

**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**



**BIENTRUCHA GROUP  
CATERING**



# 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 adobo chicken, crema, queso fresco, cured watermelon radish, romaine lettuce, onion & chilaca peppers*

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

**Flautitas** (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  
Additional salsa 1/2Q \$5

**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 lt.  
Traditional Margarita Mix 1Lt /33.8oz \$25  
Fresh Citrus mix secret recipe. (No Alcohol)