

Great
Food Fuels
Great Teams



PEOPLE
CULTURE
FOOD
PROGRESS
TOGETHER

GOOD
FOOD
BETTER
PEOPLE

CORPORATE CATERING

Professional service with flavorful menus

From trainings and team lunches to appreciation events and office celebrations, Casita Mia offers professional catering with polished presentation and approachable service. These sample packages are designed to be easy to order and easy to enjoy.



WORKING LUNCH

Starting at
\$24 per guest

Includes 1 entrée, 1 side, a fresh accompaniment, and a dessert bite.

SAMPLE ENTRÉE CHOICES:

Chipotle Honey Chicken,
Garlic-Lime Carnitas, or
Coffee Latin-Spiced Rub Tri-Tip

SAMPLE SIDE CHOICES:

Roasted Poblano & Street Corn Rice,
Casita Mia Charro Beans, or
Cucumber Salad



TEAM GATHERING

Starting at
\$32 per guest

Includes 2 entrées, 2 sides,
a salad or fresh accompaniment,
and dessert.

SAMPLE ENTRÉE CHOICES:

Shredded Guava Chicken,
Garlic-Lime Carnitas, or
Coffee Latin-Spiced Rub Tri-Tip

SAMPLE SIDE CHOICES:

Chorizo Mac & Cheese,
Black Beans Sofrito, or
Cucumber Salad



OFFICE CELEBRATION

Starting at
\$45 per guest

Includes 2–3 premium entrées,
2–3 sides, 1 appetizer, dessert,
and upgraded presentation.

SAMPLE ENTRÉE CHOICES:

Guajillo-Braised Short Rib,
Shredded Guava Chicken, or
Chipotle-Spiced Shrimp

SAMPLE SIDE CHOICES:

Chorizo Mac & Cheese,
Casita Mia Charro Beans, or
Cucumber Salad

SAMPLE APPETIZER:

Chimichurri Steak Crostini or
Seasonal Chips & House Salsas



SERVICE STYLES

- Drop-Off / Self-Serve Buffet — included
- Staffed Buffet — add \$8 per guest
- Plated Service — add \$20 per guest
- Breakfast and beverage add-ons available

*Exceptional
Food for
Brighter
Workdays*

Request a quote for your team

Complete the inquiry form at casitamialf.com

MEETINGS • TRAININGS • APPRECIATION EVENTS

Pricing is a starting point and may vary based on guest count, menu selections, staffing, rentals, and travel.

