

Tortilla Flatz Mexican Grill 2026

Shareables

Serves 15 Guests

Guacamole Market Price

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

Spanish Grazing Board 180

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

Salsa Fresca + Chips 40

House made salsa, house
made chips

Cucumber Pico de Gallo 45

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

The Flatz Shrimp Ceviche 110

Marinated shrimp, avocado
dill pico de gallo, mini tostadas

Smoky Quesadillas con Queso 75

Fiesta cheese blend, sour cream, pico
de gallo

Carne Asada 95

Grilled Chicken 80

Roasted Bell Peppers & Onions 75

Fruit Skewers 85

Assortment of seasonal fruit skewers

The Mexican Street Corn 75

Zesty-lime grilled corn, cilantro, freshly
squeezed lime juice, queso cotija, smoky
chili powder, chipotle aioli

Al la Carte Taco Bars

Small Tray serves 10 Guests

Large Tray Serves 20 Guests

Taco Bars include:

Flour or Corn tortillas

Choice of meat

Sour cream

Roasted salsa verde

Chile de arbol spicy sauce

Fiesta cheese blend

Limes, onions, cilantro upon request

Meat Options:

Carne Asada (Steak)

Small 120 | Large 230

Savory Pulled Chicken

Small 105 | Large 195

Jalapeño Ranchero Carne Asada

Small 130 | Large 250

Roasted Mango Lime Shrimp

Small 135 | Large 260

Picadillo (Beef)

Small 115 | Large 220

Al Pastor (Marinated Pork)

Small 115 | Large 220

Roasted Market Veggies

Small 105 | Large 195

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

*Additional condiments available upon
request or upcharge.

Please let us know of any allergens or
sensitivities

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Salads

Serves 15 Guests

The Flatz House Salad 70

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

Black Bean Avocado Salad 115

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

Sub Shrimp +30

Sides

Serves 20 Guests

Spanish Rice 65

Citrus Cilantro White Rice 60

Refried Pinto Beans 55

Black Beans 65

Poblano Mashed Potatoes 65

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

Catering Information & Policies

We offer pick-up, drop-off, or delivery & set-up. You can also hire a staff and event coordinator to ensure your event runs smoothly.

Deposit will be required to hold date.

All final bills will have a 22% service fee, this is not a tip, this helps off set additional costs, staff, and seasonal menu items. Final guest count due 7 days prior to event. Custom menus are available upon request.

Cancellation Policy

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

A non-refundable deposit will be taken to secure the date, staff & venue.

Full payment due 7 days before event. Orders cancelled within 5 days 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

Wedding Event Coordinator \$95 an hour

Available Add-Ons

Warming Kits \$25

Serving Utensils \$2 each

Plates & Cutlery \$5pp

Carryout containers for leftover food \$25