

vida

MEXICAN KITCHEN y CANTINA



GROUP PARTY MENU



PERFECT PARTY STARTERS

HANDCRAFTED GUACAMOLE

avocados, white onion, jalapeños, cilantro, diced tomatoes and lime juice in a molcajete, served with fresh tortilla chips (serves 6) - \$15

GRANDE GUACAMOLE

we'll have one of our chefs make guacamole in our giant molcajete in front of the entire group (serves 50) - \$200

QUESO CHIPOTLE DIP

our blend of cheeses spiked with chipotle en adobo, served with fresh tortilla chips (serves 6) - \$10

CHICKEN TAQUITO PLATTER

crispy tortillas, stuffed with roasted red chile chicken, topped with avocado serrano salsa and queso fresco (30 pieces) - \$30

QUESADILLA PLATTERS

*crispy flour tortilla quesadilla bites with your choice of filling (30 pieces)
add a side of sour cream, pico de gallo and guacamole to any platter - \$5*

CHEESE QUESADILLA

mixed cheese, grilled onions - \$20

MUSHROOM AND GOAT CHEESE

mixed cheese, grilled onions, wild mushroom mix and goat cheese - \$30

RED CHILE CHICKEN

chile marinated grilled chicken, grilled onions and mixed cheese - \$40

FAJITA STEAK

grilled skirt steak, grilled onions and mixed cheese - \$50

LA VIDA NACHO BAR

*the perfect addition to any party. we'll set up the toppings and
your guests can customize to their liking.*

crispy corn tortilla chips, queso cheese sauce, ground beef, pico de gallo, sour cream, guacamole, jalapeños, diced tomatoes and diced onion - \$8 per person
add grilled chicken or grilled skirt steak - \$5 per person

TACO PLATTERS

6 tacos per platter

\$25

GROUND BEEF
GRILLED CHICKEN
BEER BATTERED FISH
VEGGIE

\$30

SHREDDED BEEF
PORK CARNITAS
SHRIMP JALAPEÑO BACON

"BUILD YOUR OWN" STATIONS

*the station is set with your choice (choose two) of grilled chicken, ground beef, pork carnitas, and shredded beef...plus all of the toppings!
served with sides of red chile rice and black beans.
add shrimp or carne asada - \$3 per person*

FAJITAS

served with flour and corn tortillas, grilled onions and peppers, mixed cheese, sour cream, pico de gallo, portobello mushrooms, guacamole and lime wedges - \$18 per person

TACOS

served with flour and corn tortillas, roasted corn, onions and peppers, sour cream, pico de gallo, fresh avocado, fresh cilantro, lime wedges and a selection of house-made salsas - \$15 per person

ENCHILADA BUFFETS

*perfect for large groups. served with sides of pico de gallo, red chile rice and black beans.
we recommend one choice per every 10 people in your party - \$12 per person*

CHICKEN AND QUESO

red chile chicken, chipotle queso

CHICKEN AND ROASTED CORN

red chile chicken, onion, cheese, blackened tomatillo salsa

SHREDDED BEEF AND MUSHROOM

braised brisket, portobello mushrooms, onions, red and green salsa

VEGGIE

grilled portobello mushrooms, zucchini, onions, goat cheese

CHICKEN AND SPINACH

red chile chicken, sautéed spinach, chipotle queso

SPINACH AND MUSHROOM

spinach, portobello mushrooms, cheese, blackened tomato salsa

GREEN CHILI PORK AND AVOCADO

crispy twice cooked pork, cheese blend, green chile salsa

SHREDDED BEEF AND QUESO

chipotle-braised brisket, chipotle queso

CHICKEN TINGA

red chile chicken simmered blackened tomatillo salsa, chorizo, cheese blend

* These dishes may be served with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED DINNERS

*all plated dinners start with guacamole, chips and salsa.
red chile and black beans are served as the sides for each plate.
entrée choices are listed below.
vegetarian options are available by request*

\$16 PER PERSON

CHICKEN TINGA PLATTER* • CHICKEN TACO PLATTER • GROUND BEEF TACO PLATTER
CHICKEN QUESADILLA • VEGGIE QUESADILLA • CHICKEN AND QUESO ENCHILADA • TORTILLA PIE

\$20 PER PERSON

SHRIMP TACO PLATTER • SHREDDED BEEF TACO PLATTER • RED CHILE CHICKEN CHOPPED SALAD
CARNITAS PLATTER • CARNE ASADA TACOS • RED CHILE CHICKEN FAJITAS

\$24 PER PERSON

FAJITA STEAK SALAD* • BLACKENED AHI SALAD* • SHRIMP JALAPEÑO BACON TACO PLATTER
VIDA CHICKEN • FAJITAS, STEAK OR SHRIMP • GRILLED SALMON* • GARLIC SHRIMP ENTRÉE
EL GARGANT-U-JUAN BURRITO • CARNE ASADA ENTRÉE*

VIDA FAMILIA

all family-style meals start with round of guacamole, chips and salsa.

\$16 PER PERSON

big bowl of vida house salad to pass and your choice of taco platter served with red chile rice and black beans

\$20 PER PERSON

a round of passed quesadillas and taquitos, vida house salad and your choice of enchiladas and tacos

\$24 PER PERSON

a selection of passed appetizers, salad course, and your choice of entrée served with mexican greens, red chile rice and black beans.

entrée choices:

VIDA CHICKEN PLATTER • CHICKEN TINGA* • TORTILLA PIE • GARLIC SHRIMP
PAN SEARED SALMON PLATTER* • TACO PLATTER • ENCHILADA PLATTER

FIESTA DRINK OPTIONS

PACKAGES

DRINK TICKETS

priced per ticket

Beer and House Wines - \$5

Beer, Wine, Vida House Margaritas
and Well Spirits - \$7

CASH BAR

OPEN BAR BY CONSUMPTION

OPEN BAR

priced per person

Domestic Draft Beer
and House Wine

2 hours - \$18

3 hours - \$26

Vida Margaritas, Beer
and House Wine

2 hours - \$20

3 hours - \$28

Beer, House Wine and Spirits
(Crown and Down Package)

2 hours - \$24

3 hours - \$32

PITCHERS

SANGRIA

red, white or frozen

MARGARITAS

vida, skinny or partita

BEER

DRAFTS

corona light, miller lite,
dos equis amber or modelo especial

BUCKET OF CORONAS

five ice cold coronas or corona lights

COCKTAILS & WINE

ask us for our entire lineup!



vida

THE EPICENTRE

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