

TORTILLA FLATZ MEXICAN GRILLZ

Catering Menu 2024



*"We are excited to bring our one-of-a-kind seasonal unique Taco Bar to your table for you and your guests to enjoy!
Chef Zamarron*

We are excited to be a part of your special event, gathering or wedding! We are proud to be serving & catering in Plainfield and surrounding communities for over 18 years.

Our Catering Menus are not only delicious but unique just like our staff, custom cocktails, and signature Taco Bars! We are proud to outsource local produce, spirits, beer, and wines from our local farms, breweries, distilleries, and winery to handcraft some of our signature Taco Bars, Handcrafted Signature Margaritas, and Tequila Cocktails.

We offer several services that would make a great addition to your event. You can hire our Event Planner or Coordinator who will handle all the details, work with third parties and Venues. We also offer Mobile Bar Services. We offer different bar & host packages. We can do cash bar or a host bar for any event. We also have waitstaff, bartenders, bussers, or chefs that can come out to your home or corporate office to create a fabulous Social Dinner on site for you and your guests!

We also love to cater at one of our local preferred venues, such as Warehouse 109, The Farmhouse of Plainfield, or Sable Creek Winery.

Tortilla Flatz Mexican Grill

Catering Menu

Starters

Serves 10 Guests

Guacamole + Chips 45

Meat + Cheese Grazing Board 120

Seasonal Chef Inspired Selections

Salsa Fresca + Chips 30

Signature Salsa!

Queso con Chorizo + Chips 45

House made chorizo + three-cheese blend
+ roasted chili-chipotle salsa + chips

Cucumber Avocado Pico de Gallo + Chips 35

Freshly chopped cucumbers + avocado
pico de gallo + chips

The Flatz Shrimp Ceviche 80

Freshly seasoned shrimp + avocado dill pico
de gallo slaw + mini tostadas

Nacho Bars

Serves 15 Guests

**Choose your Meat Option & let your
guests create their own Nachos!**

Nacho Bars Include:

Citrus lime chips + roasted salsa
ranchera + cheesy chipotle queso
sauce + avocado pico de gallo + pickled
jalapeños + sour cream

Meat Options:

Cheesy Seasoned Beef 180

Chili-Lime Carne Asada 210

Smoky-Carnitas 180

Grilled Smoky Chicken 190

**We are more than happy to sit with you
and create a menu that will work for
you and your guests!**

Taco Bars

Small Tray serves 10 Guests

Large Tray Serves 20 Guests

**Let your guests customize their
own tacos!**

Taco Bars include:

Lettuce | Cheese | Sour Cream | Pico de
Gallo | Salsa Ranchera | Salsa Verde
(Mild Sauce) & Roja (Hot Sauce) | Chips |
Pickled Onions | Flour Tortillas

*Taco Bars are portioned out for
2 tacos per guest.*

Meat Options:

House Special Barbacoa

Small 105 | Large 200

Chili-Lime Carne Asada (Steak)

Small 110 | Large 215

Savory Pulled Chicken

Small 90 | Large 170

Citrus-Lime Mango Shrimp

Small 120 | Large 225

Seasoned Cheesy Ground Beef

Small 105 | Large 200

Al Pastor (Marinated Pork)

Small 105 | Large 200

Citrus-Dill Mahi-Mahi Fish

Small 125 | Large 215

Roasted Bell Peppers & Onions

Small 90 | Large 170

***Additional condiments available upon
request or upcharge.**

**Please let us know of any allergens or
gluten free options**

Tortilla Flatz Mexican Grill

Catering Extras

Serves 20 Guests

**Spanish Rice 60 | Citrus Cilantro White Rice 65
| Refried Pinto Beans 55 | Black Beans 60**

Salads

Serves 15 Guests

The Flatz House Salad 70

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

Black Bean Avocado Chicken Salad 115

Mixed greens + grilled chicken + roasted black bean corn slaw + cherry tomatoes + avocado slices + citrus-lime tortilla strips + tangy-zesty dressing

Desserts

Homemade Mexican Favorites!

Churros 65

Serves 15 Guests

Homemade cinnamon-sugar treats with dark chocolate dipping sauce

Tres Leche Cake 40

Delicious moist Tres Leche Cake

Flan 45

Award Winning Flan!
Custard like cheesecake dessert

Snacks

Serves 15 Guests

Quesadillas

Served with sour cream + cilantro ranch

Con Queso 70

Steak Quesadillas 110

Grilled Chicken Quesadillas 105

Roasted Poblano Quesadillas 95

Cilantro BBQ Ranch Wings 95

Traditional bone-in wings + tossed in our homemade cilantro BBQ sauce + dipping sauces

The Flatz Flautas con Queso 115

Hand rolled chicken crispy flautas + queso dip + roasted creamy salsa verde

Mini Honey-Siracha Burger Pretzel Bites 120

Handcrafted mini honey-siracha burger bites + pretzel buns + greens + creamy salsa verde

Mini-Crispy Chicken Bites 130

Handcrafted mini crispy chicken bites + chipotle mayo + greens + brioche bun + pickled avocado pico slaw

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

Additional General Information

**Did you know that you can rent out the Restaurant for your event!
We can accommodate 30 Guests and 50 guests in the summer with Patio.
Ask your event coordinator for more information.**

All pricing & packages are subject to change without notice. All orders are subject to taxes, delivery charge, service fees and extra charge for outside of our delivery area which is considered outside of Plainfield area. Gratuity & service fees are added to all orders.

We require 72 hours' notice for all catering requests. Same day orders may be declined due to availability of menu items.

Delivery or pick-up options are available.

Delivery minimum is \$300

Delivery, Set-Up, and Serving Spoons (Within Plainfield Area) \$40

Delivery minimum is \$300 ~ Outside Plainfield area will be an additional charge. (7 Miles from Restaurant) Event Coordinator will go over with Host the extra charge for event.

Pick-ups at the Restaurant will be coordinated with Event Coordinator & Host

We require a 20% non-refundable deposit to secure the date and availability of menu items. Some items need to be ordered in advance due to availability. Once a deposit is made of 20%, the event date will be secured. The deposit is non-refundable as we will not take on additional events or orders on the day of your event.

Warming Kits Available \$25 each (Holds 2 pans and comes all supplies needed for kits)

Additional items for rental are available. Event Coordinator can go over rental items. Some examples are high tops + chairs, linens, plates, chafing dishes serving bowls. Even the restaurant is available for rental for your event. Ask the event coordinator for more information.

Refunds & Cancellations Policy

Deposits for Mobile Bar Services & Deposits for Catering orders are refundable within 7 days. No exceptions! If the event needs to be cancelled deposits will not be refunded. Deposits hold dates, staff, and menu items. Post covid, vendors require deposits as well for items and to secure delivery of items.

Any medical or family emergencies are understandable, but deposits will be kept, and we are more than happy to reschedule your event for a later time. We understand things come up, but we also need to still pay for staff, food, and liquor. We hope that you understand as well. Event coordinator can discuss other options to reschedule the event.

Thank you and let's start the Fiesta!