



# 2026 EVENT MENUS



(ABOUT)

## *Our Story*

Our recipes originate from the Ortega family, which was among the first to prepare a repertoire of Baja cuisine, such as beans, rice and steamed lobster in Baja's lobster village of Puerto Nuevo in the 1950s. These traditional flavors of Puerto Nuevo are celebrated with our world famous grilled lobster, served Baja-style with rice, beans, drawn butter, grilled lime and a large handmade flour tortilla.

# *Our Event Spaces*



## **FULLY PRIVATE MEZZANINE LEVEL**

F&E MINIMUM \$800

45 PEOPLE

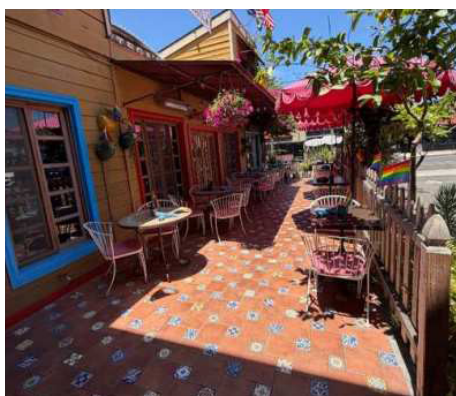




## MAIN DINING ROOM

F&E MINIMUM \$1500

45 PEOPLE



## SEMI PRIVATE BOOTH

F&E MINIMUM \$500

16 PEOPLE



## PATIO

F&E MINIMUM \$1200

30 PEOPLE

## **PLATED CANTINA BRUNCH**

@ \$25.00++/ per person

### **16 GUESTS MINIMUM REQUIRED**

Includes freshly made tortilla chips and salsa & coffee.

(Select One)

#### **TRES LECHES FRENCH TOAST**

Vanilla custard-soaked brioche bread topped with tres leches cream and cinnamon sugar

#### **BURRITO DE CHORIZO**

Scrambled eggs, pork chorizo, jack and Oaxaca cheese, and house potatoes, served with refried beans

#### **CHILAQUILES DE MOLE (V/GF)**

Crispy tortilla chips tossed in sweet and spicy mole, topped with crema, pickled red onion, cilantro, and cotija cheese, served with refried beans

#### **CHILAQUILES LOS ROJOS (V/GF)**

Crispy tortilla chips tossed in chile Chipotle salsa, crema, cilantro, pickled red onion, cotija cheese, and avocado, served with refried beans

#### **CHILAQUILES LOS VERDES (V/GF)**

Crispy tortilla chips tossed in tomatillo serrano salsa, crema, cilantro, pickled red onion, cotija cheese, and avocado, served with refried beans

#### **AVOCADO TOAST \***

Sourdough, guacamole, roasted corn, cotija cheese, pickled red onion, pea tendrils, poached egg, and salsa macha, served with house salad





## **PLATED GRAN FIESTA BRUNCH**

@\$35.00++/ per person

### **16 GUESTS MINIMUM REQUIRED**

Includes freshly made tortilla chips and salsa, coffee & 1 mimosa per person.

(Select One)

#### **TRES LECHES FRENCH TOAST**

Vanilla custard-soaked brioche bread topped with tres leches cream and cinnamon sugar

#### **SURF & TURF OMELET**

Oaxaca cheese, steak, and shrimp omelet topped with chipotle crema, guacamole, & pico de gallo, house potatoes and tortillas

#### **CHILAQUILES DE MOLE (V/GF)**

Crispy tortilla chips tossed in sweet and spicy mole, topped with crema, pickled red onion, cilantro, and cotija cheese, refried beans

#### **CHILAQUILES LOS ROJOS (V/GF)**

Crispy tortilla chips tossed in chile Chipotle salsa, crema, cilantro, pickled red onion, cotija cheese, and avocado, refried beans

#### **CHILAQUILES LOS VERDES (V/GF)**

Crispy tortilla chips tossed in tomatillo serrano salsa, crema, cilantro, pickled red onion, cotija cheese, and avocado, refried beans

#### **STEAK BREAKFAST BURRITO**

Scrambled eggs, jack and Oaxaca cheese, potatoes, crema, guacamole, refried beans





## **PLATED MERCADO LUNCH**

@\$45.00++/ per person

### **16 GUESTS MINIMUM REQUIRED**

Includes freshly made tortilla chips and salsa.

