



Flavor by the Numbers

As Time Goes By, the Numbers Grow High

75 Years of Familia, Comida y Cultura

Imagine hosting your friends and family for breakfast, lunch and dinner, 24 hours a day, seven days a week. That's what La Familia Cortez Restaurants has been doing for 75 years. That's 899 months, 3,910 weeks, 27,375 days, and quite a shopping list! The numbers add up quickly, but each dish is treated with the same loving, handmade care—and served with the same sincere hospitality—as they were 75 years ago when Pedro and Cruz Cortez were serving guests at a three table café.

At La Familia Cortez Restaurants, guests are considered part of the family and there's nothing better than welcoming your family for a great meal, time and time again. Each week, Mi Tierra Café y Panadería, La Margarita Restaurant & Oyster Bar, Restaurante Pico de Gallo and Viva Villa Taquería serve almost 40,000 guests.

What's it take to feed that many family and friends? A lot of time in the kitchen crafting everything by hand, working with the freshest ingredients and of course, recipes passed down from generation to generation. The talented restaurant teams hand craft:

- 60 gallons of salsa every day, Monday through Thursday, and 120 gallons each day, Friday through Sunday, for a total of 600 gallons of salsa each week.
- Going through 600 pounds of flour Monday through Thursday, and 1,200 total pounds of flour to handle the demand Friday through Sunday, 18,000 tortillas are served to hungry guests each week.
- And what goes with all of that salsa and those tasty tortillas? Every day, La Familia Cortez's in-house butcher shop generates:
 - 800 pounds of ground beef for picadillo,
 - 400 pounds of pork for carnitas,
 - 1,000 pounds of beef for fajitas,
 - And every three days, 300 pounds of cabrito is processed and cut.
- What about enchiladas? Mi Tierra Café y Panadería hand rolls 1,500 enchiladas each day Monday through Thursday, but for the weekend, 3,000 enchiladas are hand rolled each day to satisfy the hungry guests who fill the tables Friday, Saturday and Sunday.
- For seafood lovers, La Margarita Restaurant and Oyster Bar serves nothing but the freshest around, including:
 - 1,650 bushels of oysters each week
 - More than 225 pounds of shrimp each week



- 80.5 pounds of tilapia and 57 pounds of cod weekly
- All of those fabulous flavors coming out of the kitchen and happy guests being served mean there are a few dishes to wash: On average, 22,000 plates are washed daily at La Familia Cortez Restaurants.
- Of course, a meal isn't a meal without a sweet treat at the end. The panaderías of Mi Tierra and Restaurante Pico de Gallo make over 100 different baked goods and sell about 2,500 pieces of bread daily.
- To make all of the fabulous food above, as well as the rest of the amazingly authentic flavors everyone expects from the restaurants of La Familia Cortez, the restaurants share a commissary in Mi Tierra's basement. A typical shopping list for each week includes:
 - 4,763 pounds of tomatoes
 - 2,805 pounds of onions
 - 1,046 pounds of lettuce
 - 5,485 limes
 - 2,249 pounds of cheddar cheese
 - 1,862 pounds of Monterrey Jack cheese
 - 48 50 pound sacks of dried pinto beans
 - 66 25 pound sacks of long grain white rice
- What would all of that fabulous food be without the perfect margarita to wash it all down? More than 43,764 margaritas are served weekly. Mariachi Bar alone goes through an average of 500 limes for its margaritas each week!

Christmas with La Familia

La Familia Cortez serves more meals on December 25th than any other day of the year, sharing the holiday with more than 7,100 guests—4,500 at Mi Tierra alone.

And of course, the holidays aren't the same without traditional tamales. Always on the menu at Mi Tierra, during the holiday season, more than 500 dozen tamales—that's 6,000 individual tamales!—are handmade and enjoyed each week during the holiday season.

It's All in the Family

The family-owned restaurants of La Familia Cortez work daily to honor the vision of patriarch and founder Pedro Cortez, serving art, culture and flavor that never fail to satisfy. With Pedro's children and grandchildren at the helm, Mi Tierra is one of the few family restaurants across the country to be continuously run by multiple generations of a single family. So how many Cortez family members work for La Familia Cortez Restaurants?

- Three of Pedro and Cruz's five children are actively involved in the business, while a fourth was active until his death in the 1990s.
- Seven of their 22 grandchildren are currently working in the business.
- Three of their 25 great-grandchildren have begun working in the restaurants.



About La Familia Cortez Restaurants

Established in 1941, La Familia Cortez Restaurants proudly provides the highest quality food, authentic culture, sincere hospitality and dedicated community patronage through four restaurants in San Antonio's Historic Market Square area. Mi Tierra Café y Panadería and its adjacent Mariachi Bar, La Margarita Restaurant & Oyster Bar, Restaurante Pico de Gallo and Viva Villa Taquería include more than 600 team members working alongside the second, third and fourth generations of the Cortez family to preserve and grow the traditions, flavors and culture that make San Antonio such a unique and vibrant city. For more information, visit www.lafamiliacortez.com.

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