

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 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

appetizers



Mi Dia Tamales \$18 dozen

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

Mini Chimichangas \$45 dozen

Flour tortilla stuffed with seasoned ground beef or pulled chicken, served with queso.

Brisket +\$10

Flautitas \$30 dozen

Corn tortilla stuffed with pulled chicken & fried.

Esquites \$5 per person

Wood grilled corn with crema, lime, queso fresco and chile guajillo (72 hour notice)

Mi Dia Smoked Brisket Mini Tacos \$55 dozen

Shredded smoked brisket topped with caramelized onions, salsa negra & jack cheese on a flour tortilla.

Mi Dia Quesadillas 20 pieces

Flour tortillas with melted cheese and caramelized onions.

Chicken \$30

Beef \$35

Cheese or spinach \$28

Chipotle bacon \$40

Brisket \$40

Shrimp Brochette 25 pieces \$85

Wood grilled shrimp wrapped with Applewood bacon.

entrees

All of our entrees include chips and salsa.

Wood Grilled Fajitas

Served with caramelized onions, guajillo rice, refried beans, guacamole, sour cream, cheese & flour tortillas.

Chicken or Vegetarian \$18 per person

Beef or Beef and Chicken Combo \$20 per person



Soft Taco Bar \$16 per person

Two seasoned ground beef or pulled chicken tacos, guajillo rice, refried beans, lettuce, tomatoes and cheese.

Street Taco Bar \$17 per person

Served with poblano rice and Oaxacan black beans.

Choose one of the following:

Carnitas de Michocan - Pork tacos served with pickled onions, avocado, roasted tomatillo 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.

Mi Dia Smoked Brisket - Shredded smoked brisket topped with caramelized onions, salsa negra & jack cheese on flour tortillas.

Enchiladas \$16 per person

2 enchiladas per person served with guajillo rice and refried beans.

Choose from the following:

Chicken with sour cream

Beef with chili con carne

Spinach with ranchero sauce

Cheese with chili con carne

MI DIA extras

Tacos \$45 dozen

Soft or crunchy, with seasoned ground beef or pulled chicken

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

Side Salad \$4 per person

Side of Vegetables \$4 per person

DESSERTS

Churros Stuffed with Cajeta \$18 dozen

Sopapillas with Honey \$10 dozen

BEVERAGES

Iced Tea \$13 gallon

Sweet or unsweet

Lemonade \$13 gallon

Augua Fresca \$20 gallon

Mango-Guava-Hibiscus

Margaritas \$115 gallon

Serves sixteen 8 ounce margaritas