

Breakfast

CREATE YOUR OWN BUFFET OR A LA CARTE

Breads

Homemade Tortillas
(Flour and Corn)
Asst. Bagels and Cream Cheese
Asst. Muffins
Biscuits

Yoplait Yogurt (Asst. Flavors)
or Yogurt Parfait (vanilla
yogurt, fresh seasonal berries,
and crunchy granola.)

Fresh Fruit Tray
Scrambled Eggs (freshly
cracked)

Meats

Mia's Famous Country Guisado
Country Sausage Links
Sausage Patties
Bacon
Chorizo

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

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

Chilaquiles

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

Frank's Country a la Mexicana

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

Huevos a la Mexicana

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

Chorizo & Egg Plate

Bacon & Egg Plate
Scrambled eggs & bacon (3)

Menudo

Served with diced onions, jalapeños
& homemade flour tortillas.

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.
- \$35 delivery fee for all catering orders.
- \$35 fee per server 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.

A deposit of 50% of the guaranteed total is required with a signed contract & credit card authorization 3 days prior to your event.

Decorations

We can provide decorations or floral arrangements for any event for an additional fee.

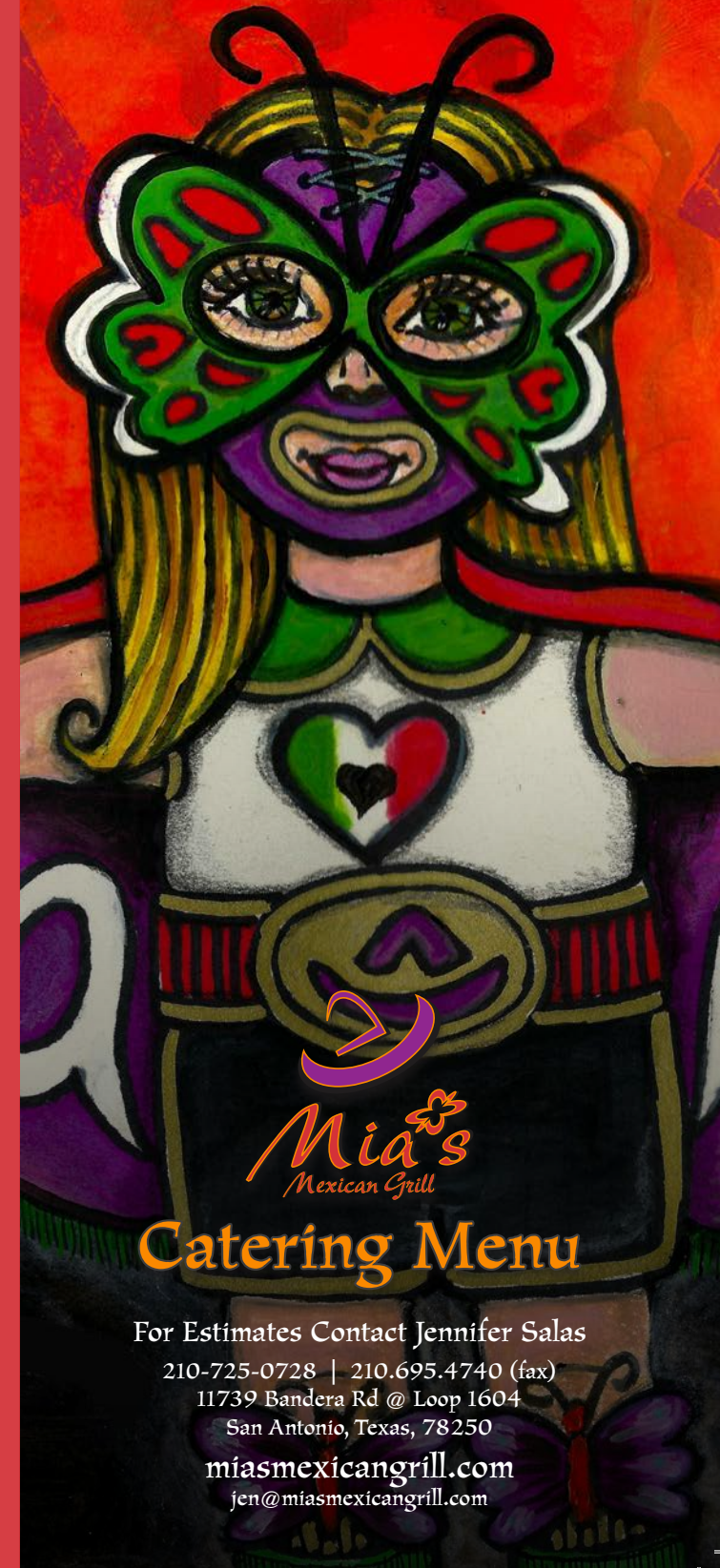
Events needing decorations must notify us 15 days prior to the event so that arrangements can be made.

