



LUNCH PARTY PACKAGES



Monday - Sunday 11:00 am - 3:00 pm
All lunch party packages include soft drinks, iced and hot tea, and hot 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

Mansion events:

A signed contract and deposit are required to reserve your date and space. Please advise us of your estimated guest count. Deposits are non-refundable & non-transferable and will be deducted from your final balance. Your balance to Mesón Sabika will be due at the end of your event.

Food & Beverage Minimum

This minimum can be met with all menu selections. Taxes & Services fees do not apply. If the minimum is not met, a room rental will be charged to meet the minimum.

Menu Pricing

Our menu pricing and packages are subject to change without notice. Menu items and pricing are confirmed upon your menu selection.

Gratuity

Lunch Events = gratuity is calculated on the total food and beverage amount. 21% or \$150 per server & \$75 per busser whichever is greater.

1 Month prior

Menu & Beverage Selections Final menu and beverage selections are due. Entrée Selection You may choose to offer your guests a choice between three entrees. Please notify us of the counts for each separate entrée choice. A place card is required to indicate which entrée each guest has selected.

Dietary Accommodations:

Please notify us if there are any allergies or dietary restrictions among your guests. We will do our best to try and accommodate your needs.

Final Guest Count

Your final guest count will be due 1 week before your event date.

Cake Service & Outside Desserts

Any cakes and other pastries not provided by Meson Sabika will need to be purchased from a licensed bakery. There is a \$1.50 per person plating and service fee. Host must provide insurance from licensed bakery with Meson Sabika named on the the insurance prior to event start time.

Pre-luncheon Hors d'Oeuvres

Select any of the following to be served butler style at the beginning of your event

2 Items \$7pp

3 Items \$9pp

4 Items \$11pp

COLD

TOSTADA DE ESCALIVADA CON QUESO

Portobello mushrooms, peppers, onions, fennel, asparagus, and fresh mozzarella cheese on toast points

TOSTADA DE CASERIO

Diced green olives and sun-dried tomatoes on toast points topped with El Caserio cheese

TOSTADA DE CURADO

Cured Atlantic salmon rolled with a dill cream cheese served on a toast point spread with sour cream

TOSTADA DE JAMÓN Y QUESO

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

PINCHITO DE POLLO AL CURRY

Brochette of chicken curry salad and red grapes

TOSTADA CON PATO

Toast points spread with duck confit topped with caramelized onion, smoked duck breast, and Dijon mustard, served with julienned apples

GAMBAS MARINADAS

Marinated Shrimp with fresh herbs and served with tomato sauce (+\$3.00)

PEPINO CON TRES CAVIARES

Cucumber topped with dill sour cream and three caviars (+\$4.00)

TOSTADA DE CENTOLLO

Toast point topped with avocado relish and Alaskan king crab meat (market price)

HOT

QUESO DE CABRA

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

TOSTADA DE CHAMPINONES

Sautéed mushrooms with garlic, parsley and crushed red peppers with white wine on toast points

DÁTILES CON TOCINO

Roasted dates wrapped in bacon with red bell pepper sauce

PINCHITO DE POLLO CON CHORIZO

Grilled chicken skewer with chorizo and served with garlic cumin mayonnaise sauce

CROQUETAS DE JAMON Y POLLO

Lightly breaded croquettes of Serrano ham and chicken breast with an herbed tomato sauce

CARACOLAS CON ALIOLI

Sautéed escargot baked on seasoned croutons with aioli

CANGREJOS CON ALIOLI

Puff pastries topped with crabmeat, tomato concassé and aioli (+\$3.00)

GAMBAS A LA PLANCHA

Grilled tiger shrimp in a lemon butter sauce (+\$3.00)

PINCHITO DE SOLOMILLO

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with caramelized onions and horseradish sour cream (+\$3.00)

Tapas Style

ROSA \$39

Cold Tapas

MENESTRA DE VERDURAS

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

JAMÓN SERRANO CON QUESO

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

Hot Tapas

QUESO DE CABRA

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

PASTA CON HORTALIZAS

Penne pasta tossed with fresh spinach, asparagus, broccoli, and tomato goat cheese sauce, topped with Manchego cheese.

CAZUELA DE POLLO

Chicken casserole with Shiitake mushrooms in a lemon wine sauce, topped with Parmesan cheese.

Dessert

TARTA DE PERA

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

Children's Meals (\$12)

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 and beverage and Vanilla ice cream.

