



PRIVATE DINING & EVENTS



CALL 1-(888)-867-8455 TO PLAN YOUR EVENT

640 THIRD AVE. NEW YORK, NY 10035

⌘ Silver Menu ⌘

INCLUDES: soft drinks, lemonade, iced tea and coffee

STARTERS

Choice of:

GARDEN SALAD

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

FIRE-ROASTED TOMATO SOUP

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

ENTRÉES

Choice of:

GRILLED FISH TACOS

two traditional soft fish tacos, pineapple-mango salsa,
served with cilantro-pasilla rice, black beans, sweet corn cake

GRILLED CHICKEN

chicken breast served with vegetables, orange-achiote sauce,
fingerling potatoes, pineapple-mango salsa

CARNITAS YUCATÁN

slow-roasted citrus marinated pork, garlic, achiote, red onions, new mexico frijoles,
cilantro-pasilla rice, avocado relish, sweet corn cake

FRESH VEGETABLE FAJITAS

fresh vegetables, cotija cheese, grilled and served with sautéed onions,
bell peppers, pasilla chiles, new mexico frijoles, avocado relish,
pico de gallo and handmade flour or corn tortillas

DESSERT

TRADITIONAL MEXICAN FLAN



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

Add freshly made guacamole \$5 per person

Gold Menu

INCLUDES: soft drinks, lemonade, iced tea and coffee

STARTERS

Choice of:

CHICKEN TORTILLA SOUP

grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

ROMAINE SALAD

chopped romaine, roasted pepitas, cotija cheese, tortilla crisps with house-made creamy cilantro-pepita dressing™

ENTRÉES

Choice of:

SHRIMP DIABLA

grilled shrimp, orange-achiote and jalapeño butter sauce, seasonal vegetables, cilantro-pasilla rice, sweet corn cake

GRILLED CHICKEN

chicken breast served with vegetables, orange-achiote sauce, fingerling potatoes, pineapple-mango salsa

CARNE ASADA

grilled marinated steak, cheese enchilada, new mexico frijoles, citrus-habanero marinated red onions, pico de gallo, sweet corn cake

CHILE RELLENO

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

DESSERT

CHOCOLATE FLAN BRÛLÉE



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

Add freshly made guacamole \$5 per person

❖ Diamond Menu ❖

INCLUDES: soft drinks, lemonade, iced tea and coffee

STARTERS

Choice of:

ROMAINE SALAD

chopped romaine, roasted pepitas, cotija cheese, tortilla crisps with house-made creamy cilantro-pepita dressing™

GARDEN SALAD

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

FIRE-ROASTED TOMATO SOUP

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

CHICKEN TORTILLA SOUP

grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

CHICKEN TAQUITOS

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

ENTRÉES

Choice of:

SALMON IN LEMON BUTTER SAUCE

grilled salmon, jalapeño-lemon butter, asparagus, fingerling potatoes, mango relish

CARNE ASADA Y CAMARONES

grilled marinated steak, shrimp and vegetable skewer, citrus-habanero marinated red onions, new mexico frijoles, cilantro-pasilla rice, salsa fresca

RACK OF ST. LOUIS RIBS

tamarind barbecue pork ribs, seasoned yucca fries

FRESH VEGETABLE FAJITAS

fresh vegetables, cotija cheese, grilled and served with sautéed onions, bell peppers, pasilla chiles, new mexico frijoles accompanied by avocado relish, pico de gallo and handmade flour or corn tortillas

GRILLED CHICKEN

chicken breast served with vegetables, orange-achiote sauce, fingerling potatoes, pineapple-mango salsa

DESSERT

CHOCOLATE FLAN BRÛLÉE



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

Add freshly made guacamole \$5 per person

❖ Exclusive Menu ❖

Includes: soft drinks, lemonade, iced tea and 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

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

CHICKEN TORTILLA SOUP

grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

STEAK NACHOS

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

ROMAINE SALAD

chopped romaine, roasted pepitas, cotija cheese, tortilla crisps with house-made creamy cilantro-pepita dressing™

GARDEN SALAD

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

ENTRÉES

Choice of:

SALMON IN LEMON BUTTER SAUCE

grilled salmon, jalapeño-lemon butter, asparagus, fingerling potatoes

DRY-RUBBED 12OZ RIBEYE

roasted chimichurri sauce, cilantro-pasilla rice, black beans

DOUBLE CUT BONE-IN PORK CHOP

al pastor marinade, pineapple salsa, achiote sauce, cilantro-pasilla rice, black beans

RACK OF ST. LOUIS RIBS

tamarind barbecue sauce, seasoned yucca fries

FRESH VEGETABLE FAJITAS

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

CHILE RELLENO

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

SIDES for the TABLE

Add host choice of side for \$5 per person

RICE & BEANS

PAPAS BRAVAS

**SEASONED
YUCCA FRIES**

**FIRE-ROASTED
BROCCOLINI**

SAUTÉED SPINACH

STREET CORN

**SWEET CORN
CAKE**

DESSERT

Host choice of one:

TRADITIONAL MEXICAN FLAN

CHOCOLATE FLAN BRÛLÉE

LUNCH \$70 PER PERSON • DINNER \$80 PER PERSON

Add freshly made guacamole \$5 per person

Buffet Menus

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

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

Taco Buffet

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

LUNCH \$34 PER PERSON • DINNER \$44 PER PERSON

Fajita Buffet

grilled chicken and steak fajitas served with onions, pasilla chiles, bell peppers, salsa roja and quemada, sour cream, handmade flour 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, cheese quesadilla and sweet corn cake

