



MIS DOS MAGOS

Cocina Tradicional Mexicana



PHONE 224-707-0332

APPETIZERS

30 Servings per platter

Guacamole & Chips \$68

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

Chips and Salsa \$45

Margarita's Famous Salsa with housemade Chips

Chips, Guacamole y Salsa \$65

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

Street Corn in a cup \$92 (Whole Corn available seasonally \$92)

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

Ceviche with Fish \$170, with Shrimp \$195 or Combo \$160

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

Cactus Salad \$77

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

Quesadillas \$65

Corn or Flour Tortilla filled with Mexican String Cheese

Flautas/Taquitos \$110

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 (\$220), Chicken (\$208), Shrimp (\$215), Vegetarian (\$185)

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) (\$229), Cecina (Oil cured meat) (\$229), Barbacoa (shredded beef) (\$266), Al Pastor (Pineapple Roasted Pork) (\$262), Carnitas (pork) (\$262), Shrimp (\$236), Poblano & Cheese (\$183), Chicken Tinga, or Chorizo (\$182)

Burritos (1 per person)

Flour Tortilla Stuffed with your choice of Meat, Rice, Beans, Lettuce, Tomatoes, Cheese and Sour Cream. Carne Asada (\$190), Shrimp (\$182), Picadillo (Chicken Hash), Pollo Adobado (Marinated Chicken), Chicken Tinga or Chorizo (\$160)

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) (\$164), Shrimp (\$142), Pollo Adobado (Marinated Chicken), Chicken Tinga or Chorizo (\$114)



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TAMALES

30 Servings per platter, 3 per person

Traditional Tamales \$236

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 \$204

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

Banana Leaf Tamales \$286

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



TRADITIONAL PLATES

30 Servings per platter

Mole \$210

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 \$248

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 \$209

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

Pork Ribs in Green Sauce \$221

Slow Cooked Pork meat & ribs in Special Tomatillo Green Sauce



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BREAKFAST

30 Servings per platter

Chilaquiles \$125

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 \$125

-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 \$64

With or without veggies

Beans \$64

Pintos or Black beans

Charred Bulb Onions & Jalapenos \$38

Handmade Yellow Corn Tortillas \$18/per dozen

Carrots, Jalapeno, Onion & Cauliflower in Vinegar \$65

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DESSERT

30 Servings per platter

ChocoFlan \$93

Flan \$72

Fresh Fruit in Jello \$62

Strawberries with cream \$105

Apple Fruit Salad \$105

Fresh Fruit Salad \$90

Tres Leches Cake starting at \$125

Mexican Cinnamon Churros \$26/per dozen

includes Dulce de Leche and Mexican Chocolate Sauce

Bunelos (fried dough with cinnamon sugar) with Chocolate sauce \$28/per dozen

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PACKAGES

Minimum 25ppl

Includes disposable plates, flatware, napkins & serving utensils

Taco Dinner: \$26/per person

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

Tamale Dinner: \$29/per person

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

Traditional Dinner: \$32/per person

2 Traditional Plates, Rice, Beans, tortillas, canela churros

Full Dinner: \$36/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. **starting at \$110 per person**

Full Service Buffet, Servers, Bartenders, linens & napkins, china, silverware, kitchen & service equipment. **starting at \$125 per person**

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BAR

Beer & Wine Package \$21 per person

4 hours

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

Wines: Sparkling, White Wine, Red Wine

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

Mexican Package \$26 per person

4 hours

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

Complete Bar Package \$31 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 **\$3.00 per person**

Wine: Sparkling White Wine & Sweet Red Wine

BAR ADD ONS

\$7 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 owners discretion.

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A product of BellaRu Catering



*Woman Owned
Small Business*

