



CONTEMPORARY MEXICAN CUISINE

Special Events  
Prefix and Buffet  
Menus

**Tina Nasevska**

*Special Events and Catering Sales Manager*

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*640 Third Avenue New York, NY 10017*

# Silver Menu

includes: soft drinks, lemonade, iced tea or coffee

**lunch \$40** per person • **dinner \$50** per person • add **guacamole \$5** per person  
gratuity and sales tax not included

## Starters choice of one

### THE GRILL'S GARDEN SALAD

*chilled field greens, jicama, tortilla strips and cotija cheese tossed with raspberry tamarind vinaigrette*

### FIRE-ROASTED TOMATO SOUP

*creamy purée of grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices*

## Entrées choice of one

### FRESH FISH TACOS

*traditional fish soft tacos, pineapple mango salsa served with pasilla-cilantro green rice*

### GRILLED CHICKEN

*grilled chicken breast served with grilled fresh vegetables, orange-achiote sauce, fingerling potatoes*

### CARNITAS YUCATAN

*slow roasted garlic, achiote, lime and orange marinated pork, citrus-habanero marinated onions, red and black beans, pasilla-cilantro rice, avocado relish, sweet corn cake*

### VEGETARIAN FAJITAS

*fresh vegetables, cotija cheese, grilled and served with sautéed onions, red bell peppers, pasilla chiles and black beans accompanied by fresh avocado relish, pico de gallo and handmade flour or corn tortillas*

## Dessert

### TRADITIONAL MEXICAN FLAN



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# Gold Menu

includes: soft drinks, lemonade, iced tea or coffee

**lunch \$48** per person • **dinner \$58** per person • add **guacamole \$5** per person  
gratuity and sales tax not included

## Starters choice of one

### **CHICKEN TORTILLA SOUP**

*tender chicken breast, seasonal vegetables in a chicken-lime broth*

### **TOSSED ROMAINE SALAD**

*crisp romaine lettuce tossed in our famous cilantro-pepita dressing, cotija cheese, roasted pepitas*

## Entrées choice of one

### **SHRIMP DIABLA**

*grilled skewered jumbo shrimp and seasonal vegetables served with red and black beans, pasilla-cilantro rice, orange-achiote and jalapeno butter sauces, sweet corn cake*

### **GRILLED CHICKEN**

*grilled chicken breast served with grilled fresh vegetables, orange-achiote sauce, fingerling potatoes*

### **CARNE ASADA**

*grilled marinated skirt steak, cheese enchilada, red and black beans, citrus-habanero marinated red onions, pico de gallo, sweet corn cake*

### **CHILE RELLENO**

*red chile sauce with pineapple-mango salsa served with black beans, pasilla-cilantro rice and sweet corn cake*

## Dessert

### **CHOCOLATE CREME BRULÉE**



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# Diamond Menu

includes: soft drinks, lemonade, iced tea or coffee

**lunch \$54** per person • **dinner \$64** per person • add **guacamole \$5** per person  
gratuity and sales tax not included

## Starters choice of one

### **TOSSED ROMAINE SALAD**

*crisp romaine lettuce tossed in our famous cilantro-pepita dressing, cotija cheese, roasted pepitas*

### **GARDEN SALAD**

*chilled field greens, jicama, tortilla strips and cotija cheese tossed with raspberry tamarind vinaigrette*

### **CHICKEN TAQUITOS**

*pico de gallo, tomatillo-avocado and red pepper dipping sauce*

### **FIRE-ROASTED TOMATO SOUP**

*creamy purée of grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices*

### **CHICKEN TORTILLA SOUP**

*tender chicken breast, seasonal vegetables in a chicken-lime broth*

## Entrées choice of one

### **NORWEGIAN SALMON**

*Norwegian salmon with fingerling potatoes and grilled asparagus*

### **GRILLED CHICKEN**

*grilled chicken breast served with mesquite grilled fresh vegetables, orange-achiote sauce, fingerling potatoes*

### **CARNE ASADA Y CAMARONES**

*grilled marinated skirt steak and shrimp and vegetable skewer, citrus- habanero marinated red onions, red & black beans, cilantro rice, salsa fresca*

### **CHIPOTLE BARBEQUE RIBS**

*chipotle-tamarind barbeque pork ribs, red & black beans, seasoned fries*

### **VEGETARIAN FAJITAS**

*fresh vegetables, cotija cheese, grilled and served with sautéed onions, red bell peppers, pasilla chilles and black beans accompanied by fresh avocado relish, pico de gallo and handmade flour or corn tortillas*

