

## Services

Catering Coordinator:  
Nicole Ranft 817.421.4277  
nicole@grapevineepicentre.com

### 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

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.

Minimum food order of \$250.

15% delivery fee.

48 hour notice needed, based on availability.

### FULL BUFFET SERVICE

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.

Minimum food order of \$450.

22% delivery fee.

48 hour notice needed, based on availability.



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.



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](http://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. \$17 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 and salsa.

### Mi Dia Quesadillas

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

Chicken/Spinach	Beef/Combo
20 pieces \$30	20 pieces \$35
40 pieces \$55	40 pieces \$60
60 pieces \$80	60 pieces \$85

### 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.

Chicken/Vegetarian \$17 per person

Beef/Combo \$18 per person

### Soft Taco Bar

Two seasoned ground beef or pulled chicken tacos, guajillo rice, refried beans, lettuce, tomatoes and cheese. \$14 per person.

### Street Taco Bar

All street tacos are served with poblano rice and oaxacan black beans. \$17 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. \$14 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