



EVENTS AND FULL SERVICE CATERING MENU

CALL 1-888-TORTILLA TO PLAN YOUR EVENT

1-888-867-8455

IRVINE · BREA · TORRANCE · SHERMAN OAKS



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:

MESQUITE-GRILLED FRESH FISH TACOS

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

MESQUITE-GRILLED CHICKEN

mesquite-grilled chicken breast served with mesquite-grilled
fresh vegetables, orange-achiote sauce, chef's potatoes

CARNITAS YUCATAN

slow roasted garlic, achiote, lime and orange marinated pork,
citrus-habanero marinated red onions, peruvian beans,
pasilla-cilantro rice, avocado relish, sweet corn cake

DESSERT

TRADITIONAL MEXICAN FLAN

\$29 Per Person

Gratuity and Sales Tax not included



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

mesquite-grilled skewered jumbo shrimp and seasonal vegetables served with peruvian beans, pasilla-cilantro rice, orange-achiote and jalepeno butter sauces, sweet corn cake

MESQUITE-GRILLED CHICKEN

mesquite-grilled chicken breast served with mesquite-grilled fresh vegetables, orange-achiote sauce, chef's potatoes

CARNE ASADA

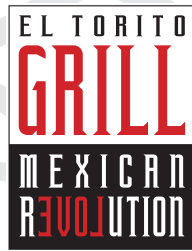
mesquite-grilled marinated skirt steak, cheese enchilada, peruvian beans, citrus-habanero marinated red onions, pico de gallo, sweet corn cake

DESSERT

CHOCOLATE LAVA CAKE

\$32 Per Person

Gratuity and Sales Tax not included



DIAMOND MENU

INCLUDES: soft drinks, lemonade, iced tea or coffee

STARTERS

Choice of:

INSALATA GRIEGA

cucumbers, tomato wedges, kalamata olives, cotija cheese, red onions, garlic puree, ciabatta croutons, romaine lettuce, habanero-lime dressing, basil oil

FIRE-ROASTED TOMATO SOUP

creamy purée of mesquite-grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices

TAQUITOS DE TINGA-POBLANA

roasted carnitas, chicken chorizo, red onions, chipotle chile, crispy blue corn tortillas, cilantro crème fresca, tomatillo-avocado sauce, cotija cheese, arugula, habanero-lime dressing

ENTRÉES

Choice of:

FRESH CATCH OF THE DAY

fresh mesquite-grilled fresh fish, with our chef's seasonal preparation

MESQUITE-GRILLED CHICKEN

mesquite-grilled chicken breast served with mesquite grilled fresh vegetables, orange-achiote sauce, chef's potatoes

CARNE ASADA Y CAMARONES

mesquite-grilled marinated skirt steak and shrimp and vegetable skewer, citrus- habanero marinated red onions, peruvian beans, pasilla-cilantro rice, mesquite grilled corn on the cob, salsa fresca

CHIPOTLE BARBEQUE RIBS

chipotle-tamarind barbeque pork ribs, mesquite grilled corn on the cob, seasoned fries

DESSERT

CARAMELIZED FRUIT FLAUTAS

\$40 Per Person

Gratuity and Sales Tax not included



BUFFET MENU

25 Person Minimum

All buffets are served for 1.5 hours.

INCLUDES: 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, fresh handmade tortillas, pasilla-cilantro green rice, refried black beans, and romaine salad with creamy cilantro-pepita dressing, sweet corn cake

\$22 Per Person

FAJITA BUFFET

mesquite-grilled chicken and steak fajitas served with onions, pasilla chiles, red peppers, salsas roja and quemada, sour cream and fresh handmade tortillas. Also served with pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing, sweet corn cake

\$28 Per Person

SOUTHWESTERN BUFFET

Your choice of three entrées:

steak fajitas, chicken fajitas, cheese enchiladas, chicken enchiladas, chicken taquitos, chile rellenos, chicken quesadillas or chicken tamales. served with pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing, sweet corn cake, fresh fruit