Linens

Linens for buffet tables are included in the catering price. Specialty linens in varying sizes & colors can be provided for an additional fee along with tables & chairs.

Tableware

Plastic plates and plasticware (no charge).
China, silverware, glassware & linen napkins (additional fee).



Catering Menu

For Estimates Contact Jennifer Salas

210-725-0728 | 210.695.4740 (fax)

11739 Bandera Rd @ Loop 1604

San Antonio, Texas, 78250

miasmexicangrill.com

jen@miasmexicangrill.com

Appetizer

Chips & Salsa

* Complimentary with all lunch & dinner entrées.
Tortilla chips & choice of salsas:
red salsa, salsa fresca, roasted salsa or tomatillo

Chips & Queso

Optional: Add 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 empanadas served with honey chipotle cream dipping sauce & guacamole.

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 Tray

Medium serves 10 - 15 Large serves 20 - 25

Fresh Vegetable Tray

Baby carrots, celery, cherry tomatoes, cauliflower, broccoli, & red & yellow peppers.
Served with Mia's spicy ranch dressing for dipping.
Medium serves 10 - 15 Large serves 20 - 25

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, fresh chopped salad or rice & salsa fresca.

Taco Buffet

* Create your own tacos
Picadillo, sautéed chicken, refried beans, romaine lettuce, diced tomatoes, Monterey & Cheddar cheese, sour cream, guacamole, a variety of salsas, crispy taco shells & homemade flour & corn tortillas | Optional: rice

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.

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.

Fajitas

Choose from:
Chicken (dark meat)
Marinated chicken breast
Certified Angus Beef skirt
Served with grilled onions, rice, and refried beans, pico de gallo, guacamole, salsa fresca & homemade flour tortillas.

Jake's Fajita Special

6oz fajitas (choose Certified Angus Beef fajita or chicken) 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.

Mexican Plate

Two enchiladas of your choice with a crispy picadillo taco & a bean & cheese chalupa 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.

Salads

* All salads are served with your choice of dressing:
Homemade buttermilk spicy ranch, roasted garlic vinaigrette, 1000 island dressing, or honey mustard

Mia's Side Salad

Fresh chopped salad, cucumbers, tomatoes, & Cheddar cheese.

Frank's House Chef Salad

Fresh chopped salad with cucumbers, dried cranberries, candied nuts, diced red peppers, Cheddar cheese & tomatoes.

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.

Desserts

Cheesecake

Original, Italian Torte, Chocolate Tuxedo Mousse, White Chocolate Raspberry

Flan

Tres Leches

Cookie Trays

* Assortment of any of the following one flavor per two dozen
Chocolate Chip, Peanut Butter, M&M Chocolate Chip, Snickerdoodles, Sugar, & Brownies

Drinks

Coffee
(10 cups)

Iced Tea
sweet or unsweet (1 gallon)

Orange Juice
Lemonade (1 gallon)

Milk
Chocolate Milk
Canned Sodas
Bottled Water