

**Minimum \$100 Order**

**-All Orders are tentative until a credit card number is in file.**

**-We require 72 hours minimum for all orders, if less than 72 hours please call.**

**\$25.00 delivery fee  
+10 miles additional fees apply  
\$25.00 set up fee  
Additional fees apply for parties of +100**

**Disposable chafing kit            \$10.99 Each  
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.**

**Call us at:  
312.721.7228  
630.845.3015**

**WWW.BIENTRUCHAGROUP.COM**

**WE BRING  
THE FIESTA,  
WHILE YOU  
TAKE A  
SIESTA**



**BIEN TRUCHA GROUP**

# Botana

Approx. 8-servings per quart.  
Served cold with chips.

**Guacamole** 1qt \$35  
Avocado, tomatillo, onion, charred serrano pepper, cilantro, lime

**Ceviche** 1qt \$45  
Tilapia, lime, serrano pepper, tomato, onion, olive oil

## Ensaladas y Guisos

Approx. 10 servings per ½ pan.

**Manzana** bowl \$40  
Baby Arugula, apple, jicama, shaved manchego, caramelized pecan, lemon-tajin vinaigrette

**Chilaquiles** ½ pan \$50  
Tortilla chips simmered in tomatillo-morita sauce, queso crema, onion.  
\*choice of pork belly, chicken or arrachera

## Pa'Lado

Approx. 10 servings per ½ pan

**Arroz** ½ pan \$35  
White rice, poblano cubes, sour cream, chihuahua cheese.

**Frijoles** ½ pan \$30  
Pinto beans, chipotle, garlic

**Esquites** ½ pan \$45  
Grilled corn, epazote-butter, lemon-aioli, queso cotija, chile piquin

**Rajas con Chorizo** ½ pan \$45  
Roasted poblano strips, chorizo, onions, crema fresca

**Papas con Aioli** ½ pan \$35  
Potato home fries, Cilantro-serrano aioli

# TACOS

*DIY taco bar*  
*protein topping salsas served separately.*  
*30 tortillas included per ½ pan except hard shell selections.*  
*Half pan yields approximately 30 tacos.*

**Bien Trucha** ½ pan \$75  
Grilled outer skirt steak, Chorizo, Chihuahua cheese, roasted serrano salsa

**Arrachera** ½ pan \$75  
Grilled outer skirt steak, caramelized onions, avocado, roasted serrano salsa

**Pastor** ½ pan \$75  
Grilled ancho-guajillo marinated pork shoulder, onion & cilantro, pineapple, morita salsa

**Camaron** ½ pan \$85  
Sautéed shrimp, butter-mojo de ajo, chipotle lime and avocado slices

**Hongos** ½ pan \$65  
Portobello, mushrooms, avocado, chile de arbol-mojo

**Mole** ½ pan \$70  
Shredded chicken, mole poblano, crema & queso fresco, red onion

**Pollo Adobado** 1/2 pan \$70  
Shredded chicken breast, potato hash, queso fresco, crema, tomatillo-morita salsa

**Verdura** 1/2 pan \$65  
roasted cactus, Mexican squash, onion, pimiento, sour cream, queso fresco, arbol-tomato salsa

**Pollo** (HARD SHELL CORN TORTILLA) 25pcs \$75  
Shredded Chicken breast, potato hash, queso fresco, crema, tomatillo- morita salsa

# Chips & Salsa

Approx. 10 servings  
Chip Bowl + 1Q Salsa \$25  
1/2Q of Salsa \$9

**Morita**  
Red roasted chile morita

**Serrano**  
Green grilled chile serrano

**Habanero**  
Very Hot roasted chile habanero

**Cruda**  
Fresh serrano, cilantro-avocado

**Pico de Gallo**  
Tomato, onion, cilantro, chile serrano

## Postres

Approx. 10 servings per ½ pan

**Carlota** ½ pan \$45  
Mexican maria cookies, tequila crema,, key lime curd

**Flan** ½ pan \$45  
Mexico city style vanilla hard custard, dark sugar, rompope

## Margarita Mix

Approx. 15-17 Servings per bottle (32oz)  
Traditional Margarita Mix \$25

*We provide you with the mix (our secret recipe) and instructions on how much alcohol (Triple Sec and Tequila) you'll need to add for the perfect margarita*