## Dessert

### **CARAMELIZED FRUIT FLAUTAS**



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# Exclusive Menu

includes: soft drinks, lemonade, iced tea or coffee

**lunch \$70** per person • **dinner \$80** per person • add **guacamole \$5** per person  
gratuity and sales tax not included

## Starters choice of one

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### CHIPOTLE BARBECUE SHRIMP

sautéed jumbo shrimp, roasted red peppers, roasted pasilla chiles and chipotle-tamarind barbecue sauce

### FIRE-ROASTED TOMATO SOUP

creamy purée of grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices

### CHICKEN TORTILLA SOUP

tender chicken breast, seasonal vegetables in a chicken-lime broth

### STEAK NACHOS

blue corn tortillas, grilled skirt steak, black beans, jack cheese, pico de gallo, avocado relish and sour cream

### TOSSED ROMAINE SALAD

crisp romaine lettuce tossed in our famous cilantro-pepita dressing, cotija cheese, roasted pepitas

### GARDEN SALAD

chilled field greens, jicama, tortilla strips and cotija cheese tossed with raspberry tamarind vinaigrette

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## Entrées choice of one

### NORWEGIAN SALMON

Norwegian salmon with fingerling potatoes and grilled asparagus

### DRY-RUBBED 12OZ RIBEYE

roasted chimichurri sauce

### DOUBLE CUT BONE-IN PORK CHOP

al pastor marinade, pineapple salsa, achiote sauce

### RACK OF ST. LOUIS RIBS

tamarind barbecue sauce

### CHILE RELLENO

red chile sauce with pineapple-mango salsa served with black beans, pasilla-cilantro rice and sweet corn cake

### VEGETARIAN FAJITAS

grilled fresh vegetables, sautéed onions, red bell peppers, pasilla chilles, cotija cheese and black beans accompanied by avocado relish, pico de gallo and handmade flour or corn tortillas

## Sides for the Table choose three

### RICE & BEANS

### PAPAS BRAVAS

### STREET CORN

### SEASONED

### YUCCA FRIES

### FIRE-ROASTED BROCCOLINI

### SAUTÉED SPINACH

### GRILLED SHRIMP

### SWEET CORN CAKE

## Dessert choice of one

### TRADITIONAL MEXICAN FLAN

### CHOCOLATE CRÈME BRÛLÉE

### CHOCOLATE BROWNIES



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# Buffet Menu

includes: soft drinks, lemonade, iced tea or coffee

**25 person minimum**

all buffets are served for 1.5 hours • gratuity and sales tax not included

## Taco

**lunch \$34** per person • **dinner \$44** per person add **guacamole \$5** per person

*grilled chicken and steak served with shredded cabbage mix, pico de gallo, jack cheese, sour cream, fresh handmade tortillas, pasilla-cilantro green rice, refried black beans, and romaine salad with creamy cilantro-pepita dressing, sweet corn cake*

## Fajita

**lunch \$40** per person • **dinner \$50** per person add **guacamole \$5** per person

*grilled chicken and steak fajitas served with onions, pasilla chiles, red peppers, salsas roja and quemada, sour cream and fresh handmade tortillas. Also served with pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing, sweet corn cake*

## Southwestern choice of three

**lunch \$44** per person • **dinner \$54** per person add **guacamole \$5** per person

*steak fajitas, chicken fajitas, cheese enchiladas, chicken enchiladas, chicken taquitos, chile rellenos, chicken quesadillas. served with pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing, sweet corn cake, fresh fruit*

## The "Sinigual" choice of three

**lunch \$50** per person • **dinner \$60** per person add **guacamole \$5** per person

*filet mignon enchiladas, chipotle barbecue ribs, grilled norwegian salmon, grilled chicken, mexican shrimp fajitas or carnitas yucatán. served with pasilla-cilantro rice, fresh seasonal vegetables, romaine salad with creamy cilantro-pepita dressing, fresh fruit, handmade tortillas*

## Desserts choice of one

**CHOCOLATE BROWNIES** additional \$7 per person

**CHOCOLATE CRÈME BRÛLÉE** additional \$9 per person

**TRADITIONAL MEXICAN FLAN** additional \$10 per person



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# Appetizer Menu

includes: tortilla strips, salsa fresca, soft drinks, lemonade, iced tea or coffee

**25 person minimum**

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choose **4 items \$30** per person • choose **5 items \$35** per person • choose **6 items \$40** per person  
additional **items \$4** per person • add **guacamole \$5** per person

