



BIEN TRUCHA GROUP

CATERING

- Minimum \$100 Order
- All orders are tentative until a credit card number is on file
- We require a minimum of 72 hours notice for all orders, if less than 72 hours please call
- \$25.00 delivery fee
- If greater than 10 miles, additional fees apply
- \$25.00 Set up fee
- Additional fees apply for parties of 100+
- Disposable chafing kits \$12.00
- Plates & Utensils \$0.75 per person

Order Pick up times:

10am-11am

3pm-4pm

8pm-9pm

Email your order to:

catering@bientruchagroup.com

Please include the following:

Name, Phone #, date, pick up or delivery time, and your order.

Or call us at

312.721.n.28

630.845.3015

WWW.BIENTRUCHAGROUP.COM

Botanas

approx. 8 servings per quart

Guacamole 1qt \$26

avocado, tomatillo, onion, charred serrano pepper, cilantro, lime

1qt + chips \$32

Ceviche 1qt \$22

tilapia, lime, serrano, avocado, onion, chips

Ensaladas y Guisos

approx. 10 servings per 1/2 pan

Ensalada de Chayote gf 1/2 pan \$40

shaved chayote, Jicama, tomato, cilantro, greens, corn vinaigrette

Chilaquiles 1/2 pan \$22

tortilla chips simmer in morita salsa, cream onion, queso fresco.

•choice of pastor, tinga or arrachera

Sides

approx. 10 servings per 1/2 pan

Arroz gf 1/2 pan \$35

white rice, poblano cubes, sour cream, chihuahua

Frijoles gf 1/2 pan \$25

pinto beans, chipotle, garlic

Esquite gf 1/2 pan \$45

grilled corn, epazote lime-butter, lemon-aioli, queso cotija, chile piquin

Papas Trucha 1/2 pan \$35

potato home fries, cilantro-serrano aioli

Tacos

DIY (Do-It-Yourself)

Taco Bar

We package the taco fillings, tortillas, salsas and garnishes separately so you can recreate our tacos the same way we serve them at the restaurant or serve however you prefer

1/2 pan=approx. 30 tacos

1/4 pan=approx. 12 tacos

Bien Trucha gf 1/4 pan \$40 1/2 pan \$80

grilled outer skirt steak, chorizo, chihuahua cheese, roasted serrano salsa

Barbacoa gf 1/4 pan \$40 1/2 pan \$80

braised brisket, pepino relish, scallions, avocado-salsa cruda

Pastor gf 1/4 pan \$35 1/2 pan \$75

grilled ancho-guajillo marinated pork shoulder, cilantro, onion, pineapple, morita salsa

Tinga gf 1/4 pan \$35 1/2 pan \$75

shredded braised chicken breast in tomato sofrito, cream, avocado.

Camaron gf 1/4 pan \$40 1/2 pan \$85

sautéed shrimp, butter-mojo de ajo, chipotle lime, avocado slices

Verdura gf 1/4 pan \$35 1/2 pan \$70

potatoes, poblano pepper, onions, crema, poblano aioli

Flautas (hard shell corn tortilla) 25 pcs \$75

shredded chicken, potato, queso fresco, crema, tomatillo- morita salsa

Chips & Salsa

chips + 1 quart of salsa \$20

1/2 quart of salsa \$7

chips \$6

Morita gf

red roasted chile morita

Serrano gf

green grilled chile serrano

Habanero gf

very hot roasted chile habanero

Cruda gf

fresh serrano-avocado

Pico de Gallo gf

tomato, onion, cilantro, chile serrano

Desserts

approx. 10 servings per 1/2 pan

Carlota 1/2 pan \$45

Mexican maria cookies, tequila crema, key lime curd

Flan gf 1/2 pan \$45

Mexico city style vanilla hard custard, dark sugar, rompopo

Drinks

Margarita bottle \$45

fresh lime, sugar, orange liqueur, exotico blanco, salt (approx 5-6servings)

Sangria bottle \$45

spanish red wine, orange, lime, rebel yell bourbon, apple bitters, topo chico (approx 5-6servings)

gf /can be gluten free upon request