Mi Cocina®
CATERING

DELIVERY | FULL-SERVICE | MAMBO LOUNGE
FOOD TRUCK EXPERIENCE

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

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

MICOCINACATERING.COM
DFW: 214.217.3036

CATERING OPTIONS

DELIVERY

Enjoy 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 chafer rentals to keep the food warm. Add margarita quarts for a refreshing twist.
24-hour notice required.

FULL-SERVICE

Our full-service options provide an elegant and seamless dining experience, from setup to clean up, with buffet tables, chafing dishes, bowls, and serving utensils. Optional services include rentals, bartending, action stations, and passed appetizers.
72-hour notice required.

MAMBO LOUNGE

Experience VIP treatment with custom outdoor seating under the Mi Cocina tent, complete with your personal Mambo Taxi machine, dedicated bartender, and a selection of our finest appetizers.
Limited availability.

FOOD TRUCK EXPERIENCE

Our food truck option is a unique and immersive Mi Cocina experience. 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 house-made tortilla chips and salsa.

HABANA CHOPPED SALAD $18

Habana Chicken, Iceberg, Cabbage, Carrots, Cucumber, Cilantro, Queso Fresco, Pepitas y tossed with Aji Citrus Vinaigrette.

ENCHILADAS $14

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 house-made pork tamales with rice and beans.

TACOS HABANA $14

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 $16

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 $15

Beef $17

THE MICO BOX LUNCH

Available All Day. Priced per box. Includes your choice of Rico wrap, house-made tortilla chips, salsa and a cookie.

RICO WRAP

Romaine hearts, tomato, applewood smoked bacon, aged cheddar cheese, avocado in a flour tortilla with chile garlic dressing.

Fajita chicken **$17**

Fajita beef **$19**

Crudo vegetable medley **$14**

Chili adobo spiced chicken..... **$15**

ADD A SIDE

Guacamole **$4.50** | Queso **$2**





HOUSE SPECIALTIES

Priced per person. Includes house-made tortilla 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 ..... **$27**
Shrimp **$27**
Veggie – Latin stir fry **$20**

ENCHILADAS $17

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 $17

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 $17

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 **$22**
Slow-roasted brisket with corn or flour tortillas.
Three tacos with poblano peppers, onions, chile de arbol salsa, rice and beans.

TEXAS REDFISH A LA PLANCHA **$35**
Seared redfish, Bell Peppers sautéed with Garlic, White Wine, Parsley y Cilantro and served with Calabacitas.

SALMON ADOBO **$35**
Seared Salmon, Aji Amarillo Aguachile, Pico de Gallo, fresh Piña y Calabacitas.

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 **$12**
Molcajete salsa **$12**
Salsa verde **$12**
Serrano limón **$10**

QUESO
Chile con queso **$36**
Queso blanco **$36**

SAUCES
Poblano cream **$34**
Sunset sauce **$36**

GUACAMOLE $40



APPETIZERS

QUESADILLAS

24 PIECES

Served with sour cream and guacamole.

Fajita chicken **$50**

Fajita beef **$64**

Brisket **$60**

Shrimp and bacon **$64**

Cheese **$35**

Mushroom and poblano **$36**

BACON-WRAPPED SHRIMP BROCHETTE $99

24 PIECES

Served with poblano cream sauce.

FLAUTAS

24 PIECES

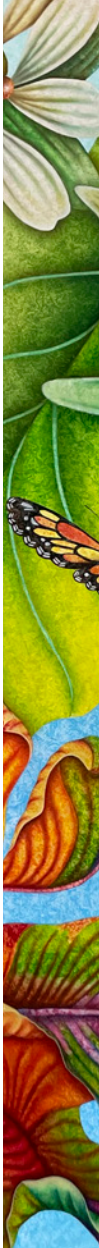
Served with sunset sauce.

Shredded Chicken **$46**

Brisket **$49**

CEVICHE CUPS ..... 2 FOR $10

Marinated gulf shrimp, cucumber, pico de gallo, fresh avocado, and lime.




Mi Cocina

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, and tortilla strips.

STREET TACOS **$15**
Four mini tacos with slow-roasted brisket and queso blanco or chili adobo spiced chicken breast with cilantro.

