



EVENTS AND FULL SERVICE CATERING MENU



CALL 1-888-TORTILLA TO PLAN YOUR EVENT

1-888-867-8455

640 THIRD AVE. NEW YORK, NY 10035

☞ Silver Menu ☜

INCLUDES: soft drinks, lemonade, iced tea or coffee

STARTERS

Choice of:

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 mesquite-grilled tomatoes, pasilla chiles,
roasted corn and onions with chicken chorizo, garlic and spices

ENTRÉES

Choice of:

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 red onions,
red & 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



lunch \$40 per person • dinner \$50 per person

gratuity and sales tax not included

Add freshly made guacamole \$5 per person

Gold Menu

INCLUDES: soft drinks, lemonade, iced tea or coffee

STARTERS

Choice of:

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:

SHRIMP DIABLA

grilled skewered jumbo shrimp and seasonal vegetables served with red and black beans, pasilla-cilantro rice, orange-achiote and jalepeno 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



lunch \$48 per person • dinner \$58 per person

gratuity and sales tax not included

Add freshly made guacamole \$5 per person

❖ Diamond Menu ❖

INCLUDES: soft drinks, lemonade, iced tea or coffee

STARTERS

Choice of:

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

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

CHICKEN TAQUITOS

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

ENTRÉES

Choice of:

NORWEGIAN SALMON

Norwegian salmon with fingerling potatoes and grilled asparagus

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 chiles and black beans accompanied by fresh avocado relish, pico de gallo and handmade flour or corn tortillas

GRILLED CHICKEN

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

DESSERT

CARAMELIZED FRUIT FLAUTAS



lunch \$54 per person • dinner \$64 per person

gratuity and sales tax not included

Add freshly made guacamole \$5 per person

Buffet Menu

25 Person Minimum | All buffets are served for 1.5 hours.

ALL BUFFETS INCLUDE: pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing soft drinks, lemonade, iced tea or coffee

Taco Buffet

mesquite-grilled chicken and steak served with shredded cabbage mix, pico de gallo, jack cheese, sour cream, handmade tortillas and sweet corn cake

lunch \$34 per person • dinner \$44 per person

Fajita Buffet

mesquite-grilled chicken and steak fajitas served with onions, pasilla chiles, red peppers, salsas roja and quemada, sour cream, handmade tortillas and sweet corn cake

lunch \$40 per person • dinner \$50 per person

Southwestern Buffet

your choice of three entrées:

steak fajitas, chicken fajitas, cheese enchiladas, chicken enchiladas
chicken taquitos, chile rellenos, chicken quesadilla, fruit and sweet corn cake

lunch \$44 per person • dinner \$54 per person

The “Sinigual” Buffet

Your choice of three entrées:

lobster enchiladas, chipotle barbecue ribs, mesquite-grilled atlantic salmon, mesquite-grilled chicken,
wild caught mexican shrimp fajitas or carnitas yucatán, fruit and handmade tortillas

lunch \$50 per person • dinner \$60 per person

Desserts

choice of one:

CHOCOLATE BROWNIES additional \$7 per person

CHOCOLATE CRÈME BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person

Add freshly made guacamole to any Buffet for \$5 per person

gratuity and sales tax not included

Exclusive Menu

INCLUDES: soft drinks, lemonade, iced tea or coffee

STARTERS

Choice of:

CHIPOTLE BARBECUE SHRIMP

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

STEAK NACHOS

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

FIRE-ROASTED TOMATO SOUP

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

TOSSED ROMAINE SALAD

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

CHICKEN TORTILLA SOUP

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

GARDEN SALAD

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

ENTRÉES

Choice of:

NORWEGIAN SALMON

Norwegian salmon with fingerling potatoes and grilled asparagus

DRY-RUBBED 12OZ RIBEYE

roasted chimichurri sauce

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

DOUBLE CUT BONE-IN PORK CHOP

al pastor marinade, pineapple salsa, achiote sauce

CHILE RELLENO

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

RACK OF ST. LOUIS RIBS

tamarind barbecue sauce

SIDES for the TABLE

Choose three:

