

# TORTILLA★COAST

## CAPITOL HILL CATERING

### **THANK YOU FOR CONSIDERING TORTILLA COAST TO HOST YOUR EVENT!**

Our catering department will work with you to accommodate all of your event needs. The following spaces are available for use and can be customized to your specific needs.

#### **THE RIO ROOM**

A fully private and inviting space, subtle in decor with warm tones of the Southwest.

Perfect for seated events up to 45 people or cocktail receptions up to 50 people.

*Minimum F&B Purchase: \$200 Breakfast / \$350 Lunch / \$500 Evening*

#### **THE MAYAN ROOM**

A semi-private space with a festive atmosphere.

Perfect for intimate seated events up to 15 people or cocktail receptions up to 20 people.

*Minimum F&B Purchase: \$200 Lunch / \$300 Evening*

#### **THE MESA DECK**

A semi-private reception area brightened with floor to ceiling windows.

Perfect for seated events up to 65 people or cocktail receptions up to 120 people.

*Minimum F&B Purchase: \$200 Breakfast / \$1200 Evening*

#### **THE LOWER DECK**

A semi-private reception area adjacent to our Bar space brightened with windows.

Perfect for seated events for up to 25 people.

*Minimum F&B Purchase: \$200 Breakfast only*

#### **"HALF RESTAURANT"**

Use the entire Lower Deck and Bar for events up to 175 people.

Great for fundraisers, holiday parties and large social gatherings!

*Inquire about pricing*

#### **"THE WHOLE ENCHILADA"**

Use the entire restaurant for a private dinner or cocktail party for 200+.

Our lively and colorful atmosphere is perfect for eating, dancing and entertainment!

*Inquire about pricing*

#### **OFF-PREMISE CATERING**

*Inquire about pricing and availability*

***MINIMUM PURCHASE IS FOR FOOD AND BEVERAGE COMBINED  
AND DOES NOT INCLUDE TAX OR SERVICE FEES. MINIMUMS SUBJECT TO CHANGE.***

**CONTACT US AT [EVENTS@TORTILACOAST.COM](mailto:EVENTS@TORTILACOAST.COM) OR (202) 465-4677**

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## CAPITOL HILL CATERING

### **BREAKFAST BUFFET OPTIONS**

*SERVED BUFFET STYLE HOWEVER IS NOT ALL-YOU-CAN-EAT.*

#### **CONTINENTAL**

Assorted muffins, croissants and danish, served with seasonally sliced fruit.

Includes orange juice, coffee, and tea.

*\$12.75*

#### **SUNRISE**

Huevos rancheros, Mexican roasted potatoes, crisp bacon strips, warm tortillas, breakfast breads & pastries, and seasonally sliced fruit.

Includes orange juice, coffee, and tea.

*\$15.00*

#### **DELUXE**

French toast served with scrambled eggs, seasonally sliced fruit and your choice of bacon **–OR–** chorizo.

Includes orange juice, coffee and tea.

*\$15.25*

#### **FIESTA**

Scrambled egg and chorizo casserole served with warm corn tortillas, black beans and rice, breakfast breads and seasonally sliced fruit.

Includes orange juice, coffee and tea.

*\$15.75*

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### APPETIZERS

**MINI FAJITA STEAK  
OR CHICKEN SKEWERS**

*(3 pieces per order)*  
Skewed with red onions  
\$3.00

**MEXICAN PINWHEELS**

*(3 pieces per order)*  
Flour tortillas rolled w/cream  
cheese  
& pico de gallo  
\$1.75

**QUESADILLAS**

*(3 pieces per order)*

**GRILLED CHICKEN**

**OR GARDEN STYLE**

\$2.75

**GRILLED FAJITA STEAK**

**OR SHRIMP**

\$3.50

**CHIPS & SALSA**

\$1.25

**CHIPS, SALSA &**

**CHILI CON QUESO**

\$2.50

**CHIPS, SALSA &**

**GUACAMOLE**

\$2.75

**CHIPS, SALSA, CHILI CON**

**QUESO, & GUACAMOLE**

\$4.25

**CHIPS, SALSA, SUNSET**

**SAUCE, & GUACAMOLE**

\$4.25

**CHICKEN FLAUTAS**

*(3 pieces per order)*

Corn tortillas filled with  
ranchera chicken & served with  
sour cream  
\$2.50