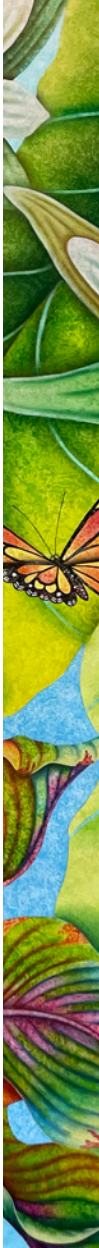
HANDMADE NACHOS **$11**
Grilled fajita chicken and beef, guacamole, cheddar cheese, beans, pico de gallo, and sour cream.

DISPLAYS

SERVES 20

SEASONAL FRUIT **$75**
Pineapple, strawberries, and cantaloupe with sweet cream.

VEGETABLE CRUDITE **$60**
Baby carrots, jicama, grape tomatoes, and cucumber with spicy blue cheese dressing.





DESSERTS

TRES LECHES CAKE **$95**
SERVES 10

CHOCOLATE TRES LECHES CAKE **$95**
SERVES 10

ASSORTED MINI DESSERTS **$6**
Selection may include: fruit tart, pecan tart, key lime cheesecake, chocolate mousse, or assorted mini cheesecakes.
Priced per two pieces. Minimum order 30.

PECAN PRALINE **$3**
INDIVIDUALLY PACKAGED



Ask about our seasonal offerings.



BEVERAGES

COLD BEVERAGE SERVICE $3

Choose two: assorted sodas, bottled water, iced tea, or lemonade.

Priced per person.

COFFEE $25

Fresh-brewed regular or decaffeinated coffee.

Priced per 96oz container. Includes cups and lids.

AGUA FRESCAS

Priced per gallon. Includes limes, cups, and straws.

Mango $40

Lima Limón $40

ICED TEA $15

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

LEMONADE $17

Priced per gallon. Includes cups and straws.





MARGARITAS

Priced per 80, 9oz margaritas. Includes margarita machine, limes, cups, straws, and napkins. Bartender fees and service charge applies.

MAMBO TAXI® **$725**
Frozen – Sauza tequila blanco and house-made sangria.

SKINNY MAMBO **$840**
Frozen – Socorro tequila blanco with all-natural agave and house-made sangria.

MI COCINA MARGARITA **$699**
Frozen or rocks – Sauza tequila blanco.

SKINNY MARGARITA **$805**
Frozen or rocks – Dulce Vida organic tequila blanco with all-natural agave.

Ask about our margarita quarts for delivery option.

RESERVE THE Mambo LOUNGE

Experience VIP treatment with custom outdoor seating under the Mi Cocina tent, complete with your personal Mambo Taxi machine, dedicated bartender, and a selection of our finest appetizers.
Limited Availability.





FULL-SERVICE BAR

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

PREMIUM BAR $15

Tito's vodka, Tanqueray gin, Lalo Tequila, Maker's Mark bourbon, Bacardí silver rum, and Glenlivet scotch.

CERVEZA

De México **$7**
Modelo Especial, Modelo Negra, Dos Equis, and Corona.

Nacional **$6**
Michelob Ultra, Miller Lite, and Coors Light

NA available by request.

VINO ..... $MKT

Prosecco: La Marca

Rosé: Hampton Water

Pinot Grigio: Santa Margherita

Sauvignon Blanc: Whitehaven

Chardonnay: Sonoma-Cutrer and Talbot Sleepy Hallow

Pinot Noir: MacMurray

Cabernet Sauvignon: Quilt and Serial

Champagne: Veuve

**Bar, beer and wine offerings are subject to change.*





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
  - 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 (20%) 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

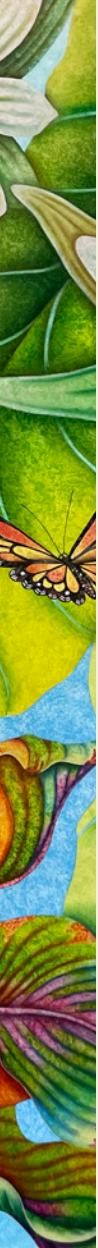
Includes event set-up and clean-up, food and beverage service, buffet table linens and decor, chafing dishes, serving bowls, utensils, plates, napkins, and cutlery.

72-hour notice required.

- Bar service provided by TABC certified professional bartenders.
- Food and beverage minimum:
  - Sun. – Thurs.: $1,000
  - 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.
- Twenty percent (22%) 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
  - Holidays: $3,000
- $0 travel fee within 10 miles; $1 per additional mil.e
- 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.
- Twenty percent (22%) 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 **214.217.3036** to request more information.

**Food offerings and prices subject to change.*



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FOOD TRUCK EXPERIENCE

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