

Services

Whether it's 20 or 200 Mi Dia has the flavors of Mexico and New Mexico that will make your event the talk of the table.

Love one of our other dishes on our menu? Contact the catering coordinator and see if it is available for catering.

PICKUP

Got 20 people and don't want to mess with firing up the grill? We'll have you covered with our express pickup.

SET UP AND GO

We come to you and bring our food to life. Easy clean up with disposable plate ware and serving utensils. 20 person minimum, 18% delivery fee to include disposable chafing dishes, heating fuel, serving utensils, plates, plastic ware and napkins. *48 hour notice needed.

FULL SERVICE CATERING

Want the same individual service you get in our restaurant? We have no hassle, no worries with our setup and breakdown of your service area so you can enjoy the event. 35 person minimum. 20% service fee included for two hours. *48 hour noticed needed.



Mi Dia invites you on a trip through Mexico's heartland, where the sun is hot and the chilies hotter. Chef Gabriel DeLeon has integrated flavors that are exciting as well as harmonious, blending traditional Mexico City recipes with modern Santa Fe and Tex Mex flavors. As our spicy hot sauce begins to awaken your taste buds, let our knowledgeable servers be your tour guide through our menu. Mouth-watering offerings such as Cochinita Pibil and delicious Duck Carnita street style tacos are sure to become new favorites. And because everything is made From Scratch using only the highest quality ingredients, you know each meal is guaranteed to be an experience for your senses.



MÍ DÍA
from scratch
catering

Sunday thru Thursday 11am to 10pm • Friday thru Saturday, 11am to 11pm
1295 S. Main St. | Grapevine, TX 76051 **817.421.4747** 817.421.4680 FAX
3310 Dallas Pkwy, #105 | Plano, TX 75093 **972.403.7474** 972.403.7447 FAX

CATERING COORDINATOR: NICOLE RANFT NICOLE@GRAPEVINEPICENTRE.COM

WWW.MIDIAFROMSCRATCH.COM

Menu

APPETIZER FIESTA

Throwing an hors d'oeuvres party? Create your Fiesta by choosing 3 from our in house favorites perfect for finger foods. Appetizers include chips, salsa & queso. \$16 per person



Quesadillas

Flour tortillas with melted cheeses, caramelized onions and a choice of beef, chicken, or spinach.

Mi Dia Tamales

Pork tamales stuffed with New Mexico red and green chile sauces.

Mini Chimichangas

Flour tortilla stuffed with seasoned ground beef or pulled chicken.

Esquites

Wood grilled corn with crema, lime, queso fresco and chile guajillo.

Flautitas

Corn tortilla stuffed with pulled chicken & fried.

A LA CARTE APPETIZERS

A la carte appetizers served with chips, green & red salsa.

Mi Dia Quesadillas

Flour tortillas with melted cheeses, caramelized onions and a choice of beef, chicken, or spinach. Served with sour cream.

40 pieces \$60.00

Shrimp Brochette

Wood grilled shrimp stuff with jack cheese and chipotle, wrapped with Applewood bacon. 25 pieces \$95.00

Mi Dia Tamales

Pork tamales stuffed with New Mexico red and green chile sauces. Served with chile arbol salsa. \$16 a dozen.

ENTREES

All of our entrees include complimentary chips, green & red salsa.



Wood Grilled Fajitas

Beef, chicken, combo fajitas, or vegetarian served with caramelized onions, guajillo rice, refried beans, guacamole, sour cream, cheese, & flour tortillas. \$16 per person.

Soft Taco Bar

Two seasoned ground beef or pulled chicken tacos, guajillo rice, refried beans, lettuce, tomatoes and cheese. \$13 per person.

Street Taco Bar

All street tacos are served with poblano rice and oaxacan black beans. \$16 per person. Choose one of the following:

Cochinita Pibil - Pork tacos served with pickled onions, roasted habanero salsa on flour tortillas.

Chicken Tinga - Sautéed chicken breast, onion, roasted poblanos, chorizo, chile morita, avocado, crema, queso fresco on flour tortillas.

Tradicional - Grilled skirt steak, onion, roasted jalapeno, queso fresco, micro cilantro on flour tortillas.

Enchiladas

Two cheese, chicken, beef or spinach enchiladas served with guajillo rice and refried beans. \$13 per person

MI DIA EXTRAS

Enchiladas or Tacos

with seasoned ground beef or pulled chicken \$32 dz

Jumbo Shrimp \$9 for 3

Wood Grilled Quail \$7 each

Ribs \$9 per person

Pico De Gallo \$10 quart

Rice \$7 quart

Beans \$9 quart

Guacamole \$20 quart

Chile Con Queso \$30 quart

Mi Dia Salsa \$8 quart

New Mexico Red or Green Chile Sauce \$30 quart

Esquites \$4 per person

Iced Tea or Lemonade \$18 gallon



DESSERTS

Churros Stuffed with Cajeta \$18 dozen

Sopapillas with Honey \$10 dozen