

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 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.

Or call us at:

312.721.7228

630.845.3015

WWW.BIENTRUCHAGROUP.COM

**You take a
siesta while
we cook
for your fiesta**



BIEN TRUCHA GROUP

CATERING

Botanas

approx. 8 servings per quart.
Served cold with chips

Guacamole gf 1qt \$35

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

Sikil Pak (Mayan Hummus) gf 1qt \$35

roasted pumpkin seeds, tomatillo, cilantro, serrano, garlic

Ceviche gf 1qt \$45

tilapia, lime, serrano pepper, tomato, onion, olive oil

Ensaladas y Guisos

approx. 10 servings per 1/2 pan

Ensalada de Chayote gf 1/2 pan \$40

shaved chayote, jicama, tomato, cilantro, bonete seeds, greens, corn vinaigrette

Chilaquiles 1/2 pan \$50

tortilla chips simmered in tomatillo-morita sauce, queso crema, onion
choice of chicken 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 \$30

pinto beans, chipotle, garlic

Esquites gf 1/2 pan \$45

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

Papas Trucha gf 1/2 pan \$35

diced potatoes, poblano pepper 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
30 tortillas included per 1/2 pan (except pollo, which are crispy tacos)

Bien Trucha gf 1/2 pan \$75

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

Arrachera gf 1/2 pan \$75

grilled outer skirt steak, pico de gallo, morita salsa

Pastor gf 1/2 pan \$75

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

Pollo Pipian gf 1/2 pan \$70

shredded chicken breast, pumpkin seed mole verde, queso fresco, pickled onion

Camaron gf 1/2 pan \$85

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

Hongos gf 1/2 pan \$65

portabello, chile de arbol-mojo, avocado

Pollo (HARD SHELL CORN TORTILLA) 25pcs \$75

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

Chips & Salsa

approx. 10 servings
chips bowl + 1 quart of salsa \$25
1/2 quart of salsa \$9

Morita gf
red roasted chile morita

Serrano gf
green grilled chile serrano

Habanero gf
very hot roasted chile habanero

Cruda gf
fresh serrano, cilantro-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 cookie, tequila crema, key lime curd

Flan gf 1/2 pan \$45

Mexico city style vanilla hard custard, dark sugar, rompopo

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

gf /can be gluten free upon request