

Taco Packages

Each package contains corn tortillas, 2 fresh salsas, pickled onions & jalapenos, cilantro & onion + lime wedges for garnish.

Figure 2-3 tacos pp.



CHOOSE YOUR COMBO

BASICO - \$12 PP
CHOOSE 2 FILLINGS

MEDIANO - \$16 PP
CHOOSE 2 FILLINGS + 2 SIDES

PRINCIPAL - \$20 PP
CHOOSE 2 FILLINGS + 2 SIDES
+1 SALAD

SUPER - \$25 PP
CHOOSE 3 FILLINGS + 2 SIDES
+1 SALAD + 2 APPETIZERS

If you want to add extras:

Taco fillings: \$45 for third-pan, \$90 for half-pan; \$170 for whole-pan

Appetizers: \$30 for third pan (15pcs), \$55 for half-pan (30 pcs); \$95 for full-pan (60 pcs)

Sides: \$20 for third-pan, \$35 for half-pan; \$65 for whole-pan

Pickup/Delivery

Pickup: Please request a time to pick up your order at the restaurant.

Delivery: We may be able to drop off your order depending on availability. \$35 fee w/in a 3 mile radius.

Chafing dishes: Can be purchased \$10/ piece

Utensils + Paper Products
\$0.85 p/p for disposable utensils,
compostable plates, napkins + tablecloths.

Taco Fillings

Chicken Tinga - Braised chicken in a sauce of stewed tomatoes and chipotle peppers; served w/avocado + homemade queso fresco

Al Pastor - Thinly shaved adobo marinated pork mixed w/ fresh pineapple

Mushroom - Sautéed mushrooms w/ herbs & caramelized onions; w/homemade queso fresco

***Garlic Shrimp** - Pan-seared shrimp served w/ tangy green cabbage slaw + chipotle aioli on side

***Shaved Steak** - Thin-sliced strip steak marinated in citrus, garlic + fresh herbs

*ADD \$1.99 PP FOR STARRED ITEMS

About Us

AT BICKERING TWINS, OUR FOOD IS MADE FROM SCRATCH. WE MAKE OUR OWN SALSAS, QUESO FRESCO, CHORIZO SAUSAGE AND CHEESE. WE PICKLE OUR VEGGIES + FRY OUR CHIPS IN HOUSE. WE DON'T CUT CORNERS. YOU'LL TASTE THE DIFFERENCE.

Appetizers

Esquites (vegetarian) - Roasted corn salad w/queso fresco, lime juice, crema + chili powder.
30 3 oz. cups per half-pan

Mushroom + Herb Quesadilla (vegetarian) - Crunchy corn tortillas filled w/a blend of mushrooms, fresh herbs + queso Oaxaca (semi-hard white Mexican cheese).
40 pcs. per half-pan

Chips & Guacamole

Chips & Salsa

Salads

Sm. feeds 20-25; Lg. feeds 40-50

House - Mixed greens, cucumber, carrots, tomatoes, radishes, red cabbage, served w/jalapeno lime dressing on side (S \$40 L \$85)

Pineapple Jicama Salad - Pineapple, crunchy jicama, carrot, cucumber, radishes, and cilantro tossed in a tangy lime-coriander dressing.
(S \$50 L \$90)

Signature - Mixed greens, cucumbers, cherry tomatoes, red onions, red cabbage, pumpkin seeds, topped with avocado + homemade queso fresco. Served with jalapeno lime dressing.
(S \$65 L \$110)

Sides -- Vegan + Gluten Free

Black beans - Simmered w/garlic + herbs
Herbed yellow rice - Cooked w/fresh herbs + sweet peas
Fried Sweet Plantains (Maduros)
Green Cabbage Slaw - Cilantro + lime

Chips + Salsa

\$17.50/quart

Chips + Guacamole

\$32.00/quart

Beverages



Assorted canned sodas and
bottled water--\$1.50 pp

Aguas Frescas (Made from fruit,
grains, or flowers blended w/water
and sugar)

\$45 for 20-30 10 oz. servings

\$85 for 40-50 10 oz. servings

Flavors:

Tamarind--sweet + sour

Jamaica--sweet hibiscus-iced tea

Horchata--sweet rice drink
w/cinnamon

Coffee/Hot Tea

Sm. \$45 20-30 10 oz. servings

Lg. \$85 40-50 10 oz. servings



CONTACT US

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EQUIPMENT RETURN POLICY:
WE KINDLY ASK THAT YOU RETURN
ALL EQUIPMENT TO US WITHIN 2
BUSINESS DAYS



Bickering Twins Catering

CATERING FOR ALL
STYLES OF EVENTS,
BOTH SMALL AND
LARGE. ON SITE &
OFF-SITE OPTIONS
AVAILABLE!