



# MIS DOS MAGOS

Cocina Tradicional Mexicana



PHONE 224-707-0332



# APPETIZERS

30 Servings per platter

## **Guacamole & Chips \$58**

Fresh Avocado mixed with Tomatoes, Cilantro, Onion, jalapeno and Lime with housemade chips

## **Chips and Salsa \$20**

Margarita's Famous Salsa with housemade Chips

## **Chips, Guacamole y Salsa \$45**

Fresh Avocado mixed with Tomatoes, Cilantro, Onion, jalapeno and Lime and Margarita's Famous Salsa with housemade Chips

## **Street Corn in a cup \$82 (Whole Corn available seasonally \$69)**

Roasted Corn cut off the cob served with Mayonnaise, butter, tajin, limes and Fresh Cheese

## **Ceviche with Fish \$94, with Shrimp \$136 or Combo \$115**

Tilapia & Shrimp marinated in Lime Juice with Tomatoes, Onion and Cilantro

## **Cactus Salad \$57**

Roasted Cactus mixed with Tomatoes, Onion, Cilantro and Fresh Cheese (Served cold)

## **Quesadillas \$37**

Corn or Flour Tortilla filled with Mexican String Cheese

## **Flautas/Taquitos \$100**

Crispy rolled Tortilla stuffed with choice of potato, chicken or cheese, Topped with Lettuce, Tomatoes, fresh Cotija Cheese, avocado, Sour Cream and Salsa







# FAVORITES

30 Servings per platter

## **Tortas \$240 (1 per person)**

Mexican Sour Dough Bread Stuffed with your Choice of Meat (breaded chicken or breaded steak), Beans, Lettuce, Tomatoes, Fresh Cheese, Sour Cream and Salsa

## **Fajitas (3 per person)**

You choice of protein with vegetables Sautéed with house Fajita spice, Bell Peppers and Onions. Skirt Steak (\$195), Chicken (\$185), Shrimp (\$185), Vegetarian (\$175)

## **Enchiladas \$89 (3 per person)**

Rolled Tortilla Stuffed with Cheese or Chicken Drizzled with a Special Red Guajillo Sauce, topped with Fresh Cheese and Sour Cream

## **Traditional Taco (3 per person)**

Your Choice of meat, Served with Cilantro, Onion and Salsa. Tortilla Choice: Corn or Flour. Carne Asada (Skirt Steak) (\$219), Cecina (Oil cured meat) (\$219), Barbacoa (shredded beef) (\$256), Al Pastor (Pineapple Roasted Pork) (\$242), Carnitas (pork) (\$242), Shrimp (\$206), Poblano & Cheese (\$133), Picadillo (Chicken Hash), Chicken Tinga, or Chorizo (\$142)

## **Burritos (1 per person)**

Flour Tortilla Stuffed with your choice of Meat, Rice, Beans, Lettuce, Tomatoes, Cheese and Sour Cream. Carne Asada (\$170), Shrimp (\$142), Picadillo (Chicken Hash), Pollo Adobado (Marinated Chicken) , Chicken Tinga or Chorizo (\$120)

## **Tostadas ( 3 per person)**

Flat Tortilla Shell with Beans Spread, your choice of Meat, Topped with Lettuce, Tomatoes, Fresh Cheese, Sour Cream and Salsa. Carne Asada (Skirt Steak) , Al Pastor (Pineapple roasted pork), Carnitas (pork) (\$124), Shrimp (\$102) Picadillo (Chicken Hash), Pollo Adobado (Marinated Chicken), Chicken Tinga or Chorizo (\$94)

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# TAMALES

30 Servings per platter, 3 per person

## **Traditional Tamales \$231**

Ground Corn Dough cooked in a Corn Husk filled with Pork, Chicken, Peppers & Cheese or Vegetarian. Selection of Green, Red or Mole Sauce

## **Sweet Tamales \$184**

Ground Corn Dough cooked in a Corn Husk filled with raisins & pineapple

## **Oaxaca or Jarocho Tamales \$282**

Corn Dough cooked in a Banana Leaf filled with Pork or Chicken and Red or green sauce

# TRADITIONAL PLATES

30 Servings per platter

## **Mole \$191**

A scratch made family recipe passed down for generations, slow cooked for maximum flavors consisting of peppers, spices, seeds, nuts & chocolate. Served with chicken

