



# PAVILION LUNCH PARTY PACKAGES



**Monday - Sunday: 10:30 AM - 2:30 PM**

**All lunch party packages include bread & butter, soft drinks, tea, and hot coffee.**

**\*Menu items and prices are subject to change.**

## Events Department



630.983.3000 x1



events@mesonsabika.com



www.mesonsabika.com



@mesonsabika

# General Information

| Food & Beverage Minimums |         | **Pavilion Rental Fee |
|--------------------------|---------|-----------------------|
| Friday                   | \$4,000 | \$4.00 per person     |
| Saturday                 | \$5,500 | \$4.00 per person     |
| Sunday                   | \$4,500 | \$4.00 per person     |
| Monday-Thursday          | \$3,000 | \$4.00 per person     |

## At the Time of Booking

To secure your date and venue, a signed contract and deposit are required. Please provide your estimated guest count. Deposits are non-refundable, non-transferable, and applied to your final balance. The remaining balance will be due at the conclusion of your event.

## Food & Beverage Minimum

The minimum can be met through all menu selections, excluding taxes and service fees. If not met, a room rental fee will apply to cover the difference.

## Menu Pricing

Menu pricing and packages are subject to change without notice but will be confirmed at the time of your menu selection.

## Payment Options

We accept cash, cashier's checks & credit cards. If payment is made by credit card, a processing fee of 3% will be added to the total amount.

## Gratuity & Tax

Gratuity is calculated on the total food and beverage amount. The greater of 21%.  
The current sales tax rate is 8.75%.

## Menu Selection

Please submit your final menu and beverage selections, including entrée choices, one month before your event. For parties of 40+, entrée counts and place cards with meal indicators are required.

## Dietary Accommodations

Please inform us of any allergies or dietary restrictions among your guests, and we will do our best to accommodate them. Menu items are labeled with dietary codes and can be modified for the entire group as needed.

## Final Guest Count

Your final guest count is required two weeks prior to your event date

## Printed Menus

For your event, we provide printed menus featuring a personalized heading to celebrate your special occasion.

## Cake Service & Outside Desserts

Any cakes or pastries not provided by Mesón Sabika must be purchased from a licensed bakery. A \$1.50 per person plating and service fee will apply. Please ensure you provide insurance from the licensed bakery, with Mesón Sabika Inc. listed as the beneficiary, prior to the event start time.



# Pre-Luncheon Hors d'Oeuvres

Select any of the following bite-sized items to be served butler-style at the beginning of your event.

**2 Items: \$7pp**

**3 Items: \$10pp**

**4 Items: \$12pp**

## **COLD**

### **TOSTADA DE ESCALIVADA CON QUESO (V, \*VG)**

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and fresh mozzarella served on toast points with balsamic reduction

### **TOSTADA DEL CASERIO (V)**

Diced green olives and sun-dried tomatoes on garlic toast points topped with a red grape, El Caserio cheese, and a balsamic reduction

### **QUESO CON PACANAS (+\$2.00) (\*GF, V)**

Goat cheese rolled in toasted pecans and a red wine poached pear slice drizzled with honey on toast points or skewers

### **TOSTADA DE CURADO**

Cured Atlantic salmon with dill sour cream served on toast points or cucumbers

### **TOSTADA DE JAMÓN Y QUESO**

Traditional Serrano ham with Manchego cheese and tomatoes on garlic toast points

### **TOSTADA CON PATO**

Toast points spread with duck confit topped with caramelized onions, smoked duck breast, orange slice, red pepper, and Dijon mustard

### **PINCHITO DE CARNES FRIAS**

Piparra pepper, Serrano ham, butifarra dry chorizo, and tear drop pepper on a skewer