LUNCH \$44 PER PERSON • DINNER \$54 PER PERSON

The Sinigual Buffet

your choice of three entrées:

cheese enchiladas, st. louis ribs, salmon in lemon butter sauce, grilled chicken, mexican shrimp fajitas or carnitas yucatán and handmade flour tortillas

LUNCH \$50 PER PERSON • DINNER \$60 PER PERSON

Desserts

choice of one:

CHOCOLATE FLAN BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person

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

Appetizer Buffet

25 Person Minimum | 3-pieces of each menu item per person. served for one hour

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

QUESADILLAS

chicken, carne asada,
vegetarian or cheese

ASSORTED FRESH FRUIT

SLIDERS

carne asada, carnitas,
chicken or vegetarian

CHICKEN TAQUITOS

NACHOS

chicken, carne asada,
vegetarian or cheese

CHIPOTLE BARBECUE SHRIMP

ST. LOUIS RIBS

FLAUTAS

chicken, carnitas,
carne asada or vegetarian

VEGETABLE CRUDITÉ

SEASONED YUCCA FRIES

STREET CORN

Desserts

choice of one:

CHOCOLATE FLAN BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person



Passed Hors D'oeuvres Menu

25 Person Minimum | hor d'oeuvres are passed for one hour

INCLUDES: tortilla chips, salsa roja & salsa quemada

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

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

QUESDADILLAS

chicken, carne asada, carnitas,
vegetarian or cheese

ASSORTED FRESH FRUIT

SLIDERS

carne asada, carnitas,
chicken or vegetarian

CHICKEN TAQUITOS

CHIPOTLE BARBECUE SHRIMP

ST. LOUIS RIBS

NACHOS

chicken, carne asada,
vegetarian or cheese

FLAUTAS

chicken, carnitas,
carne asada or vegetarian

SEASONED YUCCA FRIES

STREET CORN

VEGETABLE CRUDITÉ

Desserts

choice of one:

CHOCOLATE FLAN BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person



Enhancements

Make your event that much more special with one of our enhancement options

WELCOME MARGARITA | \$15 – \$18 per person

Greet your guests with our signature margaritas. Choose from our House, Cadillac or Watermelon Margaritas.

OPEN BAR PACKAGES

SILVER PACKAGE | \$45 first two hours – additional hour +\$15

HOUSE MARGARITAS

WINE BY THE GLASS: Red & White

BEER

REPOSADO PACKAGE | \$60 first two hours – additional hour + \$15

MARGARITAS: House & Cadillac

WINE BY THE GLASS: DAOU Chardonnay, Delas Côtes-du-Rhône Rhone Blend

COCKTAILS: El Jimador Silver Tequila, Tito's Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Bacardí Silver Rum

BEER

AÑEJO PACKAGE | \$75 first two hours – additional hour + \$20

MARGARITAS: House, Cadillac, Premier Citron Cadillac, Patrón Skinny, Cucumber Jalapeño, Watermelon, Pineapple Serrano

WINE BY THE GLASS: DAOU Sauvignon Blanc, Hampton Water Rosé, Sonoma Cutrer Chardonnay, Quilt Cabernet Sauvignon, La Crema Pinot Noir

COCKTAILS: Patrón Blanco Tequila, Herradura Reposado Tequila, Grey Goose Vodka, Bombay Sapphire Gin, Selvarey White Rum, Johnnie Walker Black Scotch, Bulleit Rye Bourbon

BEER

*drink packages do not include alcoholic shots or doubles. Añejo and Reposado packages include mixers.

Events & Catering Guidelines

- All private rooms have a minimum guest count or food and beverage minimums in order to secure a private room. Food minimums vary depending on the date and time of the event. If the minimum food requirement is not met, the difference will be charged in the form of a room charge or no credit will be given if the amount is not met.
- A non-refundable initial 50% payment is required and will be applied toward the final bill at the conclusion of the event. They may be applied to a rescheduled event provided by the restaurant within (6) months from the original date if event is cancelled 7 days prior to the event.
- Final menu selection & guest count will be due (7) days prior to the event. Any additional guests after the final guest count will be charged at the conclusion of the event. Final payment is due (2) days prior to the event. We accept Visa, Mastercard, Discover, American Express, or cash. We are unable to accept personal checks or company checks.
- The restaurant must be informed and approve any outside food or beverages the guest is planning to bring. A corkage fee will apply to any wine or champagne that is provided by the guest. No other alcohol is allowed.
- Buffet menus are for a minimum of (25) guests and can be customized to fit the guests' needs. Additional food may be purchased at the restaurant the night of the event. Under no circumstances are any food items from a buffet allowed to be taken as "to-go".
- Plated menus are available for groups between (15) and (20) guests and can be customized to fit the guests' needs.
- Plated Menus and Buffets include a soft drink, lemonade, iced tea, or coffee. Alcohol beverages will be charged upon consumption. Guest can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount and type of beverages served at their event.
- Prices do not include tax, gratuity & administration fee.
- Lunch pricing is available from opening until 3pm, with dinner pricing in effect starting at 3pm until close.