



SPECIAL EVENTS MENU

BOOK YOUR EVENT TODAY, CALL 1-888-TORTILLA

1-888-867-8455

PLATED MENU

AVAILABLE FOR PARTIES OF 15-20 PEOPLE

Lunch available Monday - Friday, 11AM - 2PM Dinner available Every Day, 2PM - Close

All Tiers include: Choice of one entrée & Soft Drink, Lemonade, Iced Tea or Coffee.

Dinners will include: Mixed Greens Salad or Tortilla Soup and a choice of dessert:

Flan, Cinnamon Crisp Cheesecake, Deep-Fried Ice Cream or a Cake Cutting.

Kids (12 & under): Select their meal and beverage from our current Chevys Kid's Menu.

EL DELICIOSO

Lunch \$18 per person • Dinner \$28 per person

Southwest Cobb Salad
Chipotle Chicken Enchiladas
Crispy Chicken Flautas
Salsa Chicken Quesadilla
Cheese Quesadilla
Steak* Quesadilla

EL FANTÁSTICO

Lunch \$20 per person • Dinner \$30 per person

Sizzling Steak* Fajita Salad Sizzling Chicken Fajita Salad Beef Birria Tacos Chicken Fajita Burrito Carnitas Fajita Burrito Steak* Fajita Burrito Farmers Market Enchiladas

EL MAGNÍFICO

Lunch \$25 per person • Dinner \$35 per person

Steak* & Grilled Shrimp
Grilled Salmon
Shrimp & Crab Enchiladas
Chicken Fajitas
Steak* Fajitas

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

BUFFET MENU

AVAILABLE FOR PARTIES OF 20 ADULTS OR MORE

All buffets are served for 1.5 hours and include Tortilla Chips and Salsa, Mixed Greens Salad, Cheese Enchiladas, Chocolate Chip Cookies, a Beverage & Dessert.

Beverage options: Soft Drinks, Lemonade, Iced Tea, or Coffee.

Dessert options: Mini Flan, Pineapple Upside-Down Cake, or a Cake Cutting.

ENCHILADA BAR

\$24 per adult • \$15 per child (ages 12 & under)

Choose two proteins: Picadillo Beef, Salsa Chicken, or Cheese

Includes: Rice, Beans a la Charra, Lettuce Cabbage Mix, Sour Cream, Pico de Gallo, Salsa Casera and Sweet Corn Tamalito.

TACO BAR

\$26 per adult • \$17 per child (ages 12 & under)

Choose two proteins: Steak*, Chicken, Carnitas, or Veggies

Includes: Rice, Beans a la Charra, Corn and Flour Tortillas, Lettuce Cabbage Mix, Jack Cheese, Sour Cream, Pico de Gallo, Salsa Casera and Sweet Corn Tamalito.

FAJITA BAR

\$28 per adult • \$19 per child (ages 12 & under)

Choose two proteins: Steak*, Shrimp, Chicken, Carnitas, or Veggies

Includes: Rice, Beans a la Charra, Corn and Flour Tortillas, Lettuce Cabbage Mix, Sour Cream, Pico de Gallo, Salsa Casera and Sweet Corn Tamalito.

ADD-ON TRAYS

EACH TRAY SERVES 10 PEOPLE

Chicken Flautas	\$50.00
Pork Tamales	\$50.00
Guacamole & Chips	\$45.00
Steak Falltas	°140.00
Shrimp Fajitas	\$140.00
Carnitas Fajitas	\$130.00
Chicken FajitasVeggie Fajitas	\$130.00
Veggie Fajitas	\$120.00
Picadillo Beef Enchiladas	\$60.00
Salsa Chicken Enchiladas	\$55.00
Cheese Enchiladas	\$50.00
Steak* Quesadilla	\$55.00
Salsa Chicken Quesadilla	\$50.00
Cheese Quesadilla	\$45.00
Border Wings	\$95.00
Beef Birria	\$75.00
Mixed Fruit	\$35.00
Mini Flan	\$55.00
Pineapple Upside-Down Cake	\$55.00

Additional Add-On Options:

Cake Cutting	\$1.00 per person
Champagne Toast	\$3.00 per person
House Margarita Pitcher(Flavor Options: Mango, Midori Melon, Strawberry, Raspberry, Coconut-Pineap	Ask about pricing ple, Pomegranate)
Single House Margarita(Flavor Options: Mango, Midori Melon, Strawberry, Raspberry, Coconut-Pineap	Ask about pricing ple, Pomegranate)

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.