



Mi Cocina Food Truck Menu

\$1500 Minimum Purchase - 2 Hour Minimum for Service

Menu Packages

\$20 Per Person

- **Taco Service:** Season Ground Beef and Spicy Shredded Chicken Tacos- Served with Rice and Beans- Guacamole- Lettuce- Tomatoes- Cheddar Cheese- Corn and Flour Tortillas and Crispy Shells- Chips and Salsa
- **Enchilada Service:** Chicken-Beef-Cheese and Spinach Enchiladas- Served with Rice and Beans- Guacamole- Chips and Salsa

\$25 Per Person

- **Tacos Mi Tierra:** "Street Style"- Flour or Corn Tortillas Topped with Diced, Grilled Fajita Beef- Serranos and Onions- Served with Rice and Beans- Guacamole- Pico de Gallo- Chips and Salsa
- **Chicken Habana Tacos:** Chicken Breast marinated in Chili Adobo served in Flour or Corn Tortillas with Cilantro- Onion- Pica-Pica- Served with Rice and Beans- Chips and Salsa

\$30 Per Person

- **50/50 Fajita Service:** Beef and Chicken Fajitas- Marinated and served with Corn and Flour Tortillas- Rice and Beans- Guacamole- Pico de Gallo- Chips and Salsa- Chile Con Queso
- **Shrimp Add-On:** \$5 Per Person

\$100 - \$150 Per Person

- Chef Designed Menu
- Premium Non-Alcoholic Beverages- Topo Chico- Mexican Cokes- Fiji Water

Adult Beverage Service

- **Mambo Service:** 80- 9 oz. Margaritas- \$525
- **Beer and Wine by Consumption:** \$5.25 Import- \$4.75 Domestic- \$8.25 Glass Wine
- **Premium Cocktail:** Price TBA

Add-Ons

- Guacamole Action Station with Chips and Queso Blanco- \$5 Per Person
- Chips and Chile con Queso or Queso Blanco- \$18 Per Quart
- Mini Desserts- \$4.50 Per Person
- Iced Tea- \$13 Per Gallon
- Lemonade- \$15 Per Gallon