



EVENT MENUS



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

SILVER MENU

\$40 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

GOLD MENU

\$50 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

DIAMOND MENU

\$60 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

BUFFET MENU

20 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

\$32 per adult

\$20 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

\$38 per adult

\$23 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

\$44 per adult

\$25 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

\$56 per adult

\$29 per child twelve & under

ADDONS

PARTY TRAYS

priced individually, each tray feeds 10

Guacamole	\$60
Chicken Tamales.....	\$75
Chicken Fajitas	\$150
Steak Fajitas	\$170
Shrimp Fajitas.....	\$170
Cheese Enchiladas	\$70
Chicken Enchiladas.....	\$80
Cheese Quesadillas	\$70
Chicken Quesadillas	\$80
Chicken Taquitos.....	\$75

WINE

priced by the bottle

Seaglass	\$42
<i>Sauvignon Blanc</i>	
Sonoma-Cutrer	\$58
<i>Chardonnay</i>	
Meiomi	\$58
<i>Pinot Noir</i>	
Daou	\$58
<i>Cabernet Sauvignon</i>	

WELCOME MARGARITA

\$13 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 **\$9**

FLOURLESS CHOCOLATE CAKE

warm chocolate flourless cake, chocolate sauce, raspberries, blackberries and whipped cream
\$10

BERRY CHEESECAKE

creamy cheesecake, mixed berry sauce and whipped cream **\$11**

HOUSEMADE CHURROS

golden brown sugar-cinnamon churros, seasonal berries, cajeta and chipotle-chocolate sauce
\$9.5

DEEP FRIED ICE CREAM

dulce de leche ice cream in a cinnamon and sugar crust, chipotle-chocolate sauce, sweet tortilla crisp and patrón xo coffee-tequila liqueur **\$11**

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 and no credit will be given.
- 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 and guest count is due 7 days prior to the event, final payment is due 2 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.
- 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 20 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.

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