\$32 Per Person

THE "GRILL" BUFFET

Your choice of three entrées:

filet mignon enchiladas, chipotle barbecue ribs, mesquite-grilled atlantic salmon, mesquite-grilled chicken, wild caught mexican shrimp fajitas or carnitas yucatán. served with pasilla-cilantro green rice, fresh seasonal vegetables, romaine salad with creamy cilantro-pepita dressing, fresh fruit, handmade tortillas

\$38 Per Person

ADDITIONAL ENTRÉES ADDED TO ANY PACKAGE \$5 EACH

ADD FRESHLY MADE GUACAMOLE \$2 PER PERSON

Gratuity and Sales Tax not included



APPETIZER BUFFET

25 Person Minimum

Appetizer Buffet Selections

- cheese quesadillas
- chicken quesadillas
- vegetarian quesadillas
- carne asada quesadillas
- taquitos de tinga poblana
- shrimp taquitos
- beef flautas
- vegetarian flautas
- chipotle barbeque shrimp
- mesquite grilled steak sliders
- barbeque short rib sliders
- assorted fresh fruit
- chicken taquitos
- chicken flautas
- carnitas flautas
- chicken fingers
- vegetable crudite

**BUFFET INCLUDES CRISPY TORTILLA CHIPS,
SALSA ROJA & SALSA QUEMADA**

CHOICE OF 3 ITEMS \$16 Per Person

CHOICE OF 4 ITEMS \$18 Per Person

CHOICE OF 5 ITEMS \$20 Per Person

EACH ADDITIONAL ITEM \$2 MORE PER PERSON

FRESHLY MADE GUACAMOLE \$2 PER PERSON

Three pieces of each menu item per person
Gratuity and Sales Tax not included



DESSERTS

MINIATURE DESSERTS STATION

choice of three items
german chocolate cake, carrot cake, traditional mexican flan,
fruit tartlettes cheese cake, fudge brownies, fresh fruit
\$6 per person

CHURRO BAR

freshly made churros with chocolate & cajeta sauce, fresh fruit with whipped cream
made to order bananas foster station with vanilla ice cream
\$8 per person

CHOCOLATE FOUNTAIN

chocolate fountain with fresh strawberries, rice crispy treats,
marshmallows and graham crackers
\$8 per person

INDIVIDUAL PLATED DESSERTS

traditional mexican flan, molten chocolate cake, chocolate flan brûlée,
caramelized fruit flautas, mixed berry tostada
\$7 per person

Gratuity and Sales Tax not included



EVENT GUIDELINES

1. All private rooms have a minimum dollar amount of food that has to be purchased in order to secure your event. Food minimums vary depending on the date and time of your event. If the minimum food requirement is not met the difference will be charged in the form of a room charge at the conclusion of your event.
2. A confirmation deposit is required for any event arrangements. Deposit will be applied towards your final bill the day of your event. Deposits are considered non-refundable; they may be applied to a rescheduled event provided by El Torito Grill within 6 months from the original date.
3. A guaranteed number of guests are to be confirmed 7 days prior to your event. Final billing is based on the minimum guaranteed number stated on the contract or your actual guest attendance, whichever number is greater. All menus must be finalized within 7 days of your event.
4. El Torito Grill must be informed and approve any outside food and beverage the guest is planning to bring to each event. A corkage fee will apply to any wine or champagne that is provided by the guest and not ordered through El Torito Grill. A cake cutting fee per person will be applied based on your guaranteed guest count when any special occasion cake is purchased from an outside bakery and brought into El Torito Grill.
5. Final payment is required at the conclusion of the event. We accept Visa, MasterCard, Discover, American Express and Diner's Club or cash. We are unable to accept personal or company checks as final payment for events.
6. Buffet Menus are for a minimum of 25 guests and can be customized to fit your needs. Additional food if needed may be purchased at the restaurant the night of the event. Under no circumstances are any food items on a buffet allowed to be taken as "to-go".
7. Sit down Menus are available for any number of guests and can be customized to fit your needs.
8. All beverages including soft drinks, tea, coffee and alcoholic beverages will be charged upon consumption. Guest can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount they would like to host for beverages or limit the type of beverages served at their event.

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