



DINNER PARTY PACKAGES



**For evening events taking place
Sunday–Friday 5:00pm & after,
Saturday 4:00pm & after
All dinner party packages include
bread & butter, soft drinks, tea, and coffee.
*Menu items & prices subject to change**

Events Department

☎ 630.983.3000 x1

✉ events@mesonsabika.com

🌐 www.mesonsabika.com

📷 @mesonsabika

General Information

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

21% Gratuity is calculated on the total food and beverage amount.

The current sales tax rate is 8.75%.

Table Arrangements

We provided table of 10 guest per table

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 outside dessert 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-Dinner 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 (+\$3.00) (*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, Spanish cured meats, and tear drop pepper on a skewer

Gambas Marinadas (+\$6.00) (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)

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

Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with a garlic aioli sauce

Cangrejos con Alioli (+\$4.00)

Puff pastries topped with crabmeat, tomato concassé, and aioli

Gambas a la Plancha (+\$6.00) (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

Cuarzo: \$55/Guest

Our signature style of dining with seven family-style courses broken into 3 cold tapas & 4 hot tapas for your guests to share.



Cold Tapas

Patatas con Alioli (GF, V)

Our famous robust garlic potato salad with fresh parsley

Escalivada con Queso (V, *VG)

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

Salmón Curado con Queso

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

Hot Tapas

Rollitos de Berenjena (GF, V)

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

Cazuela de Pollo

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

Dátiles con Tocino

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

Pipirrana de Buey

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

Tapas Style

Ambar: \$59/Guest

Our signature style of dining with seven family-style courses broken into 3 cold tapas & 4 hot tapas for your guests to share.

Cold Tapas

Patatas con Alioli (GF, V)

Our famous robust garlic potato salad with fresh parsley

Jamón Serrano

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

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

Hot Tapas

Queso de Cabra (V)

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

Champiñones Relleno (V)

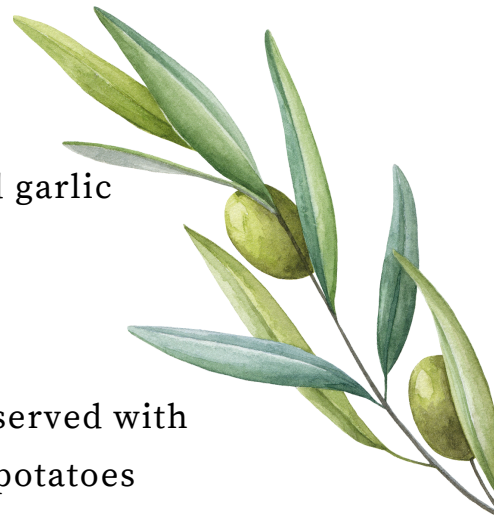
Mushroom caps filled with sautéed spinach, garlic and a blend of Spanish cheeses with tomato basil sauce

Pasta con Gambas

Penne pasta with sautéed tiger shrimp, tomatoes, scallions and garlic in 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



Tapas Style

Citrino: \$76/Guest

Our signature style of dining with eight family-style courses broken into 4 cold tapas & 4 hot tapas for your guests to share.



Cold Tapas

Patatas con Alioli (GF, V)

Our famous robust garlic potato salad with fresh parsley

Escalivada con Queso (V, *VE)

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

Jamón Serrano

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

Gambas Marinadas (GF)

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

Hot Tapas

Champiñones Relleno (V)

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

Crepe Rellena (V)

Filled with goat cheese, pine nuts, spinach, and apples, with a sweet red pepper 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

Paella Mariscos (GF)

Shrimp, mussels, clams, scallops, and octopus baked in saffron rice with vegetables



Tapas Style

Amatista: \$115/Guest

Our signature style of dining with eight family-style courses broken into 3 cold tapas & 5 hot tapas for your guests to share.

Cold Tapas

Escalivada con Queso (V, *VE)

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

Jamón Serrano

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

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

Hot Tapas

Champiñones Relleno (V)

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

Pipirrana de Buey

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

Chuletas de Cordero (*GF)

Grilled lamb chops served with roasted potatoes, grilled asparagus with red wine sauce

Paella Valenciana

Chicken, shrimp, mussels, and clams baked in saffron rice with vegetables

Alternative Tapas

Cold Tapas

Alcachofas con Cabrales (GF, V)

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

Menestra de Verduras (GF, V, *DF)

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

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

Pollo al Curry (GF)

Chicken curry salad with red grapes, green onions, and celery

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

Tostada de Centollo (*GF)

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

Hot Tapas

Patatas Bravas (V, *VG)

Spicy potatoes topped with Manchego cheese

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 served with 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 served 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

Pinchito de Solomillo

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

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



*For Add-ons or Substitutions,
Please Contact the
Events Department for Pricing.*

Traditional Style

Esmeralda: \$42/Guest

Includes an appetizer, salad, & choice of entrée



Appetizer

Champiñones Relleno (V)

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

Salad

Garden Salad

Mixed greens with tomatoes, cucumbers, fresh mozzarella, and red onion, drizzled with sherry balsamic vinaigrette.