### **STARTER**

*Select one*

#### **SWEET CORN BISQUE**

Roasted poblano and cilantro

#### **ORTEGA'S SALAD**

Mixed greens, avocado, garbanzo beans, black bean corn salsa, queso fresco, cotija and honey vinaigrette

### **MAIN**

*Select one*

#### **SHRIMP ENCHILADAS**

Salsa roja, jack cheese, mushroom, spinach, pico de gallo, cotija, queso fresco, crema and cabbage

#### **LOBSTER TACOS**

Butter lobster, chipotle crema, avocado puree, crispy onion and cilantro

#### **CARNITAS PLATE**

Slow-roasted pork with avocado salsa verde, pickled red onions, pickled carrots, radish and lime served with charro beans and house made tortillas

#### **CHILE RELLENO**

Poblano chile stuffed with jack and Oaxaca cheese with tomato sauce, served with Mexican rice and house made tortillas

### **DESSERT**

*Select One*

#### **COCONUT FLAN**

Creamy Coconut milk flan, Caramelized sugar and berries

#### **CHURROS CON CHOCOLATE**

Cream-filled churros with chocolate dipping sauce



## **PLATED HACIENDA LUNCH**

@\$55.00++/ per person

*Includes freshly made tortilla chips and salsa*

### **STARTER**

*Select One*

#### **SWEET CORN BISQUE**

Roasted poblano and cilantro

#### **CHICKEN TORTILLA SOUP**

Chipotle broth with onion, roasted tomato, cilantro, garbanzo beans, rice, tortilla strips, and avocado

#### **ORTEGA'S SALAD**

Mixed greens, avocado, garbanzo beans, black bean corn salsa, queso fresco, cotija and honey vinaigrette

### **MAIN**

*Select One*

#### **LOBSTER ENCHILADAS**

Roasted Poblano cream sauce, cotija, queso fresco, crema, cilantro, crispy onions

#### **PESCADO VERACRUZ**

Fresh fish with roasted tomato sauce, bell peppers, onion, capers, olives Mexican rice

#### **STEAK CARNE ASADA**

Marinated Steak, grilled broccolini, roasted cipollini onions, radish, grilled jalapeño, salsas, and nopal pico de Gallo, Mexican rice, beans, tortillas

#### **CHICKEN & MOLE**

Airline chicken breast with sweet and spicy mole, sesame seeds and cipollini onion served with Mexican rice and house made tortillas

### **DESSERT**

*Select One*

#### **COCONUT FLAN**

Creamy Coconut milk flan, Caramelized sugar and berries

#### **CHURROS CON CHOCOLATE**

Cream-filled churros with chocolate dipping sauce



## PLATED PUERTO NUEVO LOBSTER FIESTA

@\$70.00++/ per person

*Includes freshly made tortilla chips and salsa.*

### STARTER

*Served Family Style*

#### **CORN ON THE COB "ESQUITE"**

Grilled corn in the cob, spicy crema, Tajin, cotija cheese, and lime

### SECOND COURSE

*Select One*

#### **SWEET CORN BISQUE**

Roasted poblano and cilantro

#### **CHICKEN TORTILLA SOUP**

Chipotle broth with onion, roasted tomato, cilantro, garbanzo beans, rice, tortilla strips, and avocado

#### **ORTEGA'S SALAD**

Mixed greens, avocado, garbanzo beans, black bean corn salsa, queso fresco, cotija and honey vinaigrette

