



CONTEMPORARY MEXICAN CUISINE

Special Events Prefix and Buffet Menus

Tina Nasevska

Special Events and Catering Sales Manager

212-286-0250 | Hristina.Nasevska@realmexrestaurants.com

640 Third Avenue New York, NY 10017

Silver Menu

includes: soft drinks, lemonade, iced tea or coffee

lunch \$40 per person • **dinner \$50** per person • add **guacamole \$5** per person
gratuity and sales tax not included

Starters choice of one

THE GRILL'S GARDEN SALAD

chilled field greens, jicama, tortilla strips and cotija cheese tossed with raspberry tamarind vinaigrette

FIRE-ROASTED TOMATO SOUP

creamy purée of grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices

Entrées choice of one

FRESH FISH TACOS

traditional fish soft tacos, pineapple mango salsa served with pasilla-cilantro green rice

GRILLED CHICKEN

grilled chicken breast served with grilled fresh vegetables, orange-achiote sauce, fingerling potatoes

CARNITAS YUCATAN

slow roasted garlic, achiote, lime and orange marinated pork, citrus-habanero marinated onions, red and black beans, pasilla-cilantro rice, avocado relish, sweet corn cake

VEGETARIAN FAJITAS

fresh vegetables, cotija cheese, grilled and served with sautéed onions, red bell peppers, pasilla chiles and black beans accompanied by fresh avocado relish, pico de gallo and handmade flour or corn tortillas

Dessert

TRADITIONAL MEXICAN FLAN



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Gold Menu

includes: soft drinks, lemonade, iced tea or coffee

lunch \$48 per person • **dinner \$58** per person • add **guacamole \$5** per person
gratuity and sales tax not included

Starters choice of one

CHICKEN TORTILLA SOUP

tender chicken breast, seasonal vegetables in a chicken-lime broth

TOSSED ROMAINE SALAD

crisp romaine lettuce tossed in our famous cilantro-pepita dressing, cotija cheese, roasted pepitas

Entrées choice of one

SHRIMP DIABLA

grilled skewered jumbo shrimp and seasonal vegetables served with red and black beans, pasilla-cilantro rice, orange-achiote and jalapeno butter sauces, sweet corn cake

GRILLED CHICKEN

grilled chicken breast served with grilled fresh vegetables, orange-achiote sauce, fingerling potatoes

CARNE ASADA

grilled marinated skirt steak, cheese enchilada, red and black beans, citrus-habanero marinated red onions, pico de gallo, sweet corn cake

CHILE RELLENO

red chile sauce with pineapple-mango salsa served with black beans, pasilla-cilantro rice and sweet corn cake

Dessert

CHOCOLATE CREME BRULÉE



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Diamond Menu

includes: soft drinks, lemonade, iced tea or coffee

lunch \$54 per person • **dinner \$64** per person • add **guacamole \$5** per person
gratuity and sales tax not included

Starters choice of one

TOSSED ROMAINE SALAD

crisp romaine lettuce tossed in our famous cilantro-pepita dressing, cotija cheese, roasted pepitas

GARDEN SALAD

chilled field greens, jicama, tortilla strips and cotija cheese tossed with raspberry tamarind vinaigrette

CHICKEN TAQUITOS

pico de gallo, tomatillo-avocado and red pepper dipping sauce

FIRE-ROASTED TOMATO SOUP

creamy purée of grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices

CHICKEN TORTILLA SOUP

tender chicken breast, seasonal vegetables in a chicken-lime broth

Entrées choice of one

NORWEGIAN SALMON

Norwegian salmon with fingerling potatoes and grilled asparagus

GRILLED CHICKEN

grilled chicken breast served with mesquite grilled fresh vegetables, orange-achiote sauce, fingerling potatoes

CARNE ASADA Y CAMARONES

grilled marinated skirt steak and shrimp and vegetable skewer, citrus- habanero marinated red onions, red & black beans, cilantro rice, salsa fresca

CHIPOTLE BARBEQUE RIBS

chipotle-tamarind barbeque pork ribs, red & black beans, seasoned fries

VEGETARIAN FAJITAS

fresh vegetables, cotija cheese, grilled and served with sautéed onions, red bell peppers, pasilla chilles and black beans accompanied by fresh avocado relish, pico de gallo and handmade flour or corn tortillas

