

Services

CATERING COORDINATOR: NICOLE RANFT 817.421.4277
NICOLE@GRAPEVINEEPCENTRE.COM

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.

PICKUP

Our catering team will assist you with your order, then arrange for your food to be packaged for convenient pick up at any of our locations.

SET UP AND GO

Minimum food order of \$250.

18% delivery fee.

*48 hour notice needed.

The flavors of Mi Dia brought to you! Our catering team will deliver and set up everything needed for a ready-to-serve meal. Clean up is made simple with disposable chafing dishes, serving utensils and heating fuel. Disposable plates, plastic ware, and napkins are provided.

FULL BUFFET SERVICE

Minimum food order of \$450.

20% delivery fee.

*48 hour notice needed.

We bring our unique flavors and dining experience to your event, more fun with less hassle. Our catering team will deliver, set up and service your event for up to 2 hours. All service equipment, disposable plates, plastic ware, and napkins are provided.



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
2601 West Windsor | Flower Mound, TX 75028 **972.874.4747**

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, topped with queso.

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.

20 pieces \$25, 40 pieces \$50, 60 pieces \$75

Shrimp Brochette

Wood grilled shrimp stuff with jack cheese and chipotle, wrapped with Applewood bacon. 25 pieces \$85

Mi Dia Tamales

Pork tamales stuffed with New Mexico red and green chile sauces. \$18 a dozen.

ENTREES

All of our entrees include complimentary chips and salsa.

Wood Grilled Fajitas

Beef, chicken, combo fajitas, or vegetarian served with caramelized onions, guajillo rice, refried beans, guacamole, sour cream, cheese, & flour tortillas. \$15 per person.

Soft Taco Bar

Two seasoned ground beef or pulled chicken tacos, guajillo rice, refried beans, lettuce, tomatoes and cheese. \$12 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 - Sauteed 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.

Enchilada Dinner

Two cheese or spinach enchiladas served with guajillo rice and refried beans. \$12 per person



MI DIA EXTRAS

Tacos or Mini Chimichangas

with seasoned ground beef or pulled chicken \$30 dz

Flautitas

corn tortilla stuffed with pulled chicken & fried \$30 dz

Jumbo Shrimp \$9 for 3

Wood Grilled Quail \$7 each

Ribs \$8 per person

Pico De Gallo \$12 quart

Rice \$7 quart

Beans \$9 quart

Guacamole \$20 quart

Chile Con Queso \$25 quart

Mi Dia Salsa \$8 quart

New Mexico Red or Green Chile Sauce \$30 quart

Esquites \$4 per person

Side Salad \$4 per person

Side of Vegetables \$4 per person

Iced Tea or Lemonade \$13 gallon

DESSERTS

Churros Stuffed with Cajeta \$18 dozen

Sopapillas with Honey \$10 dozen