

*Latin
Flavors
Brighter
Moments*



Casita Mia
LATIN FUSION

GOOD
FOOD
BRINGS
PEOPLE
TOGETHER

CATERING PACKAGES

Flavor-forward catering rooted in tradition

From intimate gatherings to larger celebrations, Casita Mia offers thoughtful menus inspired by family recipes, Latin flavors, and genuine hospitality. These sample packages are a starting point and can be customized to fit your event.



GATHER

— Starting at —

\$30 per guest

Includes 1 entrée, 1 side, a fresh topping or accompaniment, and chips & salsa.

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



CELEBRATE

— Starting at —

\$40 per guest

Includes 2 entrées, 2 sides,
1 appetizer or salad, fresh toppings,
and chips & salsa.

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

SAMPLE APPETIZER:

Chipotle Shrimp Cucumber Bites or
Seasonal Chips & House Salsas



SIGNATURE

— Starting at —

\$52 per guest

Includes 3 entrées, 2–3 sides,
1–2 appetizers, and upgraded
presentation.

SAMPLE ENTRÉE CHOICES:

Guajillo-Braised Short Rib,
Chipotle-Spiced Shrimp, or
Adobo-Marinaded Chicken

SAMPLE SIDE CHOICES:

Chorizo Mac & Cheese,
Casita Mia Charro Beans, or
Roasted Sweet Potato & Plantain Hash

SAMPLE APPETIZER:

Chimichurri Steak Crostini or
Chipotle Shrimp Cucumber Bites



SERVICE STYLES

- Drop-Off / Self-Serve Buffet — included
- Staffed Buffet — add \$8 per guest
- Plated Service — add \$20 per guest
- Disposable serveware available upon request

*Exceptional
Food for
Every Occasion*

Ready to start planning?
Complete the inquiry form at casitamialf.com

Custom menus • Private events • Warm hospitality

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