

*Mi Cocina*<sup>®</sup>  
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**  
**DALLAS: 214.217.3036 | HOUSTON: 281.616.7800**

# 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.*

### 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 house-made 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**

## BOXED LUNCH

*Priced per box. Includes house-made tortilla chips, salsa and a cookie.*

### RICO WRAP

*Lettuce, tomato, applewood smoked bacon, shredded cheddar cheese, sliced avocado in a flour tortilla with chile garlic sauce.*

Chili adobo spiced chicken.....	\$15
Fajita chicken .....	\$16
Fajita beef .....	\$18
Crudo vegetable medley .....	\$14

### ADD A SIDE

Guacamole **\$4** | 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.....	<b>\$22</b>
Beef or 50/50.....	<b>\$26</b>
Shrimp.....	<b>\$27</b>
Veggie - Latin stir fry.....	<b>\$20</b>

### 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

<b>GUACAMOLE.....</b>	<b>\$37</b>
-----------------------	-------------





# APPETIZERS

## QUESADILLAS

**24 PIECES**

*Served with sour cream and guacamole.*

Fajita chicken .....	<b>\$48</b>
Fajita beef .....	<b>\$60</b>
Brisket .....	<b>\$58</b>
Shrimp and bacon .....	<b>\$61</b>
Cheese .....	<b>\$33</b>
Mushroom and poblano .....	<b>\$34</b>

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

**24 PIECES**

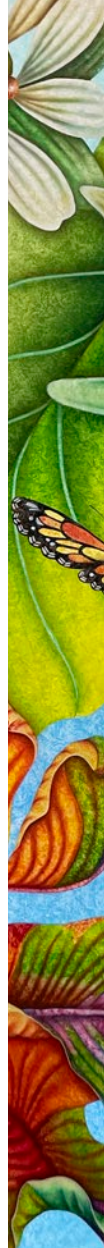
*Served with poblano cream sauce.*

## 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, and tortilla strips.

### STREET TACOS.....\$13

Mini soft corn tacos with slow-roasted brisket and queso blanco or chili adobo spiced chicken breast with cilantro.

### HANDMADE NACHOS.....\$10

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

### PASSED APPS.....\$5

Mini brisket tacos, mini habana tacos, or shrimp ceviche cups.

## DISPLAYS

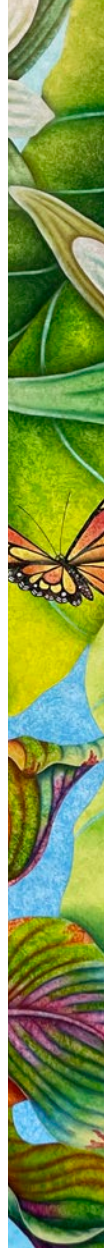
**SERVES 20**

### 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 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 pieces.*

**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®** ..... **\$675**

Frozen - Sauza tequila blanco and house-made sangria.

**SKINNY MAMBO** ..... **\$775**

Frozen - Dulce Vida organic tequila blanco with all-natural agave and house-made 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 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**..... \$12

Grey Goose vodka, Tanqueray gin, Herradura Tequila  
Maker's Mark bourbon, Bacardí rum, and Glenlivet scotch.

### **STANDARD BAR**..... \$10

Monopolowa vodka, Beefeaters gin, Sauza Silver tequila  
Jack Daniel's whiskey, Bacardí 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
  - 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 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.
- 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
  - 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 to request more information.  
**DALLAS: 214.217.3036 | HOUSTON: 281.616.7800**

*\*Food offerings and prices subject to change.*



**DELIVERY | FULL-SERVICE | MAMBO LOUNGE  
FOOD TRUCK EXPERIENCE**

---

**MICOCINACATERING.COM  
DALLAS: 214.217.3036 | HOUSTON: 281.616.7800**