



**Weddings, showers, birthdays...  
office parties and celebrations,  
we can pretty much handle it all!**

**For party information call  
856-979-3333  
or email:  
tortillapress@aol.com**

**PLEASE ADD 20% GRATUITY AND NJ SALES TAX  
TO ALL MENU PRICING.**



## **OUR CELEBRATION MENU!**

### **Starters**

Chips & Salsas on Tables (GF) (Vegan)  
Warm Pinto Bean & Chorizo Dip, Red & Green Salsa,  
Queso Dip with Chips  
Choice of Chicken Tortilla Soup or Mexican Caesar Salad  
Add Guacamole \$3/ person

### **Choose 4 Entrees:**

Tropical Grilled Chicken with Pineapple Salsa & Coconut Glaze  
served with poblano-spinach rice & sauteed vegetables

Rainbow Shrimp sauteed with red and green peppers, onions and  
mushrooms in a garlic chile butter. Served with poblano-spinach  
rice & sauteed fresh vegetable medley.

Birria Burrito with shredded beef, chihuahua cheese,  
tomatillo-avocado salsa & red rice. Served with cole slaw, pico  
de gallo & creme

Chipotle Peanut BBQ Pulled Pork with poblano-spinach rice,  
fried plantains and sauteed vegetables (Substitute jackfruit for  
a vegan option)

Pan Seared Salmon Filet with orange chipotle butter. Served with  
mashed potatoes & sauteed vegetable medley

Carne Asada ...Tender grilled steak served with red rice, black  
beans, sliced avocado, blistered jalapeno & queso fresco

Seafood Orejita..Our little ear pasta with sauteed shrimp,  
scallops & spinach in a light smokey chile cream sauce Served  
with garlic cheese toast

Vegetable Orejita Little ear pasta with fresh seasonal  
vegetables & spinach in a light smokey chile cream  
sauce.Served with garlic cheese bread

Roasted Center Cut Pork Loin with maple agave sesame glaze.  
Served with mashed potatoes and sauteed vegetable medley

**\$28.5/PERSON**



**CATERING MENU**

**Celebrate those  
Special Days & Special  
Occasions...Deliciously!**

7716 MAPLE AVENUE  
PENNSAUKEN, NJ 08109  
856-356-2050

# CASUAL AND EASY GOING...OUR TACO PARTY

## Starters

Chips, Salsas & Black Bean Dip on Tables (GF) (Vegan)

Add Guacamole \$3/ person

Family Style Loaded Nachos topped with pinto beans, cheese, pickled jalapenos, lettuce, black olives, pico de gallo, guacamole & crème (GF) (V)

## Entrees

*Choice of three different tacos, plattered and served family style:*

Taco beef on crunchy corn shells with cheese, lettuce & tomatoes (GF)

Red chile chicken on soft flour tortillas with cheese, lettuce & tomato

Roasted zucchini & mushroom on soft flour tortillas with cheese & smoked cotija

Pulled pork soft corn tortillas with chopped cilantro and onion with tomatillo-avocado salsa (GF)

## Suggestions to enhance Your Taco Party:

Replace any of the above tacos with one of the following for an extra \$3 per person

Replace any Two above for an extra \$5 per person:

Chipotle peanut bbq jackfruit tacos on flour tortillas with pickled red onion (Vegan)

Tacos al Pastor grilled marinated pork loin on soft corn tortillas with pineapple salsa, chopped cilantro & onion (GF)

Grilled steak tacos on soft corn tortillas with caramelized onion & roasted tomato-jalapeno salsa (GF)

Chipotle shrimp tacos on warm corn tortillas with zesty slaw & tomatillo-avocado salsa (GF)

## Sides

Bowls of red rice and pinto beans and Crème and Cholula

**\$19.95/PERSON**

# FAMILY STYLE FAJITA PARTY



## SERVED PLATTERED AND FAMILY STYLE

### Starters

Warm Pinto Bean & Chorizo Dip, Red & Green Salsa, Queso Dip with Chips. Add Guacamole \$3/ person

### Entrees

Platters of Grilled Shrimp, Steak & Chicken for your Fajitas

### Served with:

Warm Corn and Flour Tortillas, Bowls of Red Rice & Black Beans, Bowls of Pico de Gallo, Guacamole and Crème, Lettuce & Grated Cheese

**\$26.50/PERSON**

## BARS AVAILABLE

Cash bar - guests pay for their own individual drinks

Tab bar - we will run a tab for alcohol and present to you at the end of the party

Pitchers - \$24 Margaritas, \$28 Sangria,

\$20 Mimosas or Bloody Mary

\$15 Coors, \$16 Yuengling

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# BRUNCH, LUNCH OR BOTH? IT'S YOUR CHOICE!

## Starters

Cinnamon tortilla chips with brunch dipping crème on table upon arrival.

Fruit cup with lime agave glaze and fresh mint garnish

Add guacamole & chips \$3/ person

## Entrees...Choose 4 entrees

Bacon & Three-Cheese Omelet with chile roasted potatoes garnished with sauteed red & green peppers and onions

Pan Perdida Mexican style French Toast with mixed berry salsa, garnished with whipped cream & powdered sugar

Classic grilled chicken caesar wrap...our Grilled chicken breast & romaine lettuce tossed with our caesar dressing, queso, corn tortilla croutons & roasted red pepper in a flour tortilla. With cilantro slaw.

Crunchy Beef Taco Plate with three crispy corn tortillas, taco beef, cheese, lettuce, tomato & Crème. Served with red rice & pinto beans

Vegan Buffalo Cauliflower Tacos... two soft flour tortillas with lightly fried cauliflower tossed with our vegan buffalo sauce & shredded lettuce. Served with a side of vegan blue cheese sauce, red rice and pinto beans

Breakfast Quesadilla with spinach, vegetarian soy chorizo, egg and cheese. Served with pico de gallo, crème chile with roasted potatoes. Garnished with sauteed red & green peppers and onions

Steak & Egg Fajita Wrap...Tender steak sauteed with onions, peppers and our Mexican bbq sauce & fluffy scrambled eggs with cheese in a flour tortilla. Served with chile roasted potatoes & garnished with sauteed red & green peppers and onions with pico de gallo, crème and guacamole

Grilled Chicken Pineapple Jicama Salad with toasted pecans, roasted red peppers, mixed lettuces & pineapple vinaigrette

**\$22.50/PERSON**