RICE & BEANS
PAPAS BRAVAS
SEASONED
YUCCA FRIES

FIRE-ROASTED
BROCCOLINI
SAUTÉED
SPINACH

STREET CORN
GRILLED SHRIMP
SWEET CORN
CAKE

TRADITIONAL MEXICAN FLAN
CHOCOLATE CRÈME BRÛLÉE
CHOCOLATE BROWNIES

DESSERT

Choice of:

lunch \$70 per person • dinner \$80 per person
gratuity and sales tax not included

Add freshly made guacamole \$5 per person

Appetizer Buffet

25 Person Minimum | 3-pieces of each menu item per person

INCLUDES: tortilla chips, salsa roja & salsa quemada

Add additional item \$4 per person | Add freshly made guacamole \$5 per person

3 items \$30 per person • 5 items \$35 per person • 6 items \$40 per person

CHEESE QUESADILLAS	CHICKEN FLAUTAS
MESQUITE GRILLED STEAK SLIDERS	SHRIMP TAQUITOS
CHICKEN QUESADILLAS	CARNITAS FLAUTAS
BBQ SHORT RIB SLIDERS	BEEF FLAUTAS
VEGETARIAN QUESADILLAS	CHICKEN FINGERS
ASSORTED FRESH FRUIT	BBQ RIBS
CARNE ASADA QUESADILLAS	VEGETARIAN FLAUTAS
CHICKEN TAQUITOS	BBQ CHIPOTLE SHRIMP
TAQUITOS DE TINGA POBLANA	VEGETABLE CRUDITE

Desserts

choice of one:

- CHOCOLATE BROWNIES** additional \$7 per person
- CHOCOLATE CRÈME BRÛLÉE** additional \$9 per person
- TRADITIONAL MEXICAN FLAN** additional \$10 per person



gratuity and sales tax not included

Passed Hors D'oeuvres Menu

25 Person Minimum | hor d'oeuvres are passed for 1.5 hours

INCLUDES: tortilla chips, salsa roja & salsa quemada

Add additional item \$5 per person | Add freshly made guacamole \$5 per person

5 items \$45 per person • 6 items \$50 per person • 7 items \$55 per person

QUESADILLAS

chicken, shrimp, beef, carnitas,
vegetarian, cheese

ASSORTED FRESH FRUIT SKEWERS

SLIDERS

steak, carnitas, chicken, vegetarian

TAQUITOS

chicken

CHIPOTLE BARBEQUE SHRIMP SKEWER

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



gratuity and sales tax not included

❖ Open Bar Packages ❖

MINIMUM TWO HOURS
gratuity and sales tax not included

Silver

HOUSE MARGARITAS • MOJITOS

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

\$30 per person for the first two hours • \$10 per person for each additional hour

Reposados

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)

\$40 per person for the first two hours • \$15 per person for each additional hour

Anejos

Any drink selection by glass from the bar menu. Any wine or draft beer.

Any premium, call or well drink. (shots not included)

\$60 per person for the first two hours • \$20 per person for each additional hour



Event Guidelines

1. All private rooms have a minimum dollar amount of food that has to be purchased in order to secure your event. Food minimums vary depending on the date and time of your 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.
2. A confirmation deposit is required for any event arrangements. Deposit will be applied towards your final bill the day of your event. Deposits are considered non-refundable; they may be applied to a rescheduled event provided by Sinigual within 6 months from the original date.
3. 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.
4. Sinigual must be informed and approve any outside food and beverage the guest is planning to bring to each event. A corkage fee will apply to any wine or champagne that is provided by the guest and not ordered through Sinigual. A cake cutting fee per person will be applied based on your guaranteed guest count when any special occasion cake is purchased from an outside bakery and brought into Sinigual.
5. Final payment is required at the conclusion of the event. We accept Visa, MasterCard, Discover, American Express and Diner's Club or cash. We are unable to accept personal checks or company checks as final payment for events.
6. 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".
7. Sit down Menus are available for any number of guests and can be customized to fit your needs.
8. All beverages including soft drinks, tea, coffee and alcoholic beverages will be charged upon consumption. 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 event.



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