



# 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:

### **GARDEN SALAD**

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:

### **FRESH FISH TACOS**

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

### **GRILLED CHICKEN**

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

### **CARNITAS YUCATÁN**

slow-roasted citrus marinated pork, achiote, 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 jalapeño butter sauces, sweet corn cake

### **GRILLED CHICKEN**

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

### **CARNE ASADA**

grilled marinated 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**

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

### **CHIPOTLE BARBECUE RIBS**

chipotle-tamarind barbecue 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

# ❖ 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

### 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

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

### GARDEN SALAD

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 chilles 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

Choose one:

LUNCH \$70 PER PERSON • DINNER \$80 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



# 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>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 BARBECUE 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