### **GAMBAS MARINADAS (+\$5.00)(GF)**

Chilled Tiger shrimp marinated with fresh herbs served with tomato brandy sauce

### **PEPINO CON TRES CAVIARES (+\$5.00)**

Cucumber topped with dill sour cream and three caviars

### **TOSTADA DE CENTOLLO (MARKET PRICE) (\*GF)**

Toast points topped with avocado, tomato concasse, and Alaskan king crab meat

## **HOT**

### **TOSTADA DE QUESO DE CABRA (V)**

Oven-baked goat cheese with tomato basil sauce on garlic toast points

### **TOSTADA DE CHAMPINONES (V)**

Sautéed mushrooms, spinach, garlic, parsley, blend of cheeses, and crushed white pepper topped with a roasted red pepper butter sauce on toast points

### **DÁTILES CON TOCINO**

Dates wrapped in bacon, served with roasted red bell pepper sauce

### **PINCHITO DE POLLO CON CHORIZO (\*GF)**

Grilled chicken skewer with chorizo served with cumin mayonnaise sauce

### **CROQUETAS DE JAMON Y POLLO**

Lightly breaded croquettes of serrano ham and chicken breast with an herb tomato sauce

### **ALBONDIGAS CON ALMENDRAS**

Lamb, beef, and pork meatballs served with spicy tomato sauce, toasted almonds, and parmesan

### **PINCHITO DE MORUNO (GF)**

Marinated pork tenderloin on a skewer served with cumin mayonnaise sauce

### **CARACOLAS CON ALIOLI**

Sautéed escargot baked on seasoned croutons with a garlic aioli sauce

### **CANGREJOS CON ALIOLI (+\$3.00)**

Puff pastries topped with crabmeat, tomato concassé, and aioli

### **GAMBAS A LA PLANCHA (+\$5.00)(GF)**

Grilled tiger shrimp in a lemon butter sauce

### **PINCHITO DE SOLOMILLO (+\$4.00)(GF)**

Grilled beef tenderloin rolled in cracked black pepper on a skewer served with horseradish sour cream on the side

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (\*) Menu Items Can be Modified



# Tapas Style

ROSA: \$40/GUEST

Our signature style of dining with five family-style courses broken into 2 cold tapas & 3 hot tapas for your guests to share, plus an individual dessert.

## **Cold Tapas**

### **CANALÓN RELLENO**

Tuna filled cannelloni with a creamy white wine sauce and tomato basil vinaigrette garnish

### **JAMÓN SERRANO**

A traditional presentation of imported Serrano ham and Manchego cheese with tomato on garlic toast points

## **Hot Tapas**

### **QUESO DE CABRA(V)**

Oven-baked goat cheese in tomato-basil sauce served with garlic bread

### **PASTA CON HORTALIZAS (V)**

Penne pasta tossed with fresh vegetables and tomato goat cheese sauce

### **CAZUELA DE POLLO**

Lightly breaded chicken with Shiitake mushrooms in a lemon wine sauce, topped with parmesan

## **Dessert**

\*Select one of the following options

### **TARTA DE PERA**

Almond pound cake with pear served with caramel sauce and vanilla ice cream

### **PROFITEROL DEL PIRINEO**

Light and airy puff pastry filled with vanilla ice cream, drizzled with bittersweet chocolate sauce

# Tapas Style

AMARILIS: \$45/GUEST

Our signature style of dining, with five family-style courses broken into 2 cold tapas & 3 hot tapas for your guests to share, plus an individual dessert.



## Cold Tapas

### **PATATAS CON ALIOLI (GF, V)**

Our famous robust garlic potato salad with fresh parsley

### **SALMÓN CURADO**

House-cured salmon rolled with dill cream cheese, served on toast points spread with sour cream

## Hot Tapas

### **QUESO DE CABRA<sup>(V)</sup>**

Oven-baked goat cheese in tomato-basil sauce served with garlic bread

### **PASTA CON GAMBAS**

Penne pasta with sautéed tiger shrimp, julienned vegetables, and scallions tossed with a tomato garlic sauce and drizzled with a lemon butter sauce