Dessert

CARAMELIZED FRUIT FLAUTAS



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Exclusive Menu

includes: soft drinks, lemonade, iced tea or coffee

lunch \$70 per person • **dinner \$80** per person • add **guacamole \$5** per person
gratuity and sales tax not included

Starters choice of one

CHIPOTLE BARBECUE SHRIMP

sautéed jumbo shrimp, roasted red peppers, roasted pasilla chiles and chipotle-tamarind barbecue sauce

FIRE-ROASTED TOMATO SOUP

creamy purée of grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices

CHICKEN TORTILLA SOUP

tender chicken breast, seasonal vegetables in a chicken-lime broth

STEAK NACHOS

blue corn tortillas, grilled skirt steak, black beans, jack cheese, pico de gallo, avocado relish and sour cream

TOSSED ROMAINE SALAD

crisp romaine lettuce tossed in our famous cilantro-pepita dressing, cotija cheese, roasted pepitas

GARDEN SALAD

chilled field greens, jicama, tortilla strips and cotija cheese tossed with raspberry tamarind vinaigrette

Entrées choice of one

NORWEGIAN SALMON

Norwegian salmon with fingerling potatoes and grilled asparagus

DRY-RUBBED 12OZ RIBEYE

roasted chimichurri sauce

DOUBLE CUT BONE-IN PORK CHOP

al pastor marinade, pineapple salsa, achiote sauce

RACK OF ST. LOUIS RIBS

tamarind barbecue sauce

CHILE RELLENO

red chile sauce with pineapple-mango salsa served with black beans, pasilla-cilantro rice and sweet corn cake

VEGETARIAN FAJITAS

grilled fresh vegetables, sautéed onions, red bell peppers, pasilla chilles, cotija cheese and black beans accompanied by avocado relish, pico de gallo and handmade flour or corn tortillas

Sides for the Table choose three

RICE & BEANS

PAPAS BRAVAS

STREET CORN

SEASONED

YUCCA FRIES

FIRE-ROASTED BROCCOLINI

SAUTÉED SPINACH

GRILLED SHRIMP

SWEET CORN CAKE

Dessert choice of one

TRADITIONAL MEXICAN FLAN

CHOCOLATE CRÈME BRÛLÉE

CHOCOLATE BROWNIES



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Buffet Menu

includes: soft drinks, lemonade, iced tea or coffee

25 person minimum

all buffets are served for 1.5 hours • gratuity and sales tax not included

Taco

lunch \$34 per person • **dinner \$44** per person add **guacamole \$5** per person

grilled chicken and steak served with shredded cabbage mix, pico de gallo, jack cheese, sour cream, fresh handmade tortillas, pasilla-cilantro green rice, refried black beans, and romaine salad with creamy cilantro-pepita dressing, sweet corn cake

Fajita

lunch \$40 per person • **dinner \$50** per person add **guacamole \$5** per person

grilled chicken and steak fajitas served with onions, pasilla chiles, red peppers, salsas roja and quemada, sour cream and fresh handmade tortillas. Also served with pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing, sweet corn cake

Southwestern choice of three

lunch \$44 per person • **dinner \$54** per person add **guacamole \$5** per person

steak fajitas, chicken fajitas, cheese enchiladas, chicken enchiladas, chicken taquitos, chile rellenos, chicken quesadillas. served with pasilla-cilantro green rice, refried black beans, romaine salad with creamy cilantro-pepita dressing, sweet corn cake, fresh fruit

The "Sinigual" choice of three

lunch \$50 per person • **dinner \$60** per person add **guacamole \$5** per person

filet mignon enchiladas, chipotle barbecue ribs, grilled norwegian salmon, grilled chicken, mexican shrimp fajitas or carnitas yucatán. served with pasilla-cilantro rice, fresh seasonal vegetables, romaine salad with creamy cilantro-pepita dressing, fresh fruit, handmade tortillas

Desserts choice of one

CHOCOLATE BROWNIES additional \$7 per person

CHOCOLATE CRÈME BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person



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Appetizer Menu

includes: tortilla strips, salsa fresca, soft drinks, lemonade, iced tea or coffee