**MINI EMPANADAS**

*(2 pieces per order)*

Pastry shell filled w/spicy  
ground beef  
\$2.75

**CRUDITÉS**

*(per person)*

Fresh seasonal vegetables  
served with house dressing  
\$2.50

**~ITEMS BELOW REQUIRE A FORK~**

**OUR FAVORITE TAMALES**

*(1 per order)*

**HOUSEMADE GROUND BEEF TAMALES**

Topped with tex-mex gravy  
\$3.75

**HOUSEMADE SEASONED CHICKEN TAMALES**

Topped with tomatilla sauce  
\$3.75

**MINI BURRITOS**

*(1 per order)*

**SEASONED GROUND BEEF MINI BURRITO**

Topped w/beef gravy & cheese  
\$3.75

**SHREDDED RANCHERA CHICKEN MINI  
BURRITO**

Topped w/tomatilla sauce & cheese  
\$3.75

**SPINACH & MUSHROOM MINI BURRITO**

Topped w/tomatilla sauce & cheese  
\$3.75

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## CAPITOL HILL CATERING

### ENTREES

**ALL ENTREES ARE SERVED WITH MEXICAN RICE & BLACK BEANS**

All catering events are served buffet style, however are not all-you-can-eat.

*Please note: Entrées do not include chips and salsa.*

#### **TEX-MEX COMBO**

Shredded Chicken in Ranchero  
Sauce

Seasoned Ground Beef

Hard Shell Tacos and Warm  
Soft Tortillas

Sides of Lettuce, Tomato &  
Cheddar Cheese

Served with Cheese Enchiladas  
\$13.00

\*Vegetarian Tacos available  
upon request \$9.00

#### **FAJITAS**

Marinated Steak and Chicken  
Breast

Sautéed Onions & Peppers

Homemade Soft Flour Tortillas

Sides of Guacamole, Pico de  
Gallo & Sour Cream

Served with Cheese Enchiladas  
\$15.00

\*Vegetarian Fajitas available  
upon request \$10.00

#### **BLACKENED FISH**

##### **W/PINEAPPLE SALSA**

Seasonal fish rubbed with  
blackening seasoning, baked  
Served with pineapple salsa.

\$17.00

**ADD A GARDEN SALAD TO YOUR BUFFET  
FOR AN ADDITIONAL \$2.95 PER PERSON**

### DESSERTS

#### **ASSORTED COOKIES**

(1 per order) \$2.50

#### **ARROZ CON LECHE**

Mexican style rice pudding. White rice cooked  
with milk, sugar, hint of vanilla and cinnamon.

(1 per order) \$3.50

#### **XANGO**

Caramel cheesecake, wrapped in a flour tortilla and  
fried golden brown

(1 per order) \$4.50

#### **CHOCOLATE BROWNIE**

(1 per order) \$2.75

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## CAPITOL HILL CATERING

### BAR OPTIONS

*Prices subject to change.*

#### **OPEN BAR HOST TAB - BASED ON CONSUMPTION**

Charges based on individual consumption and added to the hosts' final bill at end of event.

#### **CASH BAR**

Each guest is required to pay own charges for all alcohol ordered cash bar.  
We will only accept cash unless otherwise agreed upon, no credit cards or other forms of payment accepted.

#### **DRINK TICKETS**

Available upon request. They're a great way to control costs if you're on a budget.

#### **NON-ALCOHOLIC PACKAGE**

Includes unlimited sodas and iced tea  
*\$2.95 per person*

## HOURLY PACKAGES

**PRICES BELOW ARE PER PERSON PER HOUR**

**ALL PACKAGES BELOW INCLUDE NON-ALCOHOLIC DRINKS**

#### **BEER ONLY BAR**

*\$9/\$8/\$7*  
*\$9 per person- First Hour*  
*\$8 per person- Second Hour*  
*\$7 per person-Third Hour*

#### **FROZEN MARGARITA ONLY BAR**

Frozen Original & Strawberry  
*\$9/\$8/\$7*

#### **MARGARITA ON THE ROCKS ONLY BAR**

Gold Coast on the Rocks  
*\$10/\$9/\$8*

#### **BEER & FROZEN MARGARITA BAR**

Selection of Domestic & Import Beers  
Frozen Original & Strawberry Margaritas  
*\$10/\$9/\$8*

#### **BEER & MARGARITA ON THE ROCKS**

Selection of Domestic & Import Beers  
Gold Coast Margaritas on the Rocks  
*\$11/\$10/\$9*

#### **BEER & WINE BAR**

Selection of Domestic & Import Beers  
With House Red & White Wines  
*\$11/\$10/\$9*

