



SPECIAL EVENTS & FULL SERVICE CATERING MENU

BOOK YOUR EVENT TODAY, CALL 1-888-TORTILLA 1-888-867-8455

We know Mexican.

PLATED MENU

AVAILABLE FOR PARTIES OF 15-20 PEOPLE

Lunch available Monday - Friday, 11AM - 2PM Dinner available Every Day, 2PM - Close

All Tiers include: Choice of one entrée & Soft Drink, Lemonade, Iced Tea or Coffee.

Dinners will include: Mexican Caesar Salad or Tortilla Soup and a choice of dessert:

Flan, Cinnamon Crisp Cheesecake, Deep-Fried Ice Cream or a Cake Cutting.

Kids (12 & under): Select their meal and beverage from our current Lil' Amigo Kid's Menu.

FIESTA-

Lunch \$18 per person • Dinner \$27 per person

Grilled Chicken Mexican Caesar Salad
Chicken & Sour Cream Enchiladas
Vegetable Fajitas
Burrito Especial (Beef Barbacoa or Chicken Machaca)

ESPECIAL

Lunch \$20 per person • Dinner \$30 per person

Grilled Chicken Taco Salad Steak* Fajitas Chicken Fajitas Shrimp Mazatlán Enchiladas Fajita Tacos (Steak* or Chicken)

ULTIMO

Lunch \$23 per person • Dinner \$33 per person

Carne Asada & Shrimp
Pollo Fresco & Chile Relleno
Salmon Veracruz
Slow-Roasted Carnitas



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BUFFET MENU

AVAILABLE FOR PARTIES OF 20 ADULTS OR MORE

All buffets are served for 1.5 hours and include Tortilla Chips and House-made Salsa, Mexican Caesar Salad, Cheese Enchiladas, Chocolate Chip Cookies, a Beverage & Dessert.

Beverage options: Soft Drinks, Lemonade, Iced Tea, or Coffee.

Dessert options: Mini Home-Style Flan, Bread Pudding, or a Cake Cutting.

ENCHILADA BAR

\$24 per adult • \$15 per child (ages 12 & under)

Choose two proteins: Beef Barbacoa, Shredded Chicken, or Cheese

Includes: Rice, Refried Beans, Lettuce Cabbage Mix, Sour Cream, Pico de Gallo, Salsa Picante

and Sweet Corn Cake.

TACO BAR

\$26 per adult • \$17 per child (ages 12 & under)

Choose two proteins: Steak*, Chicken, Carnitas, or Veggies

Includes: Rice, Refried Beans, Corn and Flour Tortillas, Lettuce Cabbage Mix, Jack Cheese,

Sour Cream, Pico de Gallo, Salsa Picante and Sweet Corn Cake.

FAJITA BAR
\$28 per adult • \$19 per child (ages 12 & under)

Choose two proteins: Steak*, Shrimp, Chicken, Carnitas, or Veggies

Includes: Rice, Refried Beans, Corn and Flour Tortillas, Lettuce Cabbage Mix, Sour Cream, Pico

de Gallo, Salsa Picante and Sweet Corn Cake.



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ADD-ON TRAYS

EACH TRAY SERVES 10 PEOPLE

Chicken Tamales	\$50.00
Chicken Flautas	\$50.00
Steak* Fajitas	\$140.00
Shrimp Fajitas	\$140.00
Chicken Fajitas	\$130.00
Carnitas Fajitas	\$130.00
Vegetable Fajitas	\$120.00
Cheese Enchiladas	\$50.00
Beef Barbacoa Enchiladas	\$60.00
Shredded Chicken Enchiladas	\$55.00
Guacamole & Chips	\$45.00
Steak* Quesadilla	^{\$} 55.00
Chicken Quesadilla	\$50.00
Cheese Quesadilla	\$45.00
Mexican Buffalo Wings	\$95.00
BBQ Carnitas Sliders	\$60.00
Chicken Adobo	\$65.00°
Beef Birria	\$65.00
Chile Colorado	\$65.00
Chile Verde	\$65.00
Mixed Fruit	\$35.00
Mini Home-Style Flan	\$55.00
Bread Pudding	\$55.00
Additional Add-On Options:	
Handmade Corn Tortillas	\$2.00 per person
Cake Cutting	\$1.00 per person
Champagne Toast	\$3.00 per person
House Margarita Pitcher(Flavor Options: Mango, Midori Melon, Strawberry, Raspberry, Blackberry, Pon	Ask about pricing
Single House Margarita(Flavor Options: Mango, Midori Melon, Strawberry, Raspberry, Blackberry, Pon	



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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.75% surcharge is included on all guest checks.

EVENTS & CATERING GUIDELINES

- All private rooms have a minimum guest count in order to secure the event. 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.
- A non-refundable initial payment is required and will be applied toward the final bill at the conclusion of the event. The initial payment may be applied to a rescheduled event provided by the restaurant within 6 months from the original date.
- Final menu selection, guest count, and final payment 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. 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.
- Buffet menus are for a minimum of 20 adult 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.

