



EVENT MENUS

CALL 1-888-TORTILLA TO PLAN YOUR EVENT
714.990.2411 | BREA | 555 POINTE DR, BREA, CA 92821

SILVER MENU

\$35 per person

Includes: soft drinks, lemonade, iced tea or coffee

FOR THE TABLE

handmade flour tortillas, honey butter, chips and salsa

STARTERS

choice of:

THE GRILL'S GARDEN SALAD

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:

SHRIMP ENCHILADAS

sautéed shrimp, roasted corn, creamy roasted tomatillo sauce, jack cheese,
pineapple-mango salsa, pico de gallo and tropical rice

MESQUITE-GRILLED CHICKEN

mesquite-grilled chicken breast, vegetables, orange-achiote sauce, fingerling potatoes
and pineapple-mango salsa

CARNITAS YUCATÁN

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

DESSERT

TRADITIONAL MEXICAN FLAN

EL TORITO GRILL IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances,
a 3.99% surcharge is included on all guest checks.

GOLD MENU

\$45 per person

Includes: soft drinks, lemonade, iced tea or coffee

FOR THE TABLE

handmade flour tortillas, honey butter, chips and salsa

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 and roasted pepitas

ENTRÉES

choice of:

SHRIMP DIABLA

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

MESQUITE-GRILLED CHICKEN

mesquite-grilled chicken breast, vegetables, orange-achiote sauce, fingerling potatoes and pineapple-mango salsa

FILET MIGNON ENCHILADAS & MESQUITE-GRILLED SHRIMP

filet mignon enchiladas, mushrooms, chipotle sherry sauce, mesquite-grilled shrimp, vegetable skewer with black beans and cilantro-pasilla rice

DESSERT

choice of:

TRADITIONAL MEXICAN FLAN

BERRY CHEESECAKE

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DIAMOND MENU

\$55 per person

Includes: soft drinks, lemonade, iced tea or coffee

FOR THE TABLE

handmade flour tortillas, honey butter, chips and salsa

STARTERS

choice of:

THE GRILL'S GARDEN SALAD

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

CHICKEN TAQUITOS

pulled chicken, jack cheese, pico de gallo, pasilla chiles, crispy corn tortilla
and tomatillo-avocado and red pepper dipping sauces

ENTRÉES

choice of:

SALMON IN LEMON BUTTER SAUCE

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

MESQUITE-GRILLED CHICKEN

mesquite-grilled chicken breast, vegetables, orange-achiote sauce, fingerling potatoes
and pineapple-mango salsa

CARNE ASADA Y CAMARONES

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

CHIPOTLE BARBEQUE RIBS

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

DESSERT

choice of:

TRADITIONAL MEXICAN FLAN

HOUSEMADE CHURROS

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BUFFET MENU

25 person minimum

all buffets are served for 1.5 hours.

Includes: soft drinks, lemonade, iced tea or coffee

FOR THE TABLE

handmade flour tortillas, honey butter, chips and salsa

TACO BUFFET

mesquite-grilled chicken and steak served with shredded cabbage mix, pico de gallo, jack cheese, sour cream, fresh handmade tortillas, cilantro-pasilla green rice, refried black beans, and romaine salad with creamy cilantro-pepita dressing and sweet corn cake

\$26 per adult

\$16 per child twelve & under

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. served with cilantro-pasilla green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing and sweet corn cake

\$32 per adult

\$19 per child twelve & under

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 cilantro-pasilla green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing and sweet corn cake

\$38 per adult

\$21 per child twelve & under

THE "GRILL" BUFFET

your choice of three entrées:

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

\$50 per adult

\$25 per child twelve & under

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ADD ONS

PARTY TRAYS

priced individually, each tray feeds 10

Guacamole	\$50
Chicken Tamales	\$65
Chicken Fajitas.....	\$140
Steak Fajitas.....	\$160
Shrimp Fajitas.....	\$160
Cheese Enchiladas	\$60
Chicken Enchiladas	\$70
Cheese Quesadillas.....	\$60
Chicken Quesadillas.....	\$70
Chicken Taquitos.....	\$65

WINE

priced by the bottle

Seaglass	\$25
<i>Sauvignon Blanc</i>	
Sonoma-Cutrer	\$40
<i>Chardonnay</i>	
Meiomi.....	\$36
<i>Pinot Noir</i>	
Daou.....	\$46
<i>Cabernet Sauvignon</i>	

WELCOME MARGARITA

\$12 per person

choose from our Cadillac or Spicy Jalapeño Cucumber Margarita

DESSERT

priced individually

MEXICAN FLAN

vanilla custard, caramel sauce, seasonal berries and whipped cream **\$8**

FLOURLESS CHOCOLATE CAKE

warm chocolate flourless cake, chocolate sauce, raspberries, blackberries and whipped cream **\$9**

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar dust, seasonal berries and whipped cream **\$8.5**

BERRY TOSTADA

seasonal berries, mango ice cream, chambord black raspberry liqueur and whipped cream **\$8.5**

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