

TORTAS MEXICO RESTAURANT

CATERING (818) 248-5922 MONTROSE
(818) 249-5163 TUJUNGA

TORTA PLATTER \$35.95

5 tortas with any kind of meat, cut in half.

Includes chips and 8 oz. salsa.

Fish or Shrimp add \$5.00

BURRITO PLATTER \$32.95

5 burritos filled with your choice of meat, rice and beans.

Includes chips and 8 oz. salsa.

Fish or Shrimp add \$5.00

with wet style add \$6.50

with works style add \$9.00

with ultimate style add \$11.50

TACO TRAY \$24.95

12 Tacos with your choice of meat and tortilla.

Onion, cilantro, lime and 8 oz. salsa served on the side.

Fish or Shrimp add \$5.00

TAQUITO TRAY \$26.95

20 Beef, Chicken or Pork taquitos.

8oz. guacamole, sour cream and pico de gallo or any salsa served on the side.

ENCHILADA TRAY \$29.95

12 Cheese, Chicken or Beef

Your choice of our traditional red sauce, suizo style with green tomatillo sauce and sour cream, or mole sauce.

Garnished with fresh panela cheese. Specify if you want the sauce and cheese on the side.

CHILE RELLENO TRAY \$39.95

12 chiles smothered in our special tomato salsa and garnished with fresh panela cheese

QUESADILLA TRAY \$20.95

4 quesadillas cut into 20 pieces.

Your choice of cheddar, jack, or panela cheese. Served with 8 oz. of guacamole, sour cream, and pico de gallo or any choice of salsa.

with chicken or carnitas add \$6.00

with steak or shredded beef add \$8.00

with shrimp add \$9.50

MEXICAN SALAD TRAY \$14.95

(Serves 10 people)

with chicken add \$4.50

with steak add \$6.50

with shrimp add \$7.50

PICO DE GALLO TRAY \$42.95

(Serves 10-15 people)

Combination of fresh seasonal fruits, lime and chile.

BREAKFAST TRAY \$45.95

(Serves 10-15 people)

Scrambled eggs served with

bacon, sausage, seasoned potatoes and tortillas.

ITEMS BY THE POUND

(SUGGESTED 3-4 SERVINGS PER POUND OF MEAT)

MEAT

<i>Al Pastor (Marinated Pork)</i>	\$6.99/lb.
<i>Carne Asada (Flap meat)</i>	\$8.99/lb.
<i>Carne Desebrada (Shredded Beef)</i>	\$7.99/lb.
<i>Carnitas (Roasted Pork)</i>	\$6.99/lb.
<i>Pollo (Chicken Breast)</i>	\$6.99/lb.
<i>Fajitas Chicken</i>	\$6.99/lb.
<i>Fajitas Steak</i>	\$7.99/lb.

CHEESE

<i>Cheddar or Jack Cheese</i>	\$6.99/lb.
<i>Panela Mexican Cheese</i>	\$7.99/lb.

SIDES

<i>Mexican rice</i>	\$12.50
<i>(half tray – serves 20 people)</i>	
<i>Refried or whole pinto beans</i>	\$12.50
<i>(half tray – serves 20 people)</i>	
<i>Fresh Salsa (8 oz.)</i>	\$1.95
<i>red regular or spicy, green, or pico de gallo</i>	
<i>Radishes, marinated carrots or fried jalapeños (8 oz.)</i>	\$1.50
<i>Sliced Jalapeños (8 oz.)</i>	\$3.50
<i>Sour Cream (8 oz.)</i>	\$1.50
<i>Fresh Guacamole (8 oz.)</i>	\$3.75
<i>Fresh Guacamole (24 oz.)</i>	\$10.75
<i>Lettuce (half tray)</i>	\$2.50
<i>Cheese - Cheddar or Jack (8 oz.)</i>	\$2.00
<i>Cheese - Panela (8 oz.)</i>	\$3.00
<i>Dozen Tortillas – corn or flour (taco size)</i>	\$3.00
<i>Dozen Tortillas – handmade corn</i>	\$4.00
<i>Dozen Sopos – handmade corn shells</i>	\$6.00
<i>Homemade Chips (serves 10-15)</i>	\$5.00

DRINKS

<i>Agua Frescas</i>	\$13.50 per gallon
<i>Champurrado</i>	\$19.50 per gallon

24 Hours advance notice required for all pickup & delivery orders.
7 days required for full-service catering & cooking on-site orders.

\$40/hr with 3 hour minimum for cooking on-site.
(minimum 60 guests)

\$25/hr for 2 hour minimum for serving only.
(minimum 40 guests)

Chaffing dish rentals available for \$5.00 each.
Deposit required for all catering orders.
Delivery charges and sales tax not included.

Prices are subject to change without notice.