

Mi Cocina®
CATERING

DELIVERY | FULL-SERVICE | FOOD TRUCK



Mi Cocina provides exceptional
Tex-Mex catering services, offering three
distinct options to suit your needs:
delivery, full-service and our popular
food truck experience.

No matter which catering option you choose,
our dedicated Catering Specialist will work
closely with you to make the planning process
effortless. You can count on us to handle
every detail, giving you peace of mind and the
ability to fully enjoy the occasion.

MICOCINACATERING.COM • 214.217.3036

CATERING OPTIONS

DELIVERY

Enjoy the convenience of warm and fresh Tex-Mex cuisine delivered to your location. Our buffet-style delivery includes disposable trays, plates, utensils, and the option for chafing kits or rental chaffers to keep the food warm. Add margarita quarts for a refreshing twist.

24-hour notice required.

FULL-SERVICE

Let our dedicated staff handle all the details, from setup to clean up. Our full-service options provide an elegant and seamless dining experience with buffet tables, chafing dishes, bowls, and serving utensils. Optional services include rentals, bartending, action stations, and passed appetizers.

72-hour notice required.

FOOD TRUCK

For a unique and immersive Mi Cocina experience, choose our food truck catering option. We bring the vibrant flavors of Tex-Mex cuisine directly to your location for up to 600 guests, providing a customizable digital menu screen and optional frozen margarita service.

Booking subject to availability.





LUNCH SPECIALS (10AM - 3PM)

Priced per person. Includes chips and salsa.

FAJITAS

Marinated, grilled fajitas with corn or flour tortillas

Two tacos served with guacamole, pico de gallo, rice and beans.

Chicken.....\$17.45

Beef or 50/50.....\$21.45

ENCHILADAS\$11.95

Chicken with sour cream or poblano cream sauce, beef or cheese with chile con carne, or spinach with ranchero sauce

Two enchiladas with rice and beans.

PORK PICOSO TAMALES\$11.95

Two housemade pork tamales with rice and beans.

TACOS HABANA\$11.95

Chicken breast marinated in chile adobo with corn or flour tortillas

Two tacos with pica pica sauce, onion, cilantro, rice and beans.

TACOS DE BRISKET\$14.45

Slow-roasted brisket with corn or flour tortillas

Two tacos with poblano peppers, onions, chile de arbol salsa, rice and beans.

MI TIERRA "STREET STYLE"

Two tacos with serranos, onions, cilantro, guacamole, pico de gallo, rice and beans.

Chicken.....\$14.95

Beef.....\$18.95





HOUSE SPECIALTIES

Priced per person. Includes chips and salsa.

FAJITAS

Marinated, grilled fajitas with corn or flour tortillas

Three tacos with guacamole, pico de gallo, rice and beans.

Chicken.....	\$22
Beef or 50/50.....	\$26
Latin stir fry.....	\$20
Shrimp.....	\$27

ENCHILADAS **\$16**

Chicken with sour cream or poblano cream sauce, beef or cheese with chile con carne, or spinach with ranchero sauce

Two enchiladas with rice and beans.

TEX-MEX DINNER **\$16**

Picadillo ground beef taco with crispy corn shell, cheese enchilada with chile con carne, and chicken enchilada with sour cream sauce

Served with rice and beans.

TACO DINNER **\$16**

Seasoned shredded chicken and picadillo ground beef with crispy corn or flour tortillas

Two tacos with lettuce, tomato, cheddar cheese, rice and beans.

TACOS HABANA\$18

Chicken breast marinated in chile adobo with corn or flour tortillas
Three tacos with pica pica sauce, onion, cilantro, rice and beans.

TACOS DE BRISKET\$20

Slow-roasted brisket with corn or flour tortillas
Three tacos with poblano peppers, onions, chile de arbol salsa, rice and beans.

