

## 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 - \$14 PP**

**CHOOSE 2 FILLINGS**

**MEDIANO - \$18 PP**

**CHOOSE 2 FILLINGS + 2 SIDES**

**PRINCIPAL - \$23 PP**

**CHOOSE 2 FILLINGS + 2 SIDES  
+ 1 SALAD**

**SUPER - \$28 PP**

**CHOOSE 3 FILLINGS + 2 SIDES  
+ 1 SALAD + 2 APPETIZERS**

**Add extras:**

**Taco fillings: \$50 for third-pan, \$90 for half-pan; \$170 for whole-pan**

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

**Sides: \$30 for third pan, \$45 for half-pan; \$80 for whole-pan**

**Serving Options**

**Utensils + Paper Products**

**\$0.85 p/p for disposable utensils, compostable plates, napkins**

**Chafing Dishes: \$16/ piece (includes sterno fuel)**

## 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** - Sauteed mushrooms w/ herbs & caramelized onions; w/homemade queso fresco

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

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

**\*Potato-Poblano** - Griddled Potatoes, poblano peppers, queso fresco and aioli

**\*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.

**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** - Pineapple, crunchy jicama, carrot, cucumber, radishes, lime & cilantro tossed in a tang 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)**

**Red Cabbage Slaw** - Cilantro + lime

## **Chips + Salsa**

17.50/quart

## **Chips + Guacamole**

\$32.00/quart

## **Beverages**



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

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

\$2.50/ per person

Flavors:

Tamarind--sweet + sour

Jamaica--sweet hibiscus-iced tea

Horchata--sweet rice drink w/  
cinnamon

Coffee/Hot Tea

\$2.50/ per person



## **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!