pollo Empanizada/ Panko Breaded Chicken Breast.....	14.00
Chimichangas de Asada/Chimichangas stuffed with Skirt Steak, topped -with sour cream and guacamole.....	12.00
Chimichangas de Camarones/Chimichangas stuffed with Shrimp, -topped with sour cream and guacamole.....	13.00
Pollo Borracho/Chicken Breast with mushrooms, fresh zucchini, green peppers and onions sautéed in white wine.....	14.00
Chiles Rellenos/Green Peppers stuffed with Cheese or Ground Beef topped with tomato sauce and sour cream.....	13.00
Pechuga Asada/Grilled Chicken Breast.....	11.00
Fajitas de Pollo/Chicken Fajitas.....	13.00
Pollo en Mole/Chicken in Dark Mole Sauce.....	12.95
Lomo de Res/Rib-Eye Steak in Green or Red or Spicy Sauce Chile de Árbol grilled with onions.....	15.00
Milanesa con Papas/Panko Breaded Pork Steak with French Fries.....	14.00

Carne Asada Platos/ Beef Plates

Bistec a la Tampiqueña/Grilled Steak Tampiqueña with an Enchilada and Avocado.....	15.00
Bistec a la Oaxaqueña/ Grilled Steak with Tomato Sauce and Sour Cream.....	15.00
Bistec Ranchero/Steak topped with Mexican Red Sauce.....	14.00
Bistec a la Mexicana/Steak with Green Pepper, Onion and Tomato Sauce.....	14.00
Carne Asada/Grilled Skirt Steak.....	13.95
Fajitas de Asada/Steak Fajitas with Guacamole.....	16.00
Fajitas Mix/Shrimp, Chicken and Steak Fajitas with Guacamole.....	17.00

Substitute Sirloin Beefsteak for Skirt Steak add.....2.50 per plate

Corn Tortilla Plates

Flautas-	
3 Crispy Tortillas rolled, stuffed with your choice of Chicken, Ground Beef, Sausage or al Pastor topped with sour cream and guacamole.....	12.00
Tacos de Asada/3 small steak tacos.....	10.00
Tacos- 3 small tacos with your choice of Chicken, Beef, Sausage or al Pastor.....	9.00
Tostadas- 2 tostadas with your choice of Chicken, Beef, Sausage or al Pastor.....	10.00
Taco salad- Homemade Fried Tortilla shell with Beans, Lettuce, sour cream, Avocado and Pico de Gallo with your choice of Chicken, Beef, Sausage or Spicy Pork.....	9.00

Substitute Beefsteak for Ground Beef add.....2.00 per plate

Mariscos/Seafood

Includes- Organic Rice, Beans, Avocado Salad and Corn or Flour Tortillas

Mojarra Frita/Fried White Fish.....	14.00
Filete de Pescado Empanizado/Panko Breaded Fried Fish Fillet.....	13.00
Filete de Pescado/Grilled Fish Fillet.....	13.00
Huachinango al Mojo de Ajo/Red Snapper in Garlic Sauce.....	16.00
Tacos de Pescado Fish Tacos (no avocado)	12.00

Ostiones/Fresh Oysters

Ostiones/Fresh Oysters (6) on half shell, lemon wedge and sauce.....	12.00
Ostiones/Fresh Oysters (12) on half shell, lemon wedge and sauce.....	18.00

Camarones/Shrimp Platos

Includes Corn and Flour Tortillas with Organic Rice **or** Beans

Fajitas de Camarones/Shrimp Fajitas.....	15.00
Camarones al Mojo de Ajo/Shrimp in Garlic Sauce.....	15.00
Camarones a la Plancha/Grilled Shrimp.....	14.00
Camarones a la Veracruzana/Shrimp with Veracruzana Sauce.....	15.00
Camarones Empanizados/Panko Breaded Shrimp with Cocktail Sauce.....	15.00
Camarones a la Mexicana/Shrimp with green peppers, onions and tomato sauce.....	16.00
Tacos de Camarones Shrimp Tacos (no avocado).....	13.00
Camarones a la Diabla very spicy Shrimp.....	16.00
Campechana/Cold Soup with Shrimp, Octopus and Oysters.....	18.00

Buffet Party Pans

Serves 20 People as Main Course or 30 People as Side Dish

Carnitas de Puerco con salsas de todas clase/Barbeque Pork with any type of sauce- Suggestions Mole, Green , Red, Chili de Árbol, Garlic	120.00
Barbacuá de Borrego y Res Mexican style marinated Lamb or Beefsteak.....	145.00

Sides For 20 People

Queso/Cheese.....	45.00	Chile Relleno/Stuffed Pepper.....	55.00
Arroz/Rice.....	34.00	Frijoles/Beans.....	34.00
Crema/Sour cream.....	34.00	Fried Tortilla chips.....	34.00
Papas Fritas/French fries.....	34.00	Guacamole	55.00
Fried Plantainas.....	50.00	Jalapeños.....	20.00

Sides Per Person

Queso/Cheese.....	2.50	Chile Relleno/stuffed pepper.....	3.00
Arroz/Rice.....	1.85	Frijoles/Beans.....	1.85
Crema/Sour cream.....	1.85	Fried Tortilla chips.....	1.85
Papas Fritas/French fries.....	1.85	Guacamole small.....	3.00
Fried Plantainas.....	2.75	Jalapeños.....	1.25

Combinaciones – Combinations

Includes Beans and Organic Rice

Includes

Vegan, Vegetarian and Make Your Own Combinations

Includes Beans and Organic Rice

1. Skirt Steak, Ground Beef Tostada and Chicken Taco.....12.00
2. Cheese Quesadilla, Tostada and Cheese Burrito.....11.00
3. Ground Beef Taco, Cheese Enchilada and Chicken Flauta.....11.00
4. Sausage Tostada, Chicken Enchilada and Beef Chimichanga.....11.00
5. All Vegetarian Guacamole Tostada, Cheese Enchilada and Vegetable Tamales.....10.00
All Stuffed with cheese.....12.00
6. All Vegan Bean Taco, Chile Relleno with no Cheese and Vegetable Tostada.....12.00
7. Skirt Steak, Chicken Sopa and Sausage Tostada.....12.00
8. Steak Gordita, Poblano Pepper Tostada and Pork Taco.....13.00
9. Chile Relleno, Steak Quesadilla and Chicken Quesadilla.....12.00
10. Cheese Enchilada, Chicken Flauta and Pork or Chicken Tamales.....11.00
11. Make your own 3 Combo.....13.00
Vegan and Vegetarian included

Postres/Desserts- single servings

- Plátanos Fritos/Fried Bananas3.75
- Flan/Mexican Custard.....3.00
- Sopa pillas/Crispy Flour Tortilla with Local Honey and Fresh Whipping Cream.....3.00
- Nieve Frita de Chocolate o Vanilla/Fried Ice Cream.....4.50

Party Size Desserts per 25 People

- Vanilla or Chocolate Ice Cream with Sprinkles.....100.00
- Gummy Bears.....35.00
- With Homemade Chocolate Sauce or Caramel Sauce.....60.00

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