### **PINCHITO DE SOLOMILLO (GF)**

Grilled beef tenderloin skewer rolled in cracked black pepper served with horseradish sour cream, caramelized red onions, and mashed potatoes on the side

## Dessert

\*Select one of the following options

### **TARTA DE PERA**

Almond pound cake with pear, served with caramel sauce and vanilla ice cream

### **PROFITEROL DEL PIRINEO**

Light and airy puff pastry filled with vanilla ice cream, drizzled with bittersweet chocolate sauce

# Alternative Tapas

## Cold Tapas

### **ALCACHOFAS CON CABRALES** (GF, V)

Artichoke hearts with arugula, walnuts, blue cheese and a pomegranate reduction

### **ESCALIVADA CON QUESO** (V, \*VG)

Portobello mushrooms, peppers, onions, fennel, asparagus, tomato, and fresh mozzarella served on toast points with balsamic reduction

### **QUESO CON PACANAS** (V)

Goat cheese rolled in crushed toasted pecans drizzled with honey and served with red wine poached pear slices, mixed greens, and toast points

### **CANALÓN RELLENO**

Tuna filled cannelloni with a creamy white wine sauce and tomato basil vinaigrette garnish

### **SETAS SALVAJES** (GF, V)

Sauteed wild mushrooms, red onions, tri-color peppers, squash, and zucchini in a balsamic white wine vinaigrette topped with Manchego cheese and pine nuts

### **MENESTRA DE VERDURAS** (GF, V)

Chilled medley of mushrooms, asparagus, hearts of palm, and sun-dried tomatoes with a basil white wine vinaigrette, topped with Manchego cheese

### **TOSTADA CON PATO**

Toast points spread with duck confit topped with caramelized onions, smoked duck breast, orange slice, red pepper, and Dijon mustard, served with julienned apples

### **SALPICÓN DE MARISCOS** (GF)

Chilled medley of shrimp, scallops, and calamari with cucumbers, jalapeno, tri-color peppers, red onions, cilantro, lemon juice, lime juice, and sherry vinaigrette

### **GAMBAS MARINADAS** (GF)

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brand, cumin mayo, and garlic alioli

### **TOSTADA DE CENTOLLO** (\*GF)

Toast points topped with avocado, tomato concasse, and Alaskan king crab meat

*For Add-ons or Substitutions,*

*Please Contact the*

*Events Department for Pricing.*

## Hot Tapas

### **ROLLITOS DE BERENJENA** (GF, V)

Grilled eggplant stuffed with goat cheese and topped with Manchego cheese, served with tomato concassé

### **PATATAS BRAVAS** (V, \*VG)

Spicy potatoes topped with Manchego cheese

### **CHAMPIÑONES RELLENOS** (V)

Mushroom caps filled with sautéed spinach, garlic and a blend of Spanish cheeses with tomato basil sauce

### **PINCHITO DE POLLO CON CHORIZO** (\*GF)

Chicken tenderloin on a skewer with chorizo served with cumin mayonnaise sauce and mashed potatoes on the side

### **SALTEADO DE LECHÓN** (GF)

Sautéed pork tenderloin, tri-color peppers and onion, with a white wine paprika sauce

### **MONTADITOS DE CERDO**

Grilled pork medallions on top of croutons with caramelized onion and lemon marjoram sauce

### **PINCHITO DE MORUNO** (GF)

Marinated pork tenderloin skewer, served with a cumin mayonnaise sauce and mashed potatoes on the side

### **DÁTILES CON TOCINO**

Dates wrapped in bacon, served with roasted red bell pepper sauce

### **ALBONDIGAS CON ALMENDRAS**

Lamb, beef, and pork meatballs with spicy tomato sauce, toasted almonds, and parmesan

### **PATO CONFITADO**

Duck confit served with cinnamon apples and wild mushrooms in an orange red wine sauce

### **PIPIRRANA DE BUEY**

Grilled skirt steak, sautéed onions, and potatoes, with a cava Manchego cream sauce, topped with Cabrales blue cheese crumbles

