



## Breakfast

CREATE YOUR OWN BUFFET OR A LA CARTE

### Breads

Homemade Tortillas

(Flour and Corn)

Biscuits

Sopapillas

### Meats

Mia's Famous Country

Guisado

Country Sausage Links

Sausage Patties

Bacon

Chorizo

### Optional

Yogurt Parfait

(vanilla yogurt, fresh seasonal berries, and crunchy granola.)

Fresh Fruit Cups

Scrambled Eggs

(freshly cracked)

Refried Beans

Breakfast Potatoes

Country Gravy

Ranchero Sauce

## Breakfast Tacos

Potato & Egg, Country Sausage & Egg, Chorizo & Egg,

Bean & Cheese, Bacon & Egg, Egg & Cheese,

Country Guisado & Egg & Sausage Patty & Egg.

(Prepared with fresh cracked eggs)

## Breakfast Plates

### Chilaquiles

Eggs scrambled with tortilla chips, topped with melted Cheddar cheese & ranchero sauce.

### Huevos a la Mexicana

Eggs scrambled with diced jalapeño peppers, tomatoes, & onions.

### Frank's Country a la Mexicana

Eggs scrambled with diced tomatoes, jalapeño peppers, country sausage, onion, tortilla chips, topped with ranchero sauce.

### Chorizo & Egg Plate

### Bacon & Egg Plate

Scrambled eggs & bacon (3)

\*All Breakfast Plates are prepared with fresh cracked eggs and served with breakfast potatoes, refried beans, homemade flour tortillas, & salsa.

## Appetizers

### Chips & Salsa

\*Complimentary with all lunch & dinner entrées.

Tortilla chips & choice of salsas:  
red salsa, salsa fresca or tomatillo

### Queso Dip

Optional: Add Picadillo

### Nacho Bar

Chips, Red Salsa, Green Salsa, Salsa Fresca, Queso Dip,  
Guacamole & Picadillo

### Quesadillas

Grilled homemade flour tortillas stuffed with Monterey Jack & Cheddar cheese, sautéed onions, & diced tomatoes.

Served with guacamole, sour cream & salsa.

Optional: beef or chicken fajita, asada, or shrimp

### Empanadas

Handmade baked puff pastry picadillo or chicken empanadas  
served with honey chipotle cream dipping sauce.

### Shrimp Campechana

Gulf shrimp, avocado, fresh diced tomatoes, onions, chiles,  
& fresh cilantro in Mia's homemade sweet cocktail sauce.

### Mini Flautas

Monterey Jack cheese filled chicken flautas cut in half  
to make a perfect finger food. Served with guacamole,  
sour cream & salsa.

### Fresh Fruit Cups

## Menudo

Served with diced onions, jalapeños  
& homemade flour tortillas.

## Catering Menu

For Estimates Contact Jennifer Salas

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## Lunch & Dinner

### Chicken Fajita Wraps

Grilled chicken breast fajita, romaine lettuce, Monterey Jack cheese, pico del gallo & Mia's spicy ranch dressing wrapped in a Cheddar jalapeño tortilla wrap.

### Street Tacos

Choose from: Fajita al Carbon, Al Pastor (served with diced fresh pineapple), Asada Top Sirloin, or Pollo al Carbon served on corn tortillas topped with diced onion & cilantro served with borracho beans, rice & salsa fresca.

### Taco Buffet

Picadillo, Sautéed Chicken, refried beans, rice, romaine lettuce, diced tomatoes, Monterey & Cheddar cheese, sour cream, guacamole, a variety of salsas, crispy taco shells & homemade flour & corn tortillas | Optional: Chalupa Shells

### Enchiladas

served with rice & refried beans.

#### - Cheese

Mia's homemade enchilada sauce or chili con carne.

#### - Chicken

Mia's homemade enchilada sauce, ranchero sauce, cilantro cream sauce, verde or mole sauce.

#### - Picadillo

Mia's homemade enchilada sauce, ranchero sauce, or chili con carne.

## Salads

### Mia's Fajita Salad

Certified Angus Beef fajita or chicken breast fajita on top of fresh chopped salad with Cheddar & Monterey Jack cheese, diced red peppers, dried cranberries, cucumbers, tomatoes, & avocado

### Mia's Al Carbon Salad

Fresh chopped salad with Certified Angus Beef fajita or chicken fajita, Cheddar & Monterey Jack cheese, borracho beans, avocado & queso fresco.

### Taco Salad Supreme

Choose from picadillo, sautéed chicken, Certified Angus Beef fajita or chicken fajita in a fried 12" tortilla shell, fresh chopped salad, Cheddar & Monterey Jack cheese, sour cream, & guacamole.

\* All salads are served with your choice of dressing:  
Homemade Buttermilk Ranch, Homemade Buttermilk Spicy Ranch,  
or Roasted Garlic Vinaigrette.

### Fajitas

Choose from: Chicken (dark meat), Marinated Chicken Breast, Certified Angus Beef Skirt or Grilled Veggies served with grilled onions, rice, and refried beans, pico de gallo, guacamole, salsa fresca & homemade flour tortillas.

### Jake's Fajita Special

6oz Fajitas (Certified Angus Beef) with Grilled Onions, served with one cheese enchilada, rice, borracho beans, guacamole, salsa fresca & homemade flour tortillas.

### Combination Plate

One cheese enchilada & one crispy picadillo taco, served with rice & refried beans.

### Mia's Flautas

Large corn tortillas filled with Monterey Jack cheese and chicken served with sour cream, guacamole, rice and refried beans.

### Carne Guisada Plate

Tender Carne Guisada served with rice, refried beans & homemade flour tortillas.

### Chicken Breast Plate

Butterflied Grilled Chicken Breast served with your choice of ranchero sauce, cilantro cream sauce, or mole sauce served with rice, refried beans & homemade flour tortillas.

## Desserts

### Sopapillas

with Honey

## Drinks

### Frozen Margaritas

(gallon)

### Iced Tea

sweet or unsweet (gallon)

### Lemonade

(gallon)

### Coffee

(gallon)

Canned Sodas Bottled Water Orange Juice

## Food & Beverage

We are happy to customize any menu to meet your needs. We encourage your creativity in planning your event. If there are items that you do not see on our menu & wish to have, please let us know so that we can work with you to ensure 100% satisfaction.

- All food & beverage prices are subject to applicable sales tax (8.25%) & 20% gratuity.
- Delivery fee for all catered orders.
- Server fee for seated dinners and buffet service.

## Guarantee

The guaranteed number of guests for your event is required a minimum of 3 working days in advance.

Payment required 24 hours prior to event.

## Linens

Linens for buffet tables and serapa table runners are included in the catering price. Specialty linens in varying sizes & colors can be provided for an additional fee.

## Tableware

Black Plastic plates and plasticware (no charge).  
Upgraded plastic plates and silver or gold plasticware (additional fee).  
China, silverware, glassware & linen napkins (additional fee).