#### **BEER, WINE & FROZEN MARGARITA BAR**

Selection of Domestic & Import Beers,  
House Red & White Wines  
Frozen Original & Strawberry Margaritas  
*\$12/\$11/\$10*

#### **BEER & MARGARITA ON THE ROCKS BAR**

Selection of Domestic & Import Beers with  
House Red & White Wines  
Gold Coast Margaritas on the Rocks  
*\$13/\$12/\$11*

#### **THE DELUXE BAR**

Selection of Domestic & Import Beers.  
Frozen Margaritas OR Margaritas on the Rocks.  
House Red & White Wines OR Housemade Sangria,  
Basic House Rail Liqueur *\$14/\$13/\$12*

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## CAPITOL HILL CATERING

### **FAQ'S**

#### **HOW MANY CATERING SPACES DO YOU**

**OFFER?** Tortilla Coast on Capitol Hill has four Private and Semi-Private spaces.

#### **CAN I BUY OUT THE ENTIRE RESTAURANT?**

Yes! We offer the option of buying out either half the restaurant or the entire restaurant (what we like to call the Whole Enchilada!).

#### **DO YOU CHARGE ROOM RENTAL FEES AND WHAT ARE YOUR SPACE CAPACITIES?**

Tortilla Coast is unique in that we do not have specific room rental fees. We do, however, have Food & Beverage minimums. As long as the minimum is met or exceeded, no room rental fee is assessed. Minimums are based on the total amount of Food & Beverage consumed before gratuity & taxes. Food & Beverage minimum and room capacities are listed on the first page of this document.

#### **WHAT ABOUT SERVICE CHARGES AND**

**TAXES?** Service Charges range between \$85-\$100 + 3%, or a total of 21%—whichever is greater based on your food & beverage. DC Sales Tax is 10%.

**WHEN IS MY FINAL GUEST COUNT DUE?** Your final guest count is due by 5:00 PM no less than three (3) full business days before your event. If, for example, your event were on a Thursday, your guest count would be due by 5:00 PM on Friday of the prior week. If the Catering Office does not hear from you, then your final guest count will be determined by the number of guests reflected on your most recent contract. Please call or email all final guest counts directly to the Catering Office (the restaurant is unable to take these calls).

**WHAT IF I NEED TO CANCEL AN EVENT?** All cancellations must be in writing and received by 5:00 PM as follows:

**At least 5 full business days before your event—** you will not be charged any cancellation fees. For example, if your event were on Wednesday, we would need to receive your cancellation letter by no later than 5:00 PM on Tuesday of the prior week.

**2-4 full business days before your event—** you will be charged one-half the cost of your agreed food and beverage, along with the full amount of your service charge.

**24 hours or less before your event—** you will be charged the full amount of your agreed food and beverage, along with the full amount of your service charge.

**MAY I DECORATE THE ROOM?** Any decorating ideas must be discussed and approved no less than one (1) week before your event. If approved, the space can be made available to you up to 30 minutes ahead of the event for decorating. Nothing may be attached in such a way as to leave marks, residue or damage, and any decorations involving balloons must be weighted down.

**MAY I BRING MY OWN CENTERPIECES & FLOWERS?** You are welcome to provide your own arrangements.

**MAY I BRING MY OWN DESSERT (LIKE A BIRTHDAY CAKE)?** You may bring in your own dessert. There is a \$25 outside dessert and cutting fee.

**MAY I HAVE LIVE ENTERTAINMENT OR USE MY OWN MUSIC?** Unfortunately, the size of the space and its proximity to the dining room does not allow for live entertainment unless you are buying out the entire restaurant. Music is provided by the restaurant from our dining room sound system. This system only plays special discs, so we can only provide music available from our third party music vendor.

**WHERE CAN MY GUESTS PARK?** There is street parking around the restaurant.

**WHAT OTHER SERVICES DOES TORTILLA COAST PROVIDE?** Linens: All tables and buffets are covered with white linens and black skirting, when applicable. We offer selections of colored napkins to theme or liven up your event in conjunction with the regular linens upon request.

**AV EQUIPMENT:** Tortilla Coast offers a selection of Screens and Easels for customer use upon request. Any additional AV needs can also be arranged by Tortilla Coast at cost upon request.

**SPECIALIZED FOOD REQUESTS:** Tortilla Coast is proud to offer gluten free, vegetarian and vegan food items upon request. Unfortunately, due to the nature of our cuisine, we cannot fulfill Kosher requests.