



# 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

### DOUBLE CUT BONE-IN PORK CHOP

al pastor marinade, pineapple salsa, achiote sauce

### RACK OF ST. LOUIS RIBS

tamarind barbecue 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

### CHILE RELLENO

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

## 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 \$54 per person • dinner \$64 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**

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

## 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