



Casita Mia Wedding Packages

The sample menu items listed are just a starting point. At Casita Mia, we specialize in creating personalized experiences. We are happy to customize your menu to fit your vision, preferences, and dietary needs. Let us help you craft the perfect meal for your special day!

LA FIESTA FUSION

\$45 per person

A vibrant and flavorful buffet, perfect for couples seeking a festive and delicious experience with a Casita Mia twist.

Buffet Menu Includes:

Two Entrées:

- **Chipotle Honey Chicken**
Tender chicken glazed with smoky chipotle honey.
- **Garlic-Lime Carnitas** Slow-cooked pork with a zesty citrus kick.

Two Sides:

- Roasted Poblano & Street Corn Rice.
- Smoky Black Bean & Quinoa Salad.

Fresh Toppings Bar:

Pineapple-pico de gallo, pickled onions, and avocado crema.

Chips & Salsa Station: Tortilla chips with two salsas.

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

AMOR ETERNO

\$65 per person

An all-inclusive, premium buffet experience with refined Latin Fusion flavors, elegant presentation, and complimentary bartending service.

Buffet Menu Includes:

Three Entrées:

- **Guajillo-Braised Short Ribs**
Tender, fall-off-the-bone short ribs in a rich guajillo sauce.
- **Garlic Butter Shrimp with Chorizo** – Succulent shrimp sautéed with spicy chorizo.
- **Adobo Marinated Chicken Breast** – Grilled to perfection with a smoky adobo glaze.

Three Sides:

- Creamy Poblano & Cotija Mac & Cheese.
- Roasted Brussels Sprouts with Agave Glaze.
- Cilantro-Lime Rice

Fresh Toppings Bar:

Mango-papaya salsa, avocado lime crema, and fire roasted pepper relish.

Appetizer Station:

Choose two

- Spicy Tuna & Guacamole Wonton Cups with Sriracha Aioli.
- Chipotle Shrimp Cucumber Bites with Cilantro-Lime Crema.

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

SABOR & AMOR

\$55 per person

An elevated buffet with bold Latin Fusion flavors, enhanced with stylish presentation and expanded selections.

Buffet Menu Includes:

Three Entrées:

- **Guava-Glazed Chicken Thighs**
Juicy, tender chicken with a sweet and tangy guava reduction.
- **Citrus Herb Tri-Tip** Slow-roasted with a fresh herb rub and citrus marinade.
- **Chipotle-Spiced Shrimp**
Marinated and lightly seared with smoky adobo spices.

Two Sides:

- Roasted Sweet Potato & Plantain Hash.
- Jalapeño-Cilantro Rice with Lime Zest.

Fresh Toppings Bar:

Grilled pineapple salsa, mango-habanero relish, and chipotle crema.

Appetizer Station:

Choice of one

- Spicy Tuna & Guacamole Wonton Cups with Sriracha Aioli.
- Chipotle Shrimp Cucumber Bites with Cilantro-Lime Crema.

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

Bartending Service Add-On:

- **\$5 per person for La Fiesta and Sabor & Amor packages.**
- **Includes a bartender, setup, and bar service.**
- **Alcohol provided by the client.**

Pricing Details:

- **Pricing includes Plates, Napkins utensils & Cups.**
- **Pricing is based on 100 guests or more.**
- **Groups of 75-99 guests: Add \$5 per person.**
- **Smaller groups: Call for custom quote.**