

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

Red Chorizo - House-made crumbled Mexican sausage

*ADD \$1.99 PP FOR STARRED ITEMS

Appetizers

Esquites (vegetarian) - Roasted corn salad with queso fresco, lime juice, crema + chili powder.

Mushroom + Herb Quesadilla (vegetarian) - Crunchy corn tortillas filled with a blend of mushrooms, fresh herbs + queso Oaxaca (semi-hard white Mexican cheese). (Substitute any of our vegetable taco fillings) - 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 tangy lime-coriander dressing (S \$50 L \$90)

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

Sides -- Vegan + Gluten Free

Black beans - Simmered with garlic + herbs

Herbed yellow rice - Cooked with annato + sweet peas

Fried Sweet Plantains (Maduros)

Red Cabbage Slaw - Cilantro + lime

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.

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)

\$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!