

Tortilla Flatz Mexican Grill

Corporate Luncheons

Luncheons available Monday-Friday 10am-3pm
Minimum 15 Guests ~ We require 72-hour notice
Includes, cookie, hot/mild sauce & cutlery

The Flatz Rice Bowls 17

Citrus cilantro white rice, black beans,
greens, pico de gallo, cheese, crema,

Meat Options:

Grilled Chicken 18 | Carne Asada 19

Lunch Boxes

Choice of Burrito, Two Tacos or Quesadilla
Rice & Beans included

Meat Options:

Al Pastor 18 | Carne Asada 19

Roasted Veggies 17 | Chicken 18

Salads

Serves 15 Guests

The Flatz House Salad 95

Mixed Greens, roasted cherry
tomatoes, red onions, cucumbers,
cilantro ranch dressing

Black Bean Avocado Salad 140

Mixed greens, grilled chicken, black beans,
cherry tomatoes, avocado slices, tortilla
strips, citrus lime vinaigrette

Sub Shrimp +25

Sides

Serves 20 Guests

Spanish Rice 75

Citrus Cilantro White Rice 70

Beans 70 | Black Beans 75

Poblano Mashed Potatoes 70

Shareables

Serves 10 Guests

Guacamole (Market Price)

Avocados, onions, tomatoes, cilantro,
lime juice, house made chips

Spanish Grazing Board 160

Spanish cheeses, cured chorizo meats,
olives, pickled veggies, jams,
nuts, bread bites

Salsa Fresca + Chips 40

Roasted bell peppers, onions, cilantro,
onions, crushed seasoned tomatoes

Cucumber Pico de Gallo 35

Cucumbers, onions, cherry tomatoes,
cilantro, lime juice, house made chips

The Flatz Shrimp Ceviche 70

Marinated shrimp, avocado
dill pico de gallo, mini tostadas

Smoky Quesadillas con Queso 60

Smoky seasoned cheese, sour cream,
avocado tomatillo salsa

Carne Asada 95

Grilled Chicken 90

Black Beans & Grilled Mushrooms 85

Fruit Skewers 65

Assortment of seasonal fruit skewers

Smoky Pineapple Jalapeño

Guacamole (Market Price)

Our guacamole, smoky pineapple
jalapeños, lime juice, house made chips

Tortilla Flatz Mexican Grill

Taco Bars

Small Tray serves 10 Guests

Large Tray Serves 20 Guests

Taco Bars include:

Flour or Corn tortillas

Choice of meat

Pico de gallo

Sour cream

Roasted salsa verde

Chile de arbol hot sauce

Fiesta cheese blend

Limes, onions, cilantro upon request

Meat Options:

Carne Asada (Steak)

Small 120 | Large 230

Savory Pulled Chicken

Small 110 | Large 210

Jalapeño Ranchero Carne Asada

Small 140 | Large 260

Roasted Mango Lime Shrimp

Small 125 | Large 230

Picadillo (Beef)

Small 115 | Large 220

Al Pastor (Marinated Pork)

Small 110 | Large 210

Roasted Market Veggies

Small 95 | Large 170

Taco Bars are portioned out for two tacos per guests with toppings on the side

*Additional condiments available upon request or upcharge. Please let us know of any allergens or sensitivities

Desserts

Homemade Mexican Favorites!

Serves 10 Guests

Churros 55

Homemade cinnamon-sugar golden-fried treats, chocolate dipping sauce

Tres Leche Cake 40

Delicious vanilla moist tres leche cake

Flan 45

Carmel cheesecake like dessert with seasonal fresh fruit

Gourmet Cookies 60

Assortment of gourmet cookies

Cancellation Policy

Pricing is subject to change without notice. Minimum delivery \$300

A 20% non-refundable deposit will be required for all catering orders

Full payment will be due 3 days before event. Orders cancelled within 72 hours are eligible for a refund but 20% will be kept for covering expenses, staff and venue fees

Services

Delivery & Set-Up \$55

(Within the Plainfield Area)

Waitstaff \$35 | Bartender \$45

Event Coordinator \$95 an hour

Orders do not include:

Serving utensils | Warming Kits

Warming Kits \$25

Serving Utensils \$15