

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, whether it is a social or corporate gathering or your wedding day. Our extensive 18-year experience has instilled in us a deep sense of pride in serving and catering to the Plainfield community and its surrounding areas. We take great pleasure in catering at some of our preferred local venues, including Warehouse 109, The Farmhouse of Plainfield, Garage Band Brewing, and Sable Creek Winery.

We are excited to collaborate with you to create a successful and memorable event.

Our menus are not only delicious but also one-of-a-kind, much like our staff, custom cocktails, and signature taco bars! We are proud to source local produce, spirits, beer, and wines from our trusted local farms, breweries, distilleries, and wineries to create our bars, margaritas, and tequila cocktails.

We provide a range of services that would be a wonderful addition to your event. You have the option to hold your event at our restaurant or hire our event coordinator to collaborate with your team and vendors to suggest a venue. We also offer mobile bar services for any event, along with waitstaff, bartenders, bussers, or chefs who can come to your home or corporate office to create a fantastic menu on-site for you and your guests! We are thrilled to collaborate with you and your team as we handcraft your unique menu.

The Fiesta begins mi amigos!

Tortilla Flatz Mexican Grill

Catering Menu

Starters

Serves 10 Guests

Spanish Cheese & Meats Grazing Board 120

Seasonal Chef Inspired Selections

Guacamole + Chips 45

Price subject to change without notice

Salsa Fresca + Chips 30

Signature Salsa!

Queso con Chorizo + Chips 45

Chorizo + three-cheese sauce + chili-chipotle salsa + chips

Cucumber Pico de Gallo + Chips 35

Freshly chopped cucumbers + pico de gallo + chips

The Flatz Shrimp Ceviche 80

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

Quesadillas

Served with Sour Cream + Avocado Pico Slaw

Con Queso 70

Carne Asada 110

Grilled Chicken 105

Rajas con Elote & Papas 95

Cilantro BBQ Ranch Wings 65

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

Taquitos con Pollo 75

Hand rolled chicken taquitos on flour tortillas + roasted creamy salsa verde + queso cotija pico de gallo

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 Verde (Mild Sauce) | Salsa Caliente (Hot Sauce) | Pickled Onions | Flour & Corn Tortillas

Taco Bars are portioned out for two tacos per guest. Corn tortillas upon request

Meat Options:

House Special Barbacoa

Small 95 | Large 185

Chili-Lime Carne Asada (Steak)

Small 110 | Large 215

Rajas con Elote & Papas

Small 95 | Large 175

Savory Pulled Chicken

Small 90 | Large 170

Citrus-Lime Mango Shrimp

Small 120 | Large 225

Seasoned Cheesy Beef

Small 95 | Large 185

Al Pastor (Marinated Pork)

Small 90 | Large 170

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

Salads

Serves 15 Guests

The Flatz House Salad 70

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

Black Bean Avocado Chicken Salad 115

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

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 + 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 Grilled Chicken 190

Catering Extras

Serves 20 Guests

Spanish Rice 60

Citrus Cilantro White Rice 65

Refried Pinto Beans 55

Black Beans 60

Poblano Mash Potatoes 55

Enchiladas

Serves 10 Guests

Enchilada Bar Includes:

Handcrafted rolled Enchiladas on Flour Tortillas + Rice + Beans + Avocado Pico de Gallo + Chips + Creamy Crema

Meat Options:

Cheesy Seasoned Beef 190

Chili-Lime Carne Asada 210

Rajas con Elote & Papas 190

Savory Pulled Chicken 180

The Flatz Special

Serves 10 Guests

The Flatz Special Includes:

Roasted Bell Peppers & Onions Blend + Flour Tortillas + Rice + Beans + Pico de Gallo + Guacamole + Chips + Creamy Crema

Meat Options:

Chili-Lime Carne Asada 240

Rajas con Elote & Papas 190

Grilled Smoky Grilled Chicken 210

Roasted Honey Garlic Shrimp 260

Desserts

Homemade Mexican Favorites!

