

Chips + Salsa

Small--2 quarts \$35

Large--4 quarts \$65

Chips + Guacamole

Small--3 quarts \$95

Large--6 quarts \$180

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

114 N. Cayuga Street

Ithaca, NY 14850

607-319-0653

@bickeringtwins

bickeringtwins.com

SEPARATE WEDDING AND
BANQUETS MENU AVAILABLE

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!

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: \$90 for half-pan; \$170 for whole-pan

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

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

Servers: \$25/hr
Chefs: \$35/hr

Delivery + Setup
(Available for orders \$300 or more)
\$75 base charge (w/in 3 mile radius of restaurant) + \$6 each additional mile

Utensils + Paper Products
\$0.85 p/p for disposable utensils, compostable plates, napkins + tablecloths.
Option to rent china, glassware, etc.

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

Seasonal vegetable - Ask us! (vegan)

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

Chorizo - Homemade crumbled Mexican pork sausage

Cabeza - Slow-cooked beef cheek w/ red cabbage

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

*Lamb Barbacoa - Slow-cooked lamb steamed in banana + avocado leaves

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

*Lengua - Braised beef tongue

*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

Tostones - Twice-fried green plantains served w/aji verde dipping sauce.

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)

Watermelon Jicama - Watermelon, crunchy jicama, carrot, cucumber, radishes, arugula + mint tossed in lime juice/olive oil (S \$50 L \$90)

Signature - Mixed greens, cucumbers, cherry tomatotes, 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 w/garlic + herbs
Herbed yellow rice - Cooked w/fresh herbs + sweet peas
Fried Sweet Plantains (Maduros)
Green Cabbage Slaw - Cilantro + lime