### **GAMBAS A LA PLANCHA** (GF)

Grilled tiger shrimp with lemon garlic butter sauce

### **VIEIRAS AL ALBARIÑO**

Grilled sea scallops served over Mediterranean couscous with lemon tomato butter sauce

# Traditional Style

HORTENSIA: \$40/GUEST

Includes an individual salad, choice of entrée, & dessert

## Salad

**GARDEN** (GF, V, \*VG)

Baby mixed greens with cherry tomatoes, cucumbers, fresh mozzarella, and red onion drizzled with sherry balsamic vinaigrette

## Entrée

\*Select two of the following options for your guests to choose between

**PASTA CON HORTALIZAS** (V)

Penne pasta tossed with fresh vegetables and tomato goat cheese sauce

**LEMON CHICKEN BREAST** (GF)

Sautéed chicken breast, mashed potatoes and broccoli, served with a lemon cream sauce

**MARINATED TILAPIA** (GF)

Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by an onion potato cake, sautéed bell peppers, asparagus and green onions

**GRILLED ATLANTIC SALMON (+\$6.00)** (GF)

Served with a lemon butter sauce, julienned vegetables and an onion potato cake

**GRILLED BEEF TENDERLOIN MEDALLIONS (+\$12.00)** (GF)

Served with mashed potatoes, cherry tomatoes, asparagus, and a red wine sauce

## Dessert

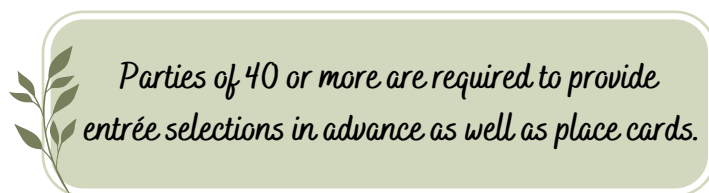
\*Select one of the following options

**TARTA DE PERA**

Almond pound cake with pear, served with caramel sauce and vanilla ice cream

**PROFITEROL DEL PIRINEO**

Light and airy puff pastry filled with vanilla ice cream, drizzled with bittersweet chocolate sauce



# Tapas & Traditional Style

MARISOL: \$46/GUEST

Our most popular menu combines both styles. Your guests will begin the meal with one cold tapa & one hot tapa, served family-style to share, followed by an individual entrée & dessert.

## Cold Tapas

### JAMÓN SERRANO

A traditional presentation of imported Serrano ham and Manchego cheese with tomato on garlic toast points

## Hot Tapas

### CHAMPIÑONES RELLENOS (V)

Mushroom caps filled with sautéed spinach, garlic and a blend of Spanish cheeses with tomato basil sauce

## Entrée

\*Select two of the following options for your guests to choose from

### PASTA CON HORTALIZAS (V)

Penne pasta tossed with fresh vegetables and tomato goat cheese sauce

### LEMON CHICKEN BREAST (GF)

Sautéed chicken breast, mashed potatoes and broccoli, served with a lemon cream sauce

### MARINATED TILAPIA (GF)

Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by an onion potato cake, sautéed bell peppers, asparagus and green onions

### GRILLED ATLANTIC SALMON (+\$6.00) (GF)

Served with a lemon butter sauce, julienned vegetables and an onion potato cake

### GRILLED BEEF TENDERLOIN MEDALLIONS (+\$12.00) (GF)

Served with mashed potatoes, cherry tomatoes, asparagus, and a red wine sauce

## Dessert

\*Select one of the following options

### TARTA DE PERA

Almond pound cake with pear, served with caramel sauce and vanilla ice cream

### PROFITEROL DEL PIRINEO

Light and airy puff pastry filled with vanilla ice cream, drizzled with bittersweet chocolate sauce



*Parties of 40 or more are required to provide  
entrée selections in advance as well as place cards.*



# Children's Meals: \$14

A meal specially prepared for your guests ages 12 and younger.



