



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 chilles 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, achote 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

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

CHEESE QUESADILLAS	CHICKEN FLAUTAS
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

QUESDADILLAS

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