ADD-ONS
SERVES 10

SOUR CREAM.....\$20

AGED CHEDDAR CHEESE\$20

SIDE SALAD\$45

Romaine lettuce, tomato, and aged cheddar with dressing



CHIPS & DIPS

SERVES 10

SALSAS

Salsa de mesa	\$10
Molcajete salsa	\$10
Salsa verde	\$10
Serrano limón.....	\$10

QUESO

Chile con queso	\$34
Queso blanco	\$34

SAUCES

Poblano cream	\$34
Sunset sauce	\$34

GUACAMOLE.....	\$37
-----------------------	-------------



APPETIZERS

QUESADILLAS

24 PIECES

Served with sour cream and guacamole.

Fajita chicken	\$48
Fajita beef	\$60
Brisket	\$58
Shrimp and bacon	\$61
Cheese	\$33
Mushroom and poblano	\$34

BACON-WRAPPED SHRIMP BROCHETTE..... \$96

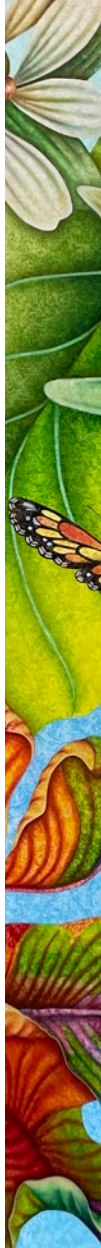
24 PIECES

Served with poblano cream sauce.

SHREDDED CHICKEN FLAUTAS \$46

24 PIECES

Served with sunset sauce.





ACTION STATIONS

Priced per person. Not available for delivery. Additional staff required.

AVOCADO SMASH.....\$12

Hass avocado, red onion, cilantro, fresh lime, sea salt, queso blanco, serrano limón salsa, tortilla strips

STREET TACOS.....\$13

Mini tacos slow-roasted brisket, queso blanco, habana spiced chicken breast, cilantro, soft corn tortillas

HANDMADE NACHOS.....\$10

Grilled fajita chicken and beef, guacamole, cheddar cheese, beans, pico de gallo, sour cream

PASSED APPS.....\$5

Mini brisket tacos, mini habana tacos, shrimp ceviche cups

DISPLAYS

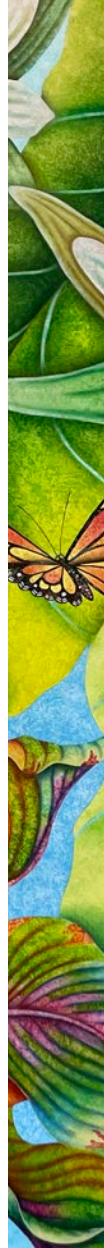
SERVES 20

SEASONAL FRUIT.....\$70

Pineapple, strawberries, and cantaloupe with sweet cream

VEGETABLE CRUDITE.....\$60

Baby carrots, jicama, grape tomatoes, and cucumber with spicy blue cheese dressing





DESSERTS

TRES LECHE CAKE\$95
SERVES 10

CHOCOLATE TRES LECHE CAKE.....\$95
SERVES 10

ASSORTED MINI DESSERTS\$6
Fruit tart, lemon tart, pecan tart, chocolate mousse,
key lime cheesecake
Priced per two pieces. Minimum order 30 pieces.

PECAN PRALINE.....\$3
INDIVIDUALLY PACKAGED



Ask us about our seasonal offerings.





BEVERAGES

COLD BEVERAGE SERVICE..... \$3

Choose any two of the following: assorted sodas,
bottled water, iced tea or lemonade

Priced per person.

COFFEE..... \$25

Fresh brewed regular or decaffienated coffee

Priced per 96oz container and includes cups and lids.

AGUA FRESCAS

Priced per gallon and includes limes, cups and straws.

Mango \$40

Lima Limón \$40

ICED TEA..... \$15

Priced per gallon and includes lemons, sweetener, cups and straws.

LEMONADE..... \$17

Priced per gallon and includes cups and straws.





MARGARITAS

Priced per 80, 90z margaritas. Includes margarita machine, limes, cups, straws and napkins. Bartender fees and service charge applies.

MAMBO TAXI® **\$675**

Frozen – Sauza tequila blanco and homemade sangria

SKINNY MAMBO **\$775**

Frozen – Dulce Vida organic tequila blanco with all-natural agave and homemade sangria

MI COCINA MARGARITA **\$650**

Frozen or rocks – Sauza tequila blanco

SKINNY MARGARITA **\$750**

Frozen or rocks – Dulce Vida organic tequila blanco with all-natural agave

Ask us about our margarita quarts for delivery option.