\*Please choose one entrée option for all children attending.

All meals include fresh fruit, a beverage, and vanilla ice cream.

**PENNE PASTA WITH TOMATO BASIL SAUCE**

**PENNE PASTA WITH BUTTER & PARMESAN**

**CHICKEN TENDERS SERVED WITH FRENCH FRIES**

## Desserts

### SUBSTITUTE YOUR DESSERT

**\*CAZUELITA DE CHOCOLATE: \$6 PP**

Soft centered warm chocolate cake served with vanilla ice cream

**PLATÁNO CON HELADO: \$6 PP**

Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream

**\*CREMA DE CATALANA DEL MESON: \$6 PP (GF)**

Creamy vanilla custard with bittersweet chocolate and caramelized sugar topping with fresh fruit

**FLAN DEL MESÓN SABIKA: \$6 PP (GF)**

Traditional Spanish custard of the day

**TARTA DE PACANAS: \$6 PP**

Pecan cheesecake with caramel sauce and bittersweet chocolate sauce

**DELICIA DE CHOCOLATE: \$6 PP (GF)**

Chocolate terrine with honey roasted walnuts and fresh raspberry sauce

**TARTA DE CHOCOLATE Y CAMELO: \$6 PP**

Warm bittersweet chocolate and caramel custard baked in a hazelnut tart crust with vanilla ice cream

**DESSERT SAMPLER PLATTER: \$9 PP**

An assortment of our most popular desserts on a decorated platter portioned for your guest count

\*Available for parties of 30 or less



# Beverages

## BAR PACKAGES

\*Packages available for parties of 30 guests or more

| <b>Beer, Wine &amp; Sangria</b> | <b>Deluxe</b>                   | <b>Premium</b>                    |
|---------------------------------|---------------------------------|-----------------------------------|
| Spanish Red and White Wine      | Beer, Wine & Sangria            | Beer, Wine & Sangria              |
| Red and White Sangria           | Mixed Drinks with Deluxe Brands | Mixed Drinks with Premium Brands, |
| Domestic and Imported Beers     | <b>2 hours: \$35 pp</b>         | Assorted Liqueurs                 |
| <b>2 hours: \$30 pp</b>         | <b>3 hours: \$40 pp</b>         | <b>2 hours: \$45 pp</b>           |
| <b>3 hours: \$35 pp</b>         | <b>4 hours: \$45 pp</b>         | <b>3 hours: \$50 pp</b>           |
| <b>4 hours: \$40 pp</b>         |                                 | <b>4 hours: \$55 pp</b>           |

## Deluxe Liquors

Mixed Drinks made with the following spirits:

Citadelle – Beefeater – Absolut – Tito’s

Bacardi – Captain Morgan – J&B

Johnnie Walker Red – Canadian Club – Jack Daniel’s

Jim Beam White Label – Jose Cuervo Gold

## Premium Liquors

Mixed Drinks made with the following spirits:

Citadelle – Tanqueray – Tito’s – Grey Goose

Canerock – Bacardi – Johnnie Walker Black

Crown Royal – Southern Comfort – Maker’s Mark

Bulleit Bourbon – 1800 Reposado – Patron Silver

DiSaronno Amaretto – Baileys Irish Cream – Kahlua

### Sangria Pitchers: \$39/each

Enjoy our refreshing sangria by the pitcher, alongside glasses filled with fresh fruit.

**Red or White**

**White Sangria Flavors:**

Prickly Pear

Peach

Elderflower

Wildberry

Blood Orange

Passion Fruit

Mango

### **Champagne Toast**

Added to bar package: \$5.00 pp

A la Carte: \$7.00 pp

### **Mimosas on Consumption**

Enjoy a delicious Mimosa with a variety of flavors available: \$10.00 per glass

### **Non-Alcoholic Sangria Pitchers: \$18/each**

*Bar on consumption available – total to be charged on the final bill*