## Options

### QUESADILLAS

*chicken, beef, carnitas, vegetarian, cheese*

### ENCHILADAS

*blue corn and jack cheese, chicken and roasted corn*

### CHIPOTLE BARBEQUE SHRIMP

### BBQ RIBS

### TAQUITOS

*chicken*

### FLAUTAS

*chicken, carnitas, beef, vegetarian*

### NACHOS

*chicken, beef, vegetarian, cheese*

### TACOS

*chicken, shrimp, carnitas, vegetarian, cheese*

### SLIDERS

*steak, carnitas, chicken, vegetarian*

### YUCCA FRIES

### VEGETABLE CRUDITÉ

### STREET CORN

### ASSORTED FRESH FRUIT

## Desserts

choice of one

**CHOCOLATE BROWNIES** additional \$7 per person

**CHOCOLATE CRÈME BRÛLÉE** additional \$9 per person

**TRADITIONAL MEXICAN FLAN** additional \$10 per person



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# Passed Hors D'oeuvres Menu

includes: tortilla strips, salsa fresca, soft drinks, lemonade, iced tea or coffee

**25 person minimum**

hor d'oeuvres are passed for 1.5 hours • gratuity and sales tax not included

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choose: **5 items \$45** per person • **6 items \$50** per person • **7 items \$55** per person  
additional **items \$5** per person • add **guacamole \$5** per person

## Options

### QUESADILLAS

*chicken, shrimp, beef, carnitas,  
vegetarian, cheese*

### CHIPOTLE BARBEQUE SHRIMP SKEWER

### ASSORTED FRESH FRUIT SKEWERS

### SLIDERS

*steak, carnitas, chicken, vegetarian*

### TAQUITOS

*chicken*

### BBQ RIBS

### NACHOS

*chicken, beef, vegetarian, cheese*

### FLAUTAS

*chicken, carnitas, beef, vegetarian*

### YUCCA FRIES

### STREET CORN

## Desserts

choice of one

**CHOCOLATE BROWNIES** additional \$7 per person

**CHOCOLATE CRÈME BRÛLÉE** additional \$9 per person

**TRADITIONAL MEXICAN FLAN** additional \$10 per person



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# Open Bar Packages

minimum two hours

gratuity and sales tax not included

## Silver

**\$30.00** per person for the first two hours • **\$10.00** per person for each additional hour

**HOUSE MARGARITAS • MOJITOS • HOUSE WINE BY GLASS** (red or white)  
and all **DRAFT BEERS**

## Reposados

**\$40.00** per person for the first two hours • **\$15.00** per person for each additional hour

**GOLDEN and CADILLAC MARGARITAS • MOJITOS • HOUSE WINE BY GLASS** (red or white), **BEERS** as well as any **HOUSE LIQUOR** with soft drinks mixers.  
(shots not included)

## Anejos

**\$60.00** per person for the first two hours • **\$20.00** per person for each additional hour

Any drink selection by glass from the bar menu. Any wine or draft beer. Any premium, call or well drink. (shots not included)



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# Special Event Guidelines

All semi-private rooms have a minimum dollar amount of food that has to be purchased in order to secure your Special event. Food minimums vary depending on the date and time of your banquet event. If the minimum food requirement is not met the difference will be charged in the form of a room charge at the conclusion of your event.

A confirmation deposit is required for any Special event arrangements. Deposit will be applied towards your final bill the day of your event. Deposit is refundable by either party if a written cancellation notice is received within 72 hours of payment and the deposit is non-refundable thereafter under any circumstances. Deposits may be applied to a rescheduled event provided by Sinigual within 6 months from the original date.

A guaranteed number of guests are to be confirmed 7 days prior to your event. Final billing is based on the minimum guaranteed number stated on the contract or your actual guest attendance, whichever number is greater. All menus must be finalized within 7 days of your event.

Sinigual must be informed and approve any outside food the guest is planning to bring to each event. Sinigual does not allow guests to bring their own wine, beer or liquor. A cake cutting fee will not be applied when any special occasion cake is purchased from an outside bakery and brought into Sinigual.

Final payment is required at the conclusion of the event. We accept Visa, MasterCard, Discover, American Express and Diner's Club or cash. We can accept personal checks or company checks as final payment for Special events only when checks are sent at least 2 weeks prior to the event.

Buffet Menus are for a minimum of 25 guests and can be customized to fit your needs. Additional food if needed may be purchased at the restaurant the night of the event. Under no circumstances are any food items on a buffet allowed to be taken as "to-go".

Sit down Menus are available for any number of guests and can be customized to fit your needs. Guest can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount they would like to host for beverages or limit the type of beverages served at their Special event.



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