



MIS DOS MAGOS<sup>®</sup>

Cocina Tradicional Mexicana

PHONE: 224-707-0332



# Appetizers

30 Servings per platter

## **Guacamole & Chips \$130**

Fresh Avocado mixed with Tomatoes, Cilantro, Onion, Jalapeno and Lime with house made chips

## **Chips and Salsa \$105**

M2M Famous Chunky Red Salsa and house made chips

## **Chips, Guacamole y Salsa \$120**

Fresh Avocado mixed with Tomatoes, Cilantro, Onion, Jalapeno and Lime and M2M Famous Salsa with house made Chips

## **Street Corn in a cup \$125 (Whole Corn available seasonally \$145)**

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

## **Ceviche with Fish \$195, with Shrimp \$220 or Combo \$180**

Tilapia & Shrimp marinated in Lime Juice with Tomatoes, Onion and Cilantro. Served with house made chips

## **Cactus Salad \$105**

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

## **Quesadillas \$98**

Corn or Flour Tortilla filled with Mexican String Cheese and M2M Famous Salsa

## **Flautas/Taquitos \$110**

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



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# Favorites

30 Servings per platter

## **Tortas \$360 (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 (2 per person) \$16/pp**

Vegetables Sautéed with house Fajita spice, Bell Peppers and Onions. Vegetarian or Chicken. Skirt Steak or Shrimp add \$3/pp

## **Enchiladas \$160 (3 per person)**

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



## **Traditional Taco (2 per person) \$15/pp**

Served with Cilantro, Onion and Salsa. Tortilla Choice: Corn or Flour. Poblano & Cheese, Chicken Tinga or Chorizo. Al Pastor (Pineapple Roasted Pork) or Carnitas (pork) add \$2/pp, Shrimp add \$3/pp. Carne Asada (Skirt Steak) or Barbacoa (shredded beef), add \$4/pp.

## **Burritos (1 per person) \$16**

Flour Tortilla Stuffed with your choice of Meat, Rice, Beans, Lettuce, Tomatoes, Cheese and Sour Cream. Chicken Tinga, Chorizo, Carne Molida (Ground Beef), Vegetarian (peppers, onions, tomatoes). Shrimp add \$3/pp. Carne Asada (Skirt Steak) add \$4/pp.



## **Tostadas (3 per person) \$14/pp**

Flat Tortilla Shell with Beans Spread, topped with Lettuce, Tomatoes, Fresh Cheese, Sour Cream and Salsa. Chicken Tinga, Chorizo, Rajas (peppers, onions, tomatoes, cheese). Al Pastor (Pineapple roasted pork), Carnitas (pork) add \$2/pp. Shrimp add \$3/pp. Carne Asada (Skirt Steak) add \$4/pp.

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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. 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, Chicken or Vegetables & Cheese with Red, Green or Mole 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 and corn tortillas

## **Barbacoa \$229**

Beef slow cooked in a Special Guajillo Spices Broth. Served with cilantro, onions, limes and corn tortillas

## **Pozole \$248**

Pork & Hominy cooked in a broth. Choice of Red, Green or White style. Served with tostadas, Shredded cabbage, radishes, dry herbs, spices and limes.

## **Menudo \$205**

Cow Tripe Slow Cooked in a Special Guajillo Spices Broth. Served with lime and corn tortillas

## **Chiles Rellenos \$239**

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

## **Pork Ribs in Green Sauce \$221**

Slow Cooked Pork meat & ribs in Special Tomatillo Green Sauce. Served with corn tortillas



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# Breakfast

30 Servings per platter

## **Chilaquiles \$125**

Tortilla Chips cooked in Red or Green Salsa topped with fried eggs, cheese and sour cream. Add chicken \$50

## **Eggs Mexican Style \$150**

-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 \$80**

With or without veggies

## **Beans \$80**

Pintos or Black beans

## **Charred Bulb Onions & Jalapenos \$60**

**Handmade Yellow Corn Tortillas \$26/per dozen**

**Carrots, Jalapeno, Onion & Cauliflower in Vinegar \$90**



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# Dessert

15-20 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 \$28/per dozen**  
includes Dulce de Leche and Mexican Chocolate Sauce

**Bunelos (fried dough with cinnamon sugar) with Chocolate sauce**  
**\$32/per dozen**

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# Packages

**Minimum 25ppl**

Includes disposable plates, flatware, napkins & serving utensils

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

Includes 3 tacos, rice, beans, salsa, cilantro, onion, lime, canela churros. Rajas con Queso (Poblano with cheese) Picadillo (chicken hash), Chicken Tinga or Chorizo. Al Pastor, (Pineapple spiced Pork) or Carnitas (Pork) add \$2/pp. Shrimp add \$3/pp, Barbacoa (Shredded Beef) or Carne Asada (Skirt Steak) add \$4/pp

## **Tamale Dinner: \$31/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: \$36/per person**

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

## **Full Dinner: \$40/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 \$120 per person**

Full Service Buffet, Servers, Bartenders, linens & napkins, china, silverware, kitchen & service equipment. **Starting at \$135 per person**

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# Bar

## **Beer & Wine Package \$24 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 \$28 per person**

4 hours

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

## **Complete Bar Package \$34 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

**\$5.00 per person**

Wine: Sparkling White Wine & Sweet Red Wine

### **BAR ADD ONS**

**\$9 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 order. 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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