

EVENTS

AND FULL SERVICE

CATERING

menu

CALL 1.888.TORTILLA TODAY

888.867.8455 TO PLACE YOUR CATERING ORDER

BREAKFAST BUFFET

Available for groups of 25 or more.

Monday – Saturday, 8AM to 11AM Served for 1.5 hours. Includes Coffee, Hot Tea and Orange Juice.

ACAPULCO GRANDE BREAKFAST

14.99 per person

Scrambled Eggs
Bacon or Sausage
Corn or Flour Tortillas
Mexican Potatoes
Refried Beans
Fresh Fruit
Chilaquiles
Sweet Corn Cake

Enhance your breakfast experience with a couple of additions:

Waffle Station add \$2 per person

Omelette Station add \$3 per person



PLATED MENU

Available for groups of 25 and under.

Lunch available Monday – Friday IIAM to 2PM
Dinner available every day.

TROPICAL

Lunch 15.99 • Dinner 25.99

TACOS DE LA CALLE

Trio of street tacos, carnitas, steak, chicken, sautéed vegetables, charro beans

TOSTADA COMPUESTA

Crispy corn tortilla, refried beans, lettuce, vinaigrette, jack & cheddar cheese, tomatoes, guacamole, choose picadillo beef, carnitas, shredded beef or chicken

ENCHILADAS RANCHERAS

Grilled chicken, guajillo-seared tortillas, jack cheese, salsa ranchera, sour cream, rice, refried beans

ALL TIERS INCLUDE: Soft Drink, Lemonade, Iced Tea or Coffee.

DINNERS INCLUDE: Chips and Salsa, Mexican Caesar Salad or Tortilla Soup and our Traditional Flan.

ADD GUACAMOLE to each entrée for \$2 per person.



PLATED MENU

Continued from previous page.

SOL DE ACAPULCO

Lunch 18.99 • Dinner 27.99

BAJA FISH TACOS

Crispy Dos Equis beer battered pollock, cabbage, pineapple-mango relish, smoked jalapeño tartar sauce, charro beans, fresh vegetables

ENCHILADAS SUIZAS

Grilled chicken, guajillo-seared tortillas, salsa tomatillo, jack & cotija cheese, sour cream, rice, refried beans

ASADA BURRITO

Chicken, pico de gallo, jack cheese, salsa ranchera, sour cream, rice, refried beans

COSTA DEL MAR

Lunch 20.99 • Dinner 30.99

SEAFOOD TRIO

Tropical salmon, shrimp brochette and crab & shrimp enchilada, sautéed vegetables, rice

CARNE ASADA Y CAMARONES

8 oz. hanger steak, shrimp, potatoes, onions, peppers, rice, chimichurri sauce

TROPICAL SALMON

Garlic-butter sauce, roasted ginger-pineapple salsa, rice, sautéed vegetables, bok choy



BUFFETMENU

Available for groups of 25 or more.

Lunch available: Monday – Friday 11AM to 2PM (Saturday at limited locations)

Dinner available everyday • All buffets are served for 1.5 hours

TACO Y TOSTADA BAR BUFFET

Shredded Chicken and Beef • Hard Shell Tacos and Tostadas • Lettuce • Tomatoes • Cheese
Upgrade to Grilled Steak or Grilled Chicken for \$2 per person

Adults - Lunch 15.99 | Dinner 20.99 Kids (2-12 yrs.) - Lunch 9.99 | Dinner 12.99

COMBINACIONES BUFFET

Mexican Caesar Salad • Tortillas

CHOOSE 1 ENTRÉE FOR LUNCH AND 2 FOR DINNER:

Roasted Yucatán Chicken • Steak Picado • Carnitas • Chile Verde Chile Colorado • Steak Ranchero • Chicken Picado • Pollo con Crema

Adults - Lunch 17.99 | Dinner 24.99 Kids (2-12 yrs.) - Lunch 11.99 | Dinner 14.99

GRANDE FAJITA BUFFET

LUNCH: Chicken Fajitas or Steak Fajitas • Tortillas Fajita Vegetables • Mexican Caesar Salad

DINNER: Chicken Fajitas and Steak Fajitas • Tortillas Sweet Corn Cake • Fajita Vegetables • Mexican Caesar Salad

Adults - Lunch 19.99 | Dinner 26.99 Kids (2-12 yrs.) - Lunch 13.99 | Dinner 16.99

ALL BUFFETS INCLUDE: Choice of Soft Drink, Lemonade, Iced Tea or Coffee, Chips & Salsa, Enchilada Pie, Rice, Beans, Sour Cream and Pico de Gallo.

Choice of a Chocolate Chip Cookie or a Complimentary Cake Cutting.

DINNER BUFFETS INCLUDE: All of the above, plus fresh fruit.

HANDMADE TORTILLA STATION available for any Buffet for \$50.

ADD GUACAMOLE to each Buffet for \$2 per person.



APPETIZER MENU

Available as buffet or tray passed.

Buffet is served for 1.5 hours maximum.

Calamari Frito
Ceviche Rojo
Alitas Mexicanas
Vegetable Crudité Tray
Fresh Seasonal Fruit Tray
Chicken Chimichangas
Beef Taquitos
Chicken Taquitos
Carnitas Taquitos
Guacamole

Choose 3 for \$16.99 per person Choose 4 for \$19.99 per person Choose 5 for \$23.99 per person Additional Item \$4.00 each per person

Soft Drinks, Iced Tea, Lemonade for \$3.49 per person House Margaritas \$7.00



EVENT GUIDELINES

- I. All private rooms have a minimum dollar amount for food and beverage that has to be purchased in order to secure your event. Food and beverage minimums vary depending on the date and time of your event. If the minimum requirement is not met, the difference will be charged in the form of a room charge at the conclusion of your event.
- 2. A confirmation deposit is required for any event arrangements. Deposit will be applied towards your final bill the day of your event. Deposits are considered non-refundable; they may be applied to a rescheduled event provided by Acapulco within 6 months from the original date.
- 3. A guaranteed number of guests are to be confirmed 7 days prior to your event. Final billing is based on the minimum guaranteed number stated on the contract or your actual guest attendance, which ever number is greater. All menus must be finalized within 7 days of your event.
- 4. Acapulco must be informed and approve any outside food and beverage the guest is planning to bring to each event. A corkage fee will apply to any wine or champagne that is provided by the guest and not ordered through Acapulco.
- 5. Final payment is required at the conclusion of the event. We accept Visa, MasterCard, Discover and American Express or cash. We are unable to accept personal checks or company checks as final payment for events.
- 6. Buffet Menus are for a minimum of 25 guests and can be customized to fit your needs. Additional food, if needed, may be purchased at the restaurant during your event. Under no circumstances are any food items on a buffet allowed to be taken as "To-Go".
- 7. Sit-down Menus are available for groups of 25 or less and can be customized to fit your needs.
- 8. All beverages including soft drinks, iced tea, coffee and alcoholic beverages will be charged upon consumption unless they are included in your package. Guests can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount they would like to host for beverages or limit the type of beverages served at their event.