#### **CAESAR SALAD**

Baby romaine, garlic crouton, Parmesan and Caesar dressing





## PLATED PUERTO NUEVO LOBSTER FIESTA

*continued*

### MAIN

*Select One*

#### **LOBSTER TAIL & STEAK**

Lobster tail, grilled steak, served with Mexican rice, choice of beans, and house made tortillas

#### **LOBSTER TAIL & SHRIMP**

Lobster tail, marinated grilled shrimp, served with Mexican rice, choice of beans, and house made tortillas

#### **LOBSTER TAIL & CHICKEN**

Lobster tail, marinated grilled chicken breast, served with Mexican rice, choice of beans, and house made tortillas

#### **CHILE RELLENO**

Poblano chile stuffed with jack and Oaxaca cheese with tomato sauce, served with Mexican rice and house made tortillas

### DESSERT

*Select One*

#### **COCONUT FLAN**

Creamy Coconut milk flan, Caramelized sugar and berries

#### **TRES LECHES CAKE**

fresh strawberries

#### **CHURROS CON CHOCOLATE**

Cream-filled churros with chocolate dipping sauce





## **TACO FIESTA BUFFET**

@\$45.00++/ per person  
*Require a Minimum of 20 Guests*

### **SOUP, SALAD & SIDES**

#### **SWEET CORN BISQUE**

Roasted poblano and cilantro

#### **ORTEGA'S SALAD**

Mixed greens, avocado, garbanzo beans, black bean corn salsa, queso fresco, cotija and honey vinaigrette

#### **CHIPS AND SALSA**

House made tortilla chips and freshly made salsas

#### **REFRIED BEANS**

#### **CORN AND FLOUR TORTILLAS**

Crema Mexicana, cotija and queso fresco, pico de gallo, cabbage, pickled vegetables and limes

### **PROTEINS**

**CARNITAS | CARNE ASADA | GRILLED FISH | RAJAS**

### **DESSERT**

#### **CHURROS CON CHOCOLATE**

Cream-filled churros with chocolate dipping sauce





## **ENCHILADA FIESTA BUFFET**

@\$45.00++/ per person

### **SOUP, SALAD & SIDES**

#### **SWEET CORN BISQUE**

Roasted poblano and cilantro

#### **AVOCADO CAESAR**

Baby romaine, avocado, croutons, parmesan, and Caesar dressing

#### **CHIPS AND SALSA**

House made tortilla chips and freshly made salsas

#### **CHARRO BEANS MEXICAN RICE**

Crema Mexicana, Cotija and queso fresco, Pico de Gallo and limes

### **MAIN**

#### **SHRIMP ENCHILADAS**

Salsa roja, jack cheese, mushrooms, spinach, pico de gallo, cotija, queso fresco, crema, and cabbage

#### **ENCHILADAS SUIZAS**

Chicken, salsa verde, Oaxaca cheese, avocado, crema, pickled red onion, and cilantro

#### **ENMOLADAS**

Oaxaca cheese with sweet and spicy mole, crema and onion

### **DESSERT**

#### **CHURROS CON CHOCOLATE**

Cream-filled churros with chocolate dipping sauce



## **SABORES de MEXICO BUFFET**

@ \$55.00++/ per person

### **SOUP, SALAD & SIDES**

#### **CHICKEN TORTILLA SOUP**

Chipotle broth with onion, roasted tomato, cilantro, garbanzo beans, rice, tortilla strips, and avocado

