

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.

10% gratuity added to orders of \$250 or more.

## 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 \$350.

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 \$650.

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.



**MÍ DÍA**  
from scratch  
catering

1295 S. Main St. | Grapevine, TX 76051 **817.421.4747**

3310 Dallas Pkwy, #105 | Plano, TX 75093 **972.403.7474**

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

[WWW.MIDIAFROMSCRATCH.COM](http://WWW.MIDIAFROMSCRATCH.COM)

## APPETIZERS



**Mi Dia Tamales** \$23 dozen  
Pork tamales stuffed with New Mexico red sauce.

**Mini Chimichangas** \$49 dozen  
Flour tortilla stuffed with seasoned ground beef or pulled chicken, served with queso.  
Brisket +\$10

**Flautitas** \$35 dozen  
Corn tortilla stuffed with pulled chicken & fried.

**Esquites** \$6 per person  
Wood grilled corn with crema, lime, queso fresco and chile guajillo.

**Mi Dia Quesadillas** 20 pieces  
Flour tortillas with melted cheese and caramelized onions.

Beef Fajita, Combo or Brisket \$55  
Chicken \$40  
Cheese or spinach \$30  
Chipotle bacon - Beef \$60 or Chicken \$45

**Shrimp Brochette** 25 pieces \$100  
Wood grilled shrimp wrapped with Applewood bacon.

## Beverages

**Iced Tea** \$15 gallon  
Sweet or unsweet

**Lemonade** \$17 gallon

**Augua Fresca** \$40 gallon  
Choose one: Mango, Guava, Hibiscus

**Margaritas** \$135 gallon  
Serves sixteen 8 ounce margaritas

## 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.

Lunch Fajitas Monday - Friday, 11AM - 3PM  
Chicken or Vegetarian \$18 per person  
Beef or Beef and Chicken Combo \$22 per person

Dinner Fajitas AFTER 3PM  
Chicken or Vegetarian \$21 per person  
Beef or Beef and Chicken Combo \$26 per person



**Soft Taco Bar** \$17 per person  
Two seasoned ground beef or pulled chicken tacos, guajillo rice, refried beans, lettuce, tomatoes and cheese.

**Street Taco Bar** \$22 per person  
Served with poblano rice and Oaxacan black beans.

Choose one of the following:  
Carnitas de Michoacan - 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, jalapeño lime sauce & jack cheese on flour tortillas.

**Enchiladas** \$17 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** \$50 dozen  
Soft or crunchy, with seasoned ground beef or pulled chicken

**Jumbo Shrimp** \$12 for 3

**Wood Grilled Quail** \$10 each

**Ribs** \$11 per person

**Pico De Gallo** \$15 quart

**Rice** \$10 quart

**Beans** \$10 quart

**Guacamole** \$40 quart

**Chile Con Queso** \$35 quart

**Mi Dia Salsa** \$14 quart

**New Mexico Red or Green Chile Sauce** \$35 quart

**Side Salad** \$6 per person

**Side of Vegetables** \$5 per person

## DESSERTS

**Churros Stuffed with Cajeta** \$20 dozen

**Sopapillas with Honey** \$12 dozen