## **Barbacoa \$229**

Beef slow cooked in a Special Guajillo Spices Broth

## **Pozole \$221**

Pork Meat in Hominy cooked in a Special Broth. Choice of Red, Green or White  
Served with accompaniments

## **Menudo \$205**

Cow Tripe Slow Cooked in a Special Guajillo Spices Broth

## **Chiles Rellenos \$115**

Poblano Pepper Coated with Egg mix, Stuffed with Cheese and Served in a red Sauce.  
Add Chicken

## **Pork Ribs in Green Sauce \$105**

Slow Cooked Pork meat & ribs in Special Tomatillo Green Sauce



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# BREAKFAST

30 Servings per platter

## Chilaquiles \$115

Crispy Tortilla Chips Sautéed in Special Green or Red Spicy Sauce, Topped with Fresh Cheese and Sour Cream. Additional for Eggs or Chicken

## Eggs Mexican Style \$115

-Eggs A la Mexicana

Scrambled Eggs mixed with Tomatoes, Jalapeño and Onion

-Ranchero Eggs

Fried Eggs in Red or Green Sauce

# SIDES/EXTRAS

30 Servings per platter

## Rice \$56

With or without veggies

## Beans \$42

Pintos or Black beans

## Ham & Pineapple Pasta Salad \$64

With mayo, pineapple & ham (served cold)