#### **AVOCADO CAESAR**

Baby romaine, avocado, croutons, parmesan, and Caesar dressing

#### **CHIPS AND SALSA**

House made tortilla chips and freshly made salsas

#### **CHARRO BEANS**

#### **Mexican Rice**

#### **Corn and Flour Tortillas**

Pickled red onion, pickled carrots, radish, Pico de Gallo and limes

### **MAIN**

#### **CARNITAS**

Slow-roasted pork

#### **CHICKEN & MOLE**

Chicken breast with sweet and spicy mole, sesame seeds and cipollini onion

#### **CHILE RELLENO**

Poblano chile stuffed with jack and Oaxaca cheese with tomato sauce

### **DESSERT**

#### **COCONUT FLAN**

Creamy Coconut milk flan, Caramelized sugar and berries



# LA GRAN FIESTA BUFFET

\$65.00++/ per person

## SOUP, SALAD & SIDES

### CHICKEN TORTILLA SOUP

Chipotle broth with onion, roasted tomato, cilantro, garbanzo bean rice, tortilla strips, and avocado

### CORN ON THE COB "ESQUITE"

Grilled corn in the cob with spicy crema, Tajin, cotija cheese, and lime

### ORTEGA'S SALAD

Mixed greens, avocado, garbanzo beans, black bean corn salsa, queso fresco, cotija and honey vinaigrette

### CHIPS AND SALSA

House made tortilla chips and freshly made salsas

### CHARRO BEANS

#### Mexican Rice

#### Corn and Flour Tortillas

Crema Mexicana, Cotija and queso fresco, Pico de Gallo and limes

## MAIN

### PESCADO VERACRUZ

Fresh fish with roasted tomato sauce, bell peppers, onion, capers, olives served

### STEAK CARNE ASADA

Marinated grilled steak with grilled onions

### CHICKEN PIPPIAN

chicken breast with sweet and pippian, pepitas and cipollini onion

### ENMOLADAS

Oaxaca cheese with sweet and spicy mole, crema and onion

## DESSERT

### COCONUT FLAN

Creamy Coconut milk flan, Caramelized sugar and berries

### CHURROS CON CHOCOLATE

Cream-filled churros with chocolate dipping sauce

# *Beverage Packages*

Priced Per Person Per Hour | Bartender fee \$200



## **WELL MARGARITA PACKAGE**

**1 HOUR \$25++**

EACH ADDITIONAL HOUR \$10 +

## **PREMIUM MARGARITA PACKAGE**

**1 HOUR - \$35++**

EACH ADDITIONAL HOUR \$10 +

## **FULL PREMIUM BAR**

**2 HOURS - \$50 ++**

## **BEER | WINE | PROSECCO**

**1 HOUR - \$25++**

EACH ADDITIONAL HOUR \$10 ++



## *Frequently Asked Questions*

### **What is tax and gratuity?**

California state tax is 7.75% and we charge an automatic 22% gratuity for group reservations and private parties.

### **When is my final head count due?**

Ortega's requires a final guarantee to be submitted 5 business days prior to each event.

### **Do you allow outside music/DJs?**

We do not allow outside DJs unless it is a full buy out of the restaurant. Outside musicians are allowed per request at reasonable volume levels.

### **Do you allow outside Food/Beverage?**

We do not allow outside food or beverage.  
Limited exceptions for desserts with a \$5 serving fee per person.

### **Can we provide our own AV?**

Yes, you are welcome to provide your own AV. Please tape down any cords.

### **Where do we park?**

We highly recommend Uber & Lyft services. There are several paid parking lots within walking distance and street parking.

# Credit Card Authorization Form

I, \_\_\_\_\_ hereby authorize \_\_\_\_\_ to charge my credit card as detailed below for payment of goods/services rendered

## Cardholder Information

Name on Card

Billing Address

Phone Number  Email

## Payment Details

Event Name & Date

F&B Minimum  50% Deposit

## Payment Details

Card Type ☐ Visa ☐ Mastercard ☐ AmEx ☐ Other

Card Number

Expired Date  CVV

## Authorization and Signature

By signing below, I authorize the above-named business to charge the credit card listed above for the stated amount. I confirm that I am the authorized user of this card and will not dispute the payment.

I understand that deposits are non-refundable and events must be cancelled within 72 hours in advance in order to not be contractually responsible for the full food and beverage minimum as agreed upon.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