25 person minimum

all buffets are served for 1.5 hours • gratuity and sales tax not included

choose **4 items \$30** per person • choose **5 items \$35** per person • choose **6 items \$40** per person
additional **items \$4** per person • add **guacamole \$5** per person

Options

QUESADILLAS

chicken, beef, carnitas, vegetarian, cheese

ENCHILADAS

blue corn and jack cheese, chicken and roasted corn

CHIPOTLE BARBEQUE SHRIMP

BBQ RIBS

TAQUITOS

chicken

FLAUTAS

chicken, carnitas, beef, vegetarian

NACHOS

chicken, beef, vegetarian, cheese

TACOS

chicken, shrimp, carnitas, vegetarian, cheese

SLIDERS

steak, carnitas, chicken, vegetarian

YUCCA FRIES

VEGETABLE CRUDITÉ

STREET CORN

ASSORTED FRESH FRUIT

Desserts

choice of one

CHOCOLATE BROWNIES additional \$7 per person

CHOCOLATE CRÈME BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person



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Passed Hors D'oeuvres Menu

includes: tortilla strips, salsa fresca, soft drinks, lemonade, iced tea or coffee

25 person minimum

hor d'oeuvres are passed for 1.5 hours • gratuity and sales tax not included

choose: **5 items \$45** per person • **6 items \$50** per person • **7 items \$55** per person
additional **items \$5** per person • add **guacamole \$5** per person

Options

QUESADILLAS

*chicken, shrimp, beef, carnitas,
vegetarian, cheese*

CHIPOTLE BARBEQUE SHRIMP SKEWER

ASSORTED FRESH FRUIT SKEWERS

SLIDERS

steak, carnitas, chicken, vegetarian

TAQUITOS

chicken

BBQ RIBS

NACHOS

chicken, beef, vegetarian, cheese

FLAUTAS

chicken, carnitas, beef, vegetarian

YUCCA FRIES

STREET CORN

Desserts

choice of one

CHOCOLATE BROWNIES additional \$7 per person

CHOCOLATE CRÈME BRÛLÉE additional \$9 per person

TRADITIONAL MEXICAN FLAN additional \$10 per person



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Open Bar Packages

minimum two hours

gratuity and sales tax not included

Silver

\$30.00 per person for the first two hours • **\$10.00** per person for each additional hour

HOUSE MARGARITAS • MOJITOS • HOUSE WINE BY GLASS (red or white)
and all **DRAFT BEERS**

Reposados

\$40.00 per person for the first two hours • **\$15.00** per person for each additional hour

GOLDEN and CADILLAC MARGARITAS • MOJITOS • HOUSE WINE BY GLASS (red or white), **BEERS** as well as any **HOUSE LIQUOR** with soft drinks mixers.
(shots not included)

Anejos

\$60.00 per person for the first two hours • **\$20.00** per person for each additional hour

Any drink selection by glass from the bar menu. Any wine or draft beer. Any premium, call or well drink. (shots not included)



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Special Event Guidelines

All semi-private rooms have a minimum dollar amount of food that has to be purchased in order to secure your Special event. Food minimums vary depending on the date and time of your banquet event. If the minimum food requirement is not met the difference will be charged in the form of a room charge at the conclusion of your event.

A confirmation deposit is required for any Special event arrangements. Deposit will be applied towards your final bill the day of your event. Deposit is refundable by either party if a written cancellation notice is received within 72 hours of payment and the deposit is non-refundable thereafter under any circumstances. Deposits may be applied to a rescheduled event provided by Sinigual within 6 months from the original date.

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, whichever number is greater. All menus must be finalized within 7 days of your event.

Sinigual must be informed and approve any outside food the guest is planning to bring to each event. Sinigual does not allow guests to bring their own wine, beer or liquor. A cake cutting fee will not be applied when any special occasion cake is purchased from an outside bakery and brought into Sinigual.

Final payment is required at the conclusion of the event. We accept Visa, MasterCard, Discover, American Express and Diner's Club or cash. We can accept personal checks or company checks as final payment for Special events only when checks are sent at least 2 weeks prior to the event.

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 the night of the event. Under no circumstances are any food items on a buffet allowed to be taken as "to-go".

Sit down Menus are available for any number of guests and can be customized to fit your needs. Guest 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 Special event.



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