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 (+\$16.00) (GF)

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

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

Tapas & Traditional Style

Granate: \$59/Guest

Our most popular menu combines both styles. Your guests will begin the meal with 2 cold tapas & 2 hot tapas, served family-style to share, followed by an individual entrée.

Cold Tapas

Patatas con Alioli (GF, V)

Our famous robust garlic potato salad with fresh parsley

Salmón Curado Con Queso

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



Hot Tapas

Champiñones Rellenos (V)

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

Albondigas Con Almendras

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

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)

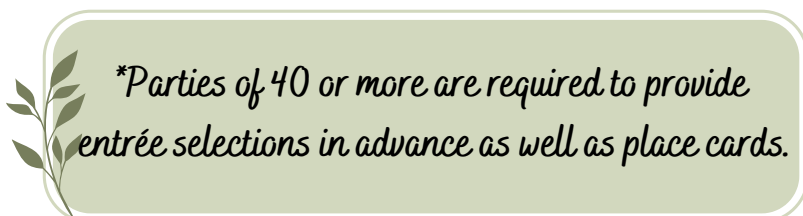
Served with a tomato-basil vinaigrette and lemon caper butter sauce, accompanied by an onion potato cake, sautéed bell peppers, asparagus and green onions

Grilled Atlantic Salmon (+\$6.00) (GF)

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

Grilled Beef Tenderloin Medallions (+\$16.00) (GF)

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



Tapas & Traditional Style

Perla: \$140/Guest

Our most popular menu combines both styles. Your guests will begin the meal 2 cold tapas & 2 hot tapas, served family-style to share, followed by an individual entrée.

Cold Tapas

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

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

Hot Tapas

Queso de Cabra (V)

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

Champiñones Rellenos (V)

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

Entrée

Grilled Tenderloin & Lobster Tail

Grilled beef tenderloin and baked lobster tail served with a red wine shallot sauce, accompanied by mashed potatoes, cherry tomatoes and asparagus



Alternative Plated Appetizers

Crepe Rellena (V)

Baked crepe filled with goat cheese, pine nuts, spinach, and apples, with a sweet red pepper sauce

Jamón Serrano

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

Escalivada con Queso (V, *VE)

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

Albondigas Con Almendras (+\$3.00)

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

Gambas a la Plancha (+\$8.00) (GF)

Grilled tiger shrimp with lemon garlic butter sauce

Alternative Plated Salads

Caesar Salad

Hearts of Romaine tossed with Caesar dressing, homemade croutons, sliced radishes, tomatoes, and Parmesan cheese

Ensalada Cabrales (GF, V, *VG)

Salad of mixed greens topped with Cabrales bleu cheese and honeyed walnuts with sherry vinaigrette

Tomato And Mozzarella (+\$4.00) (GF, V)

Vine ripened tomato slices and fresh mozzarella topped with black olive and roasted red bell pepper vinaigrette

Ensalada Con Queso De Cabra (+\$2.00) (GF, V, *VG)

Mixed greens, topped with Goat Cheese, roasted pistachios, dry dark cherries, sun dried tomatoes and a dark cherry vinaigrette

Remolacha Salad (+\$3.00) (GF, V, *VG)

Gold and red beets with mixed greens, honeyed walnuts, and Mahon cheese with a lemon mayonnaise dressing

Alternative Plated Entrees

Grilled White Fish (+\$3.00) (GF)

(Based on availability)

Served with zucchini and yellow squash, lemon butter sauce, and an onion potato cake

Grilled Lamb Chops (+\$15.00)

Served with roasted potatoes, grilled asparagus with a red wine sauce

*For Add-ons or Substitutions,
Please contact the Events department for pricing.*



Children's Meals: \$16

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

Grilled Beef Tenderloin Medallions (+\$16.00)

Desserts

***Cazuelita de Chocolate: \$13 PP**

Soft centered warm chocolate cake served with vanilla ice cream

***Crema de Catalana del Meson: \$12 PP (GF)**

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

Profiteroles del Pirineo: \$11 PP

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

Platano con Helado: \$10 PP

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

Flan del Mesón Sabika: \$10 PP (GF)

Traditional Spanish custard of the day

Tarta de Pacanas: \$13 PP

Pecan cheesecake with caramel sauce and bittersweet chocolate sauce

Delicia de Chocolate: \$13 PP (GF)

Chocolate terrine with honey roasted walnuts and fresh raspberry sauce

Tarta de Pera: \$12 PP

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

Tarta de Chocolate y Caramelo: \$13 PP

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

Dessert Sampler Platter: \$14 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

Beer, Wine & Sangria	Deluxe	Premium
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	2 hours: \$35 pp	Assorted Liqueurs
2 hours: \$30 pp	3 hours: \$40 pp	2 hours: \$45 pp
3 hours: \$35 pp	4 hours: \$45 pp	3 hours: \$50 pp
4 hours: \$40 pp		4 hours: \$55 pp

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

Non-Alcoholic Sangria Pitchers: \$17/each

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

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