CATERING MENU

TO ORDER: (602) 279-5080

PICK 3 TACO OR ENCHILADA FILLINGS:
- Roasted Tomatillo Chicken
- Green Chili Pork
- Guajillo Short Rib
- Sauteed Spinach + Mushroom
- Smashed Jack Potato
- Sweet & Spicy Cornbread
- Bison

+$10 PER PERSON

+$4 PER PERSON
- Chips
- Roja & Verde Salsas
- Guacamole
- Pumpkin Cookies
- Salad

+$4 PER PERSON
- Soup or Salad
- Smashed Jack Potatoes or Sweet & Spicy Cornbread

+$5 PER PERSON
- Spicy Potato Hash (Sundays)

+$2 PER PERSON

+$4 PER PERSON

+$5 PER PERSON

Contact us to place your catering order, or with any questions:
catering@gadzooksaz.com
COME BY AND VISIT US:

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone</th>
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<tbody>
<tr>
<td>Osborn</td>
<td>3313 N. 7th St. Phoenix, AZ 85014</td>
<td>(602) 279-5080</td>
</tr>
<tr>
<td>Camelback</td>
<td>4031 E. Camelback Rd. Phoenix, AZ 85018</td>
<td>@gadzooksaz</td>
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<tr>
<td>Wilson</td>
<td>505 W. University Dr. Tempe, AZ 85281</td>
<td>gadzooksaz.com</td>
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FESTIVAL TACOS, FTW!

Can’t decide on what to feed your hungry crew? Try our award-winning Festival Tacos: hand-pressed 50/50 tortillas, sweet and spicy cornbread, roasted tomatillo chicken, honey vinaigrette slaw, jalepeño ranch, and crumbled cotija cheese.

DIETARY RESTRICTIONS?

No problem. We’ve got options. Give our catering manager a heads up when placing your order and we’ll always accommodate.

- Contains gluten
- Vegetarian
- Vegan

MAKE IT A PARTY

Add a pitcher of one of our scratch-made boozy beverages to your catering order.

**Osborn Oro Margarita (pictured)**
Made from extra-juicy pink grapefruits, limes, brown sugar, and a generous pour of tequila

**7th Street Sangria**
We squeeze the freshest clementines we can find into this smooth white sangria

NEED AN EXTRA HAND?

We’ve got some.* Let us know if you’ve got a bigger crowd than you can handle, and we can provide some options for staffing your event.

* event staffing available with advance notice and is subject to availability restrictions

THE GOODS

- **Roasted Tomatillo Chicken**
  Oven roasted chicken simmered all day in our tangy tomatillo sauce

- **Green Chili Pork Shoulder**
  Bone-in pork shoulder braised in a blend of green chili and tomatillos

- **Guajillo Braised Short Rib**
  Supple short ribs slowly braised with ancho and Guajillo chilies

- **Modelo Braised Bison**
  AZ-sourced bison sirloin, braised in Negra Modelo, and pulled to perfection

- **Smashed Jack Potato**
  Yukon gold potatoes smashed in a blend of garlic, asadero, and cotija cheeses

- **Sweet & Spicy Cornbread**
  Secret family recipe. Creamy and sweet with a pop of Serrano chili for a mellow heat

- **Sauteed Spinach & Mushroom**
  Fresh baby spinach, lovingly sautéed with tender portobellini mushrooms and garlic

- **Spicy Potato Hash**
  Sunday Special. Diced Yukon gold potatoes seared with jalepeño, onion, and garlic

- **Guacamole**
  We keep it simple: smashed hass avocados with a delicate balance of onion, cilantro, garlic, tomato, and lime; predictably addictive

Salsas

Four different house-made salsas to choose from, depending on how much heat you can handle

- Habanero Lava
- Uncle Rico’s Pico, Toasted Arbol, Salsa Verde