Churros 65

Serves 15 Guests

Homemade cinnamon-sugar treats with dark chocolate dipping sauce

Seasonal Cookie Tray 45

Serves 15 Guests

Homemade seasonal cookies

Flan 45

Serves 10 Guests

Award Winning Flan!

Tortilla Flatz Mexican Grill

Mobile Bar Services

Our Mobile Bar is a perfect addition to any event!

We offer two bar options: a host bar where the host pays for the crafted cocktail drink menu options, and a cash bar where guests pay for their own drink menu options, including non-alcoholic beverages.

Our Mobile Bar Service Fee is \$300

The service fee includes all permits pulled from the Village of Plainfield and the State of Illinois to host your event. It will also include an on-site event coordinator who is certified in alcohol training (BASSET), food safety, mobile bar supplies, set-up and break-down of the mobile bar, trash disposal, securing of the date, permits and licenses for the event, and additional insurance. *Please note that this is a non-refundable deposit, and there are no exceptions.*

We understand that emergencies can arise, or guests may have COVID. However, once permits are approved, there are no refunds. If the event needs to be rescheduled, the event coordinator and host will work together to select another for the event.

Please note that bartenders, waitstaff, and gratuity are not included in the mobile service fee. The event will require a bartender for a minimum of 3 hours, and depending on the size of the event, additional bartenders or waitstaff may be necessary.

Our event coordinator will review the bar packages and non-alcoholic options with the host. After selecting a package, the coordinator will explain the cancellation and refund policy and prepare an agreement contract for the host to sign. Payment for the mobile bar service fee will be collected at this time, and a credit card on file will be required. *Please note that the credit card on file be charged for final payment 7 days before the event.*

Services – Minimum of 3 Hours

Waitstaff 30
Busser/Bar Back 20

Bartender 35
Chef 95

Event Coordinator 125



**We kindly ask that all catering requests be made with at least 72 hours' notice.
Same-day orders may be declined based on the availability of menu items.**

Additional General Information

Did you know that you can rent out the Restaurant for your event!

If you are looking for a venue for your event, our restaurant is available for rent! We can accommodate up to 30 guests inside the dining room and 50 guests in the summer with additional patio seating. For more information, please consult with your event coordinator. Please note that a 20% non-refundable is required to secure the date and availability of menu items. This deposit is non-refundable as we will not accept additional events or orders on the day of your event.

We value transparency in our company, which is why we ask that all catering orders and events have an agreement contract. After signing the catering agreement contract, we will collect a non-refundable deposit of 20% to secure your date and staff for the event or order. We will also keep a credit card on file to charge the final payment 7 days before your event.

All pricing & packages are subject to change without notice. All orders are subject to taxes, gratuity, delivery charge, service fees and extra charge for outside of our delivery area.

Delivery, Supplies, Rental & Pick Up Information

Delivery minimum is \$300

Deliveries & Set-Up Include serving utensils \$40 (Additional for outside Plainfield Area)

Pick-ups at the restaurant will be arranged with the event coordinator and host during regular hours of operation.

We will need the final count 7 days prior to the event, and the final payment will be due or processed on that day. Additional guests can be added after the final count, but the number may not decrease.

We offer warming kits for \$25 each, which can hold two pans and come with all the necessary supplies

Disposable plates, napkins, and silverware for \$4 per person, which are upscale and heavy-duty.

Additionally, we have other rental items available, such as high tops with chairs, linens, plates, chafing, and serving bowls. Our event coordinator can provide more information on these items.

Refunds & Cancellations Policy

Deposits for catering orders can be refunded within 7 days. If the event is cancelled within the allowed time, 20% of the deposit will be retained to offset costs. Although we understand that medical or family emergencies can occur, deposits will still be kept. We are willing to reschedule the event for a later time, but deposits will still be kept to cover staff, food, and liquor costs. Our event coordinator can provide more information on rescheduling options.