

# DELIVERY

## *Mi Cocina*® Comida Tex Mex

**24 HOUR NOTICE ENCOURAGED**

**\$200 MINIMUM FOR DELIVERY**

**\$20 DELIVERY FEE**

**DISPOSABLE CHAFING DISH  
AVAILABLE-\$15 PER KIT**



### *Aperitivos*

QUANTITIES OF 25 PIECES

#### **CLASSIC QUESADILLAS - \$30**

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

#### **MINI CHIMICHANGAS - \$30**

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

#### **BACON - WRAPPED SHRIMP BROCHETTES - \$75**

With Signature Sauce



# DELIVERY



## *Chips & Dips*

EACH SERVES 10

CHILI CON QUESO - \$18

QUESO BLANCO - \$18

SUNSET SAUCE - \$18

GUACAMOLE - \$25

MI COCINA SALSA - \$10

## *Fajitas*

PER PERSON

Marinated and served with Corn and Flour Tortillas, Arroz, Frijoles, Fresh Guacamole, Sour Cream, Cheddar Cheese and Pico de Gallo

50/50 FAJITAS - \$17

CHICKEN FAJITAS - \$16

BEEF FAJITAS - \$17

PORTOBELLO MUSHROOM - \$15

## *Tacos*

PER PERSON

**TACOS MI TIERRA - \$16**

"Street-Style" - Flour or Corn Tortillas Topped with Diced, Grilled Fajita Beef, Serranos and Onions. Served with Arroz, Frijoles, Guacamole and Pico de Gallo.

**TACOS DE BRISKET - \$15**

Flour or Corn Tortillas filled with Shredded Brisket oven roasted over night. Includes Jack Cheese, Arroz and Frijoles.

**MAMA'S TACOS - \$15**

Grilled Chicken Fajita Tacos-Jack Cheese and Green Onions. Served with Corn or Flour Tortillas. Arroz and Frijoles.  
*Sub Beef Fajita for Additional \$1 Per Person*

**TACOS CLASSICOS - \$12**

Seasoned Ground Beef and Spicy Shredded Chicken served with Arroz, Frijoles, Lettuce, Tomatoes and Cheddar Cheese. Choice of Flour, Corn Tortillas or Hard Shell.

## *Enchiladas*

PER PERSON

**CHEESE, BEEF, CHICKEN OR SPINACH - \$12**

Choice of two Styles of Enchiladas. Served with Arroz and Frijoles. Enchilada Sauces-Chili con Carne, Chili con Queso, Sour Cream Sauce and Ranchero Sauce.



# 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**





## *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