## Charred Bulb Onions & Jalapenos \$33

## Handmade Yellow Corn Tortillas \$16/per dozen

## Carrots, Jalapeno, Onion & Cauliflower in Vinegar \$55

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# DESSERT

30 Servings per platter

ChocoFlan \$59

Flan \$47

Fresh Fruit in Jello \$62

Jello & Fruit Cake with Flan \$66

Strawberries with cream \$95

Apple Fruit Salad \$105

Fresh Fruit Salad \$72

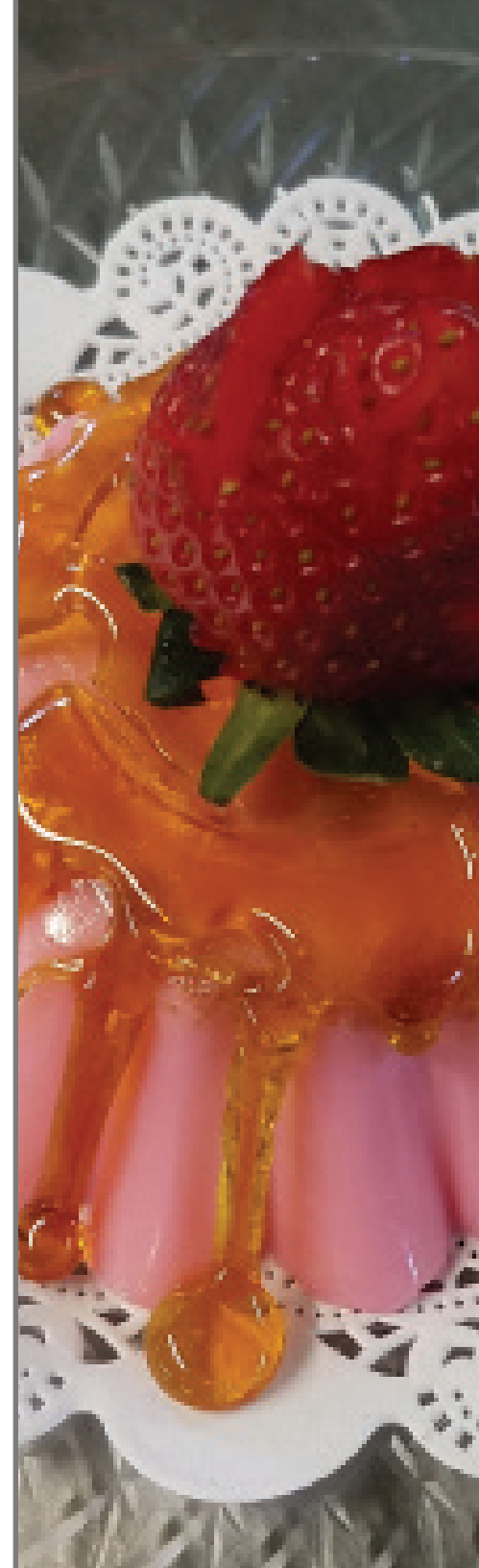
Tres Leches Cake \$95

Mexican Cinnamon Churros \$16/per dozen

includes Dulce de Leche and Abuelita Chocolate Sauce

Bunelos (fried dough with cinnamon sugar) with Chocolate sauce \$15/per dozen

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# **PACKAGES**

## **Minimum 25ppl**

Includes disposable plates, flatware, napkins & serving utensils

### **Taco Dinner: \$17/per person**

Includes 3 tacos, rice, beans, salsa, cilantro, onion, lime, fresh fruit jello. Meat Selections: Carne Asada(Skirt Steak), Cecina(Oil cured Steak), Barbacoa (Shredded Beef), Al Pastor, (Pineapple spiced pork), Carnitas (Pork), Shrimp, Rajas con Queso(Poblano with cheese) Picadillo (chicken hash), Pollo Adobado (Marinated Chicken), Chicken Tinga or Chorizo

### **Tamale Dinner: \$19/per person**

Includes 3 varieties of Tamales, Rice, Beans, salsas, sour cream, fresh fruit jello. Tamale Fillings: Pork with red sauce, Chicken with Green sauce or Mole, Vegetarian, or Sweet Tamales

### **Traditional Dinner: \$23/per person**

2 Traditional Plates, Rice, Beans, tortillas, fresh fruit jello

### **Full Dinner: \$28/per person**

Choose 2 Appetizers, 3 Traditional Plates, Rice, Beans, Salsas, Tortillas, 2 Dessert



# **COMPLETE EVENTS**

These packages are supplemental add ons to the food packages. Food is not included.

Full Service Buffet, Servers, Bartenders, linens & napkins, upscale disposables, kitchen & service equipment. **\$50 per person**

Full Service Buffet, Servers, Bartenders, linens & napkins, china, silverware, kitchen & service equipment. **\$57 per person**

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# BAR

## **Beer & Wine Package \$19 per person**

4 hours

Cans: Modelo, Corona, Tecate, Pacifico, Bud Light, Miller Light

Wines: Sparkling, White Wine, Red Wine

Non-Alcohol: Squir, Coca Cola, Orange Juice, Pineapple Juice, Water

## **Mexican Package \$24 per person**

4 hours

Includes everything from beer & wine package,  
House Tequila and Buchanan's

## **Complete Bar Package \$29 per person**

4 hours

Includes everything from Mexican Package,  
Rum, Vodka, Bourbon, Margaritas and Mojitos

### **UPGRADES:**

Glass bottles: Modelo, Corona, Tecate, Pacifico,  
Bud Light, Miller Light **\$2.50 per person**

Wine: Sparkling White Wine & Sweet Red Wine

### **BAR ADD ONS**

**\$5 per person (per 4 hour bar)**

Tequila

Buchanan

Margaritas/Mojitos

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## **ALLERGIES & SPECIAL REQUESTS**

We will try our best to accommodate all food allergies or special requests. In the event a comparable substitution is not available, we will make alternate suggestions.

## **ORDER & PRICING INFORMATION**

Orders must be finalized 10 days before your event, with the final menu and guest counts. We try to accommodate last minute orders to the best of our ability, although we may have to offer alternative food suggestions on occasion if the notice is too short. All orders must be secured with a major credit card when placing the ordering. All orders will be charged upon final approval of the menu. Your total price will be stated on the final proposal and may vary dependent on your final menu selections.

A \$500 minimum food and beverage order is required for lunch and dinner orders. A \$750 minimum food and beverage order is required for breakfast orders. There is a 15 minute window for all deliveries. All prices are subject to current federal and local sales tax as well as any applicable delivery or service charges. Delivery fees are an additional variable expense based on the distance from our kitchen.

Prices subject to change with the market. Specific food items are subject to availability and seasonality. BellaRu Catering reserves the right to substitute food items as dictated by the seasons. In the event that BellaRu Catering needs to change a food item, the customer will be notified at least 72 hours in advance.

## **CANCELLATION POLICY**

We understand emergencies happen. If you must cancel your event for any reason, we must have ample notice. The 50% deposit will not be refunded, but if there was any additional payments made, you may be eligible for a partial refund at the owner's discretion.





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A product of BellaRu Catering



*Woman Owned  
Small Business*

