



CATERING MENU

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TANTACHICAGO.COM

CATERING MENU

MENU ITEMS AND PRICES SUBJECT TO CHANGE

HOT APPETIZERS

EMPANADA DE TAMALITO VERDE

10 empanadas, choclo, ají amarillo, cilantro, queso fresco, huancaína sauce
\$49.95 | Serves 5

EMPANADA DE CARNE

10 empanadas, beef tenderloin, ají panca, raisins, onions, huacatay sauce
\$56.95 | Serves 5

EMPANADA DE POLLO

10 empanadas, stewed chicken, ají amarillo, parmesan cheese, pollería sauce
\$49.95 | Serves 5

EMPANADA SAMPLER

21 assorted empanadas, pollo, tamalito, carne
\$99.00 | Serves 10

ANTICUCHO DE POLLO

10 chicken skewers, anticuchera, chimichurri, crispy peruvian potatoes, choclo butter, pollería sauce.
\$75.00 | Serves 5

ANTICUCHO DE LOMITO

10 beef tenderloin skewers, anticuchera, chimichurri, crispy peruvian potatoes, choclo butter, huacatay sauce
\$95.00 | Serves 5

BROCCOLINI CHIFERO

broccolini, smoky red bell pepper sauce, pachikay, pickled veggies
\$89.00 | Serves 5

COLD APPETIZERS

CEBICHE CLASICO

Peru's National Dish — catch of the day, classic leche de tigre, choclo, sweet potatoes, cancha, lime, habanero, red onions, cilantro
\$117.00 | Serves 8

CEBICHE LIMENO

shrimp, squid, octopus, white fish, ají amarillo leche de tigre, choclo, cancha, red onions, cilantro
\$134.00 | Serves 8

SALADS

TANTITA SALAD

spring mix with red onions, cucumbers, grape tomatoes, avocado, sweet ají amarillo vinaigrette
\$55.00 | Serves 8

CAUSA LIMEÑA

chicken salad, whipped potato-ají amarillo, cherry tomatoes, quail eggs, avocado, huancaína sauce
\$75.00 | Serves 8

HOT ENTREES

QUINOA A LO POBRE

wok stir-fried peruvian quinoa, vegetables, fried egg, hoisin, pickled vegetables, toasted sesame, sweet plantains
\$109.00 | Serves 8

CHAUFA AEROPUERTO

wok stir-fried rice with house-made char siu pork, veggies, shrimp omelette, scallions, sesame seeds, sweet chili sauce
\$119.00 | Serves 8

LOMO SALTADO

wok stir-fried beef tenderloin, tomatoes, onions, garlic, oyster soy-sauce, cilantro, tossed with fried potato wedges, side of arroz con choclo
\$149.00 | Serves 8

ARROZ CON MARISCOS

wok stir-fried rice, shrimp, calamari, octopus, seasonal vegetables, cebichera sauce
\$159.00 | Serves 8

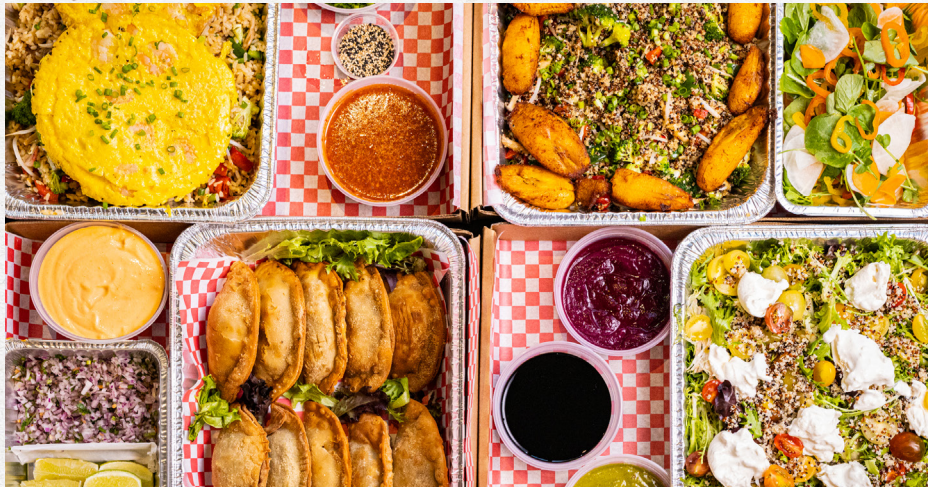
DESSERTS

SEVEN COLORS CAKE

vanilla cake, mint-pisco syrup, filled with vanilla chantilly, raspberry jelly, dulce de leche topped with seasonal berries
\$85.00 | Serves 8

TRES LECHES CAKE

sponge cake 24 hour soaked in a sweet milk, lucuma mouse, coffee-chocolate ganache, topped with vanilla chantilly, chocolate crumble and seasonal berries
\$85.00 | Serves 8



FAQ

WHEN SHOULD I PLACE MY ORDER?

You are welcome to place your catering order as far as possible! However, we ask that all orders be finalized at least 48 hours before the event. Holidays are subject to change.

We will do our best to accommodate orders submitted within 48 hours of the event. However, it is not guaranteed.

Large orders (over 50 guests) are subject to a different timeline, which will be communicated with the client before booking.

ARE THERE REQUIREMENTS TO BOOK A CATERING ORDER?

There is a five-guest minimum requirement to place a catering order.

There is a \$250 Food and Beverage minimum spend to be eligible for delivery.

ARE THERE ANY FEES?

On top of the food and beverage subtotal, there is a Chicago Sales Tax 11.25%.

All Catering orders have an automatic 15% Take Out/ Admin Fee.

Door-Dash Drive. There is a Third-Party Delivery Fee of \$45 + Third Party Driver Gratuity.

DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY OR PLATES?

Serving Utensils are included; available for \$10 additional.

Plates/Napkins/Silverware

Please inform your Tanta Sales contact if you need disposable plates, silverware, and/or napkins.

Unfortunately, we do not provide cups.

MENU PRICING

Menu pricing is based on platters that serve 8-10 guests. If the guest count is reduced, it will not affect the current menu unless communicated to the Tanta Sales contact. Menu prices are based on current costs and as food is a commodity, prices are subject to change. If the prices significantly increase on an item, we reserve the right to notify you within 30 days of your event. And with your consultation, we will make a reasonable substitution.

IS THERE A CANCELLATION POLICY?

Cancellation within 48 hours of the event will result in full payment of the total value of catering plus tax (within 72 hours for orders totaling \$1,000+). Cancellations must be made during regular business hours. Cancellations made prior to 48 hours can be fully refunded.