

# FULL SERVICE



## MI COCINA FAJITAS BUFFET

Grilled Chicken and Beef Fajitas with Arroz, Frijoles, Pico de Gallo, Guacamole, Shredded Cheese, Sour Cream and either Corn or Flour Tortillas. Also comes with Chips and Salsa, Chili Con Queso and Rico Salad with Tex-Mex Dressing.

**\$19 PER GUEST/\$4 PER GUEST TO ADD SHRIMP**

## CLASSIC TACOS BUFFET

Classic Seasoned Ground Beef and Shredded Chicken with either Corn or Flour Tortillas or Hard Shell Tacos. Served with Arroz, Frijoles, Lettuce, Shredded Cheese and Tomatoes. Also comes with Chips and Salsa, Chili Con Queso and Rico Salad with Tex-Mex Dressing.

**\$15 PER GUEST**

## ENCHILADAS FAVORITES BUFFET

Choose up to three styles-Chicken, Beef, Spinach or Cheese Enchiladas. Served with Arroz, Frijoles, Chips and Salsa, Chili Con Queso and Rico Salad with Tex-Mex Dressing.

**\$15 PER GUEST**

## COCINA SPECIAL BUFFET

Grilled Chicken with Ernie's Sauce and Carne Asada Grilled to Perfection. Served with Arroz, Seasoned Vegetables, Guacamole Fresco, Pico de Gallo, Corn or Flour Tortillas, Chips and Salsa, Chili con Queso and Rico Salad with Tex-Mex Dressing.

**\$20 PER GUEST**

## TEX-MEX BUFFET

Seasoned Ground Beef and Shredded Chicken with either Corn or Flour Tortillas or Hard Shell Tacos. Also comes with your choice of two styles Chicken, Beef, Spinach or Cheese Enchiladas. Served with Arroz, Frijoles, Chips and Salsa, Chili Con Queso and Rico Salad with Tex-Mex Dressing.

**\$17 PER GUEST**

## MI COCINA MAR Y TIERRA BUFFET

Special Choice Rib-eye Grilled to Perfection, Pan-Grilled Garlic Buttered Jumbo Shrimp, Arroz and Frijoles. Served with Guacamole, Pico de Gallo and your choice of Corn or Flour Tortillas. Also comes with Chili Con Queso and Rico Salad with Tex-Mex Dressing.

**\$23 PER GUEST**

## SIGNATURE TACO BUFFET

Slow-Roasted Brisket and Habana Chicken with Red Cabbage Adobo Slaw, Arroz and Frijoles and Corn or Flour Tortillas. Also served with Chips and Salsa, Chili Con Queso and Rico Salad with Tex-Mex Dressing.

**\$18 PER GUEST**

## APERITIVOS BUFFET

Great choice of either Quesadillas with Sour Cream, Flautitas with Pico De Gallo, Shrimp Brochette with Signature Sauce, Mini-Chimichanga with Sunset Sauce, Guacamole Fresco or Ceviche Tropical. Includes Chili Con Queso, Chips and Salsa.

**2 SELECTIONS - \$12 PER GUEST**

**3 SELECTIONS - \$14 PER GUEST**

**4 SELECTIONS - \$16 PER GUEST**

**5 SELECTIONS - \$18 PER GUEST**

**6 SELECTIONS - \$20 PER GUEST**



# FULL SERVICE

## *A La Carte*

### **CLASSIC QUESADILLAS**

Choice of Grilled Chicken Fajita, Beef Fajita, Brisket, Spinach and Mushroom, Cheese or Habana Shrimp

**QUANTITIES OF 25 PIECES - \$30**

### **MINI CHIMICHANGAS**

Choice of Seasoned-Shredded Chicken, Ground Beef or Slow-Roasted Brisket with Sunset Sauce

**QUANTITIES OF 25 PIECES - \$30**

### **BACON-WRAPPED SHRIMP BROCHETTES**

Grilled and served with Signature Sauce

**QUANTITIES OF 25 PIECES - \$75**

## *Chips & Dips*

EACH SERVES 10

### **MI COCINA SIGNATURE SALSA**

with Tortilla Chips

**\$18**

### **GUACAMOLE FRESCO**

with Tortilla Chips

**\$25**

### **CHILI CON QUESO**

with Tortilla Chips

**\$18**

### **QUESO BLANCO**

with Tortilla Chips

**\$18**

## *Passed Bite Size Aperitivos*

**\$4.50 PER GUEST**

### **MINI BRISKET TACOS**

Slow-Roasted Brisket, Queso Fresco and Cilantro served in a Crispy Shell

### **MINI TACOS HABANA**

Chicken Breast Marinated in Chili Adobo served in Soft Corn Tortilla

### **CEVICHE CUPS**

Gulf Shrimp, Jicama, Mango, Avocado and Red Onions with Chile Lime Marinade served in a Bite-Sized Tortilla Cup

