



Casita Mia Catering Packages



CRAFTED WITH PASSION, DELIVERED WITH CARE

FOOD ITEMS LISTED ARE EXAMPLES – WE ARE HAPPY TO CUSTOMIZE YOUR MENU TO FIT YOUR PREFERENCES.

La Comida Express – \$25 per person

Perfect for casual events, offering bold Latin Fusion flavors in a self-serve buffet format.

Buffet Menu Includes:

One Entrée:

Chipotle Honey Chicken – Tender chicken glazed with smoky chipotle honey.

One Sides:

Roasted Poblano & Street Corn Rice.

Fresh Toppings Bar: Pico de Gallo, pickled onions, Crema, House-made tortilla chips and two signature salsas.

Beverage Station: Infused water, iced tea, and lemonade.

Sabor del Campo – \$35 per person

A well-balanced package, offering a variety of Latin Fusion flavors with enhanced presentation and sides.

Buffet Menu Includes:

Two Entrée:

Café con Chile Crusted Ribeye – Rubbed with espresso and ancho chile, finished with a piloncillo-balsamic glaze. Rich and smoky.

Cilantro-Lime Shrimp – Lightly sautéed with fresh herbs and citrus.

Two Sides:

Creamy Poblano & Cotija Mac & Cheese.

Roasted Sweet Potato & Plantain Hash.

Fresh Toppings Bar: Includes grilled pineapple salsa, mango-habanero relish, and avocado crema.

One Appetizer:

Chipotle Shrimp Cucumber Bites with Cilantro-Lime Crema.

Beverage Station: Infused water, iced tea, and lemonade.

Amor del Chef – \$45 per person

Our signature package, crafted with passion and premium ingredients, delivering a truly unforgettable dining experience full of heart and flavor.

Buffet Menu Includes:

Three Entrées:

- Guajillo-Braised Short Ribs – Tender, fall-off-the-bone in a rich guajillo sauce.
- Adobo-Spiced Shrimp with Chorizo – Succulent shrimp sautéed with smoky chorizo.
- Garlic Butter Chicken Breast – Marinated and grilled with a creamy garlic butter sauce.

Two Appetizers:

- Chimichurri Steak Crostini – With pickled red onions.
- Chipotle Shrimp Cucumber Bites – With cilantro-lime crema.

Three Sides:

- Jalapeño-Cilantro Rice with Lime Zest.
- Roasted Brussels Sprouts with Tamarind-Chile Glaze
- Creamy Queso Cotija-Potato Purée

Fresh Toppings Bar: Expanded gourmet selections, including mango-papaya salsa, roasted corn relish, and avocado-lime crema.

Beverage Station: Infused water, iced tea, and lemonade.

Pricing Details:

Optional Add-Ons:

Minimum 50 guests, \$5 per additional guest. Includes: Plates, utensils, cups, mileage (50 Miles), gas, and self-serve buffet setup.

Optional Servers:

Add \$2 per person. Smaller groups: Call for a custom quote.

Bartending Service:

\$5 per person (includes licensed bartenders, setup, and bar service). Alcohol provided by the client.