FULL-SERVICE BAR

*Priced per cocktail and billed on consumption. Includes mixers and garnishes.
Bartender fees and service charge applies.*

PREMIUM BAR \$12

Grey Goose vodka, Bombay Sapphire gin, Herradura Tequila
Maker's Mark bourbon, Bicardi rum and Glenlivet scotch

STANDARD BAR \$10

Monopolowa vodka, Beefeaters gin, Sauza Silver tequila
Jack Daniel's whiskey, Bacardi Silver rum and Dewar's scotch

BEER AND WINE

Domestic beer \$6

Import beer \$6

Wine \$12





CATERING DETAILS

DELIVERY

Includes buffet set-up with disposable trays, serving utensils, black plates and cutlery packs (napkin, clear plastic eating utensils). Upgrade to acrylic plates, like silver cutlery and napkin for \$2 per person.

24-hour notice required

- Food and beverage minimum: Sun. – Sat. (11AM – 3PM): \$300, Sun. – Thurs. (3 – 10PM): \$500 and Fri. – Sat. (3 – 10PM): \$1,000
- \$40 delivery fee within 10 miles; \$1 per additional mile
- Orders for 75+ people may incur additional delivery fee
- Fifteen percent (15%) gratuity will be included in final billing
- Disposable chafing kits – \$15 each
- Individual meal packaging with chips and salsa – \$2 per person
- Stainless chafer rental and full buffet set-up services available

Applicable sales tax will be applied to all food and beverage. 24 hour notice is required for cancellation or you will be charged the food and beverage minimum. Changes made within 24 hours will incur \$50 change fee.

FULL-SERVICE

Includes event set-up and clean-up, food and beverage service, buffet tables linens and decor, chafing dishes, serving bowls and utensils, plates, napkins and cutlery.

72-hour notice required

- Bar service provided by TABC certified professional bartenders
- Food and beverage minimum: Sun. – Thurs.: \$1,000 and Fri. – Sat.: \$1,500
- \$0 travel fee within 10 miles; \$1 per additional mile
- \$120 per staff member for 2-hour event; includes 1-hour set-up, 2-hour event service and 1-hour breakdown
- \$30 labor fee per staff member per hour for each additional hour of service
- 1 staff member required for every 25 guests
- Additional staff members may be required for requested menu items and services
- Eighteen percent (18%) gratuity will be included in final billing
- Ten percent (10%) catering charge will be included in final billing on food and beverage. The catering charge covers use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event

Applicable sales tax will be applied to all food and beverage. Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours. Changes made within 72 hours will incur \$50 change fee. 72-hour written notice required to cancel events. You will be charged for the guaranteed number of guests given 48 hours before event.





FOOD TRUCK

FULL-SERVICE RENTAL

72-hour notice required; booking subject to availability

- Bar service provided by professional bartenders
- Food and beverage minimum: Sun. – Thur.: \$1,500, Fri. – Sat.: \$2,000 and Holidays: \$3,000
- \$0 travel fee within 10 miles; \$1 per additional mile
- Minimum of two staff members required for food truck events (Additional staff members may be required for requested menu items and services)
- \$120 per staff member for 2-hour event; includes 1-hour set-up, 2-hour event service and 1-hour breakdown
- \$30 labor fee per hour for each additional hour of service
- 1 staff member required for every 25 guests
- Eighteen percent (18%) gratuity will be included in final billing
- Ten percent (10%) catering charge will be included in final billing on food and beverage – includes use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event
- Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours

Applicable sales tax will be applied to all food and beverage. 72-hour written notice required to cancel events. Changes made within 72 hours will incur \$50 change fee. You will be charged for the guaranteed number of guests given 48 hours before event.



Call us at **214.217.3036** to request more information.

**Food offerings and prices subject to change.*



DELIVERY | FULL-SERVICE | FOOD TRUCK

[MICOCINACATERING.COM](https://micocinacatering.com) • 214.217.3036