## *Fresh Displays*

### **FRESH SEASONAL FRUIT DISPLAY**

Mango, Pineapple, Strawberries and Cantaloupe served with Sweet Cream Sauce

**SERVES 20 \$65**

### **VEGETABLE CRUDITÉ**

Baby Carrots, Jicama, Grape Tomatoes and Cucumbers served with House-Made Spicy Blue Cheese

**SERVES 20 \$55**

## *Postre*

### **CHOCOLATE TRES LECHEs CAKE**

**SERVES 14 GUESTS - \$65**

### **MINI DESSERTS**

Choice of Fruit Tart, Lemon Tart, Chocolate Mousse, Pecan, Key-Lime Cheese Cake  
2 pieces per person

**\$4.50 PER GUEST**



# BEVERAGES

## *Signature Margaritas*

EACH SELECTION SERVES EIGHTY - 9 OUNCE DRINKS

MAMBO TAXI - \$525

FROZEN MARGARITA - \$475

PREMIUM FROZEN - \$575

ROCKS MARGARITA - \$525

PREMIUM ROCKS - \$625

MARGARITA MACHINE INCLUDED IN PRICE  
FOR FROZEN MARGARITAS



## *Action Stations*

### **GUACAMOLE ACTION STATION**

Hass Avocados, Red Onions, Cilantro, Fresh Limes and Sea Salt Served with Queso Blanco and Tortilla Chips.

**\$5 PER PERSON**

### **NACHO ACTION STATION**

Grilled Fajita Chicken and Beef With Frijoles, Cheddar Cheese, Guacamole, Sour Cream and Pico de Gallo.

**\$8 PER GUEST**

**"GREAT ADDITION TO YOUR FULL SERVICE EVENT"**





## *Add Ons*

PER PERSON

SEASONED SAUTEED VEGETABLES - \$3

HOUSE SALAD - \$3

RICO SALAD - \$4

SHRIMP - \$5

## *Postre*

**CHOCOLATE TRES LECHES CAKE**

Serves 14 guests

**\$65**

**MINI DESSERTS**

Choice of Fruit Tart, Lemon Tart, Chocolate Mousse,  
Pecan, Key-Lime Cheese Cake

2 pieces per person

**\$4.50 PER GUEST**



## *Beverages*

ICED TEA - \$13/GAL

LEMONADE - \$15/GAL

RASPBERRY LEMONADE - \$15/GAL

BOTTLED WATER - \$2.95/EACH



## Hosted Bar Services

**ALL COCKTAILS AND NON-ALCOHOLIC BEVERAGES ARE CHARGED PER DRINK AND BASED ON CONSUMPTION**

### **PREMIUM BAR**

Serving Grey Goose Vodka, Bombay Gin, Herradura Tequila, Maker's Mark Whiskey, Bacardi Rum and Glenlivet Scotch as well as imported and domestic bottled beer and house wine

### **STANDARD BAR**

Serving Monopolowa Vodka, Beefeaters Gin, Suaza Silver Tequila, Jack Daniel's Whiskey, Bacardi Silver Rum and Dewar's Scotch as well as imported and domestic bottled beer and house wine

### **BEER AND WINE BAR**

#### **COLD BEVERAGE SERVICE**

Assorted Sodas and Bottled Water, or Lemonade and Iced Tea

**\$2.50 PER GUEST**

#### **HOT BEVERAGE SERVICE**

Freshly Brewed Regular or Decaffeinated Coffee

**\$2.50 PER GUEST**

## *Welcome and Thank You*

FOR CHOOSING MI COCINA FOR YOUR SPECIAL EVENT.

Mi Cocina provides exceptional catering service, great quality food and beverage by professional service staff. Mi Cocina's Event Coordinator will work with you to make your event planning effortless and within your budget. We invite you to experience our broad range of food and beverage choices and gracious service. To book your next catering event, please contact Eric Bigler or Megan Kinkade at 214.217.3036.

### **THE FOLLOWING SERVICES ARE INCLUDED AS PART OF YOUR FULL SERVICE EVENT**

Service includes buffet set-up, food and beverage service, replenishing buffet, passing appetizers and full breakdown and clean up after the event

Bar service provided by our professional bartenders

Tables available for set-up needs

All catering small wares, disposable plates, silverware and glassware for your event

Professional wait staff to serve your guests for the duration of the event

### **TERMS & CONDITIONS**

All federal and local taxes which are applicable to this agreement and to the services rendered by Mi Cocina are in addition to the prices herein agreed upon

A 10% service charge and applicable sales tax will be added to all food and beverages

Event time is based on the 2 hours minimum with 1 hour set-up and 1 hour event breakdown

A \$1000 minimum food and beverage consumption is required for all full service events

A \$30.00 per staff member per hour for the duration of the event

Minimum 24 hour notice required