PENNE PASTA

Served with tomato basil sauce **or** butter and parmesan cheese

CHICKEN FINGERS SERVED WITH FRENCH FRIES



Tapas Style

AMARILIS \$42



Cold Tapas

PATATAS CON ALIOLI

Our famous robust garlic potato salad with fresh parsley

SALMÓN CURADO CON QUESO

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

Hot Tapas

QUESO DE CABRA

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

PASTA CON GAMBAS

Penne pasta with sautéed tiger shrimp, asparagus, and scallions tossed in a tomato garlic sauce and drizzled with a lemon butter sauce.

PINCHITO DE SOLOMILLO

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

Dessert

TARTA DE PERA

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

Alternative Options

Cold Tapas

ALCACHOFAS CON CABRALES

(Based on availability)

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

MENESTRA DE VERDURAS

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

SETAS SALVAJES

Sautéed wild mushrooms, Manchego cheese, pine nuts on a romaine heart with balsamic white wine vinaigrette

POLLO AL CURRY

Chicken curry salad with red grapes and celery

SALMÓN CURADO CON QUESO

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

SALPICÓN DE MARISCOS

Chilled medley of shrimp, calamari and scallops with lemon juice, bell peppers, cilantro, onions, sherry vinegar and olive oil

GAMBAS MARINADAS

Marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and alioli



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

Hot Tapas

ROLLITOS DE BERENJENA

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

PATATAS BRAVAS

Spicy potatoes topped with Manchego cheese

CAZUELA DE POLLO

Chicken casserole with Shiitake mushrooms in a lemon wine sauce

SALTEADO DE LECHÓN

Sautéed pork tenderloin served with tri-color pepper 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

PINCHO DE MORUNO

Grilled marinated pork tenderloin skewer, served with a cumin sauce

DÁTILES CON TOCINO

Baked dates wrapped with bacon, served with roasted red bell pepper sauce

PATO CONFITADO

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

PIPIRRANA DE BUEY

Grilled skirt steak on a bed of potatoes and onions drizzled with a Cabrales blue cheese sauce

GAMBAS A LA PLANCHA

Grilled tiger shrimp with lemon garlic butter sauce

VIEIRAS AL ALBARIÑO

Grilled sea scallops served over Mediterranean couscous with tomato butter sauce

Traditional Style

HORTENSIA \$39



Salad

GARDEN

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

Penne pasta with Fresh vegetables in a tomato goat cheese sauce, topped with Manchego cheese

SAUTÉED CHICKEN BREAST

Served with a lemon cream sauce, accompanied by mashed potatoes and broccoli.

MARINATED TILAPIA

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

GRILLED ATLANTIC SALMON (+\$6.00)

Served with a lemon butter sauce and julienned vegetables, accompanied by a potato cake.

GRILLED BEEF TENDERLOIN MEDALLIONS (+\$10.00)

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

Dessert

TARTA DE PERA

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



**Parties of 40 or more are required to provide
entrée selections in advance.*

Tapas & Traditional Style

MARISOL \$44



Cold Tapas

JAMÓN SERRANO CON QUESO

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

Hot Tapas

CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served with tomato basil sauce

Entrée

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PASTA CON HORTALIZAS

Penne pasta with Fresh vegetables in a tomato goat cheese sauce, topped with Manchego cheese

SAUTÉED CHICKEN BREAST

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Desserts

SUBSTITUTE YOUR DESSERT



CAZUELITA DE CHOCOLATE \$5.00 PP

Soft-centered, warm chocolate cake served with Vanilla ice cream

PROFITEROL DEL PIRINEO \$3.00 PP

Pastry with vanilla ice cream and bittersweet chocolate sauce

PLATÁNO CON HELADO \$2.00 PP

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

CREMA DE CATALANA DEL MESON \$4.00 PP

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

FLAN DEL MESÓN SABIKA \$3.00 PP

Featured flan of the day

TARTA DE PACANAS \$5.00 PP

Cheesecake baked with pecans served with bittersweet chocolate and caramel sauce

TARTA DE CHOCOLATE Y CAMELO \$5.00 PP

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

DESSERT PLATTERS \$9.00 PP

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



Beverages

BAR PACKAGES

*Packages available for parties of 30 guests or more

Beer, Wine & Sangria

Spanish Red and White Wine
Red and White Sangria
Domestic and Imported Beers
2 hours-\$28 pp
3 hours-\$32 pp
4 hours-\$38 pp

Deluxe Bar

Beer, Wine & Sangria
Mixed Drinks with Deluxe Brands
2 hours-\$30 pp
3 hours-\$36 pp
4 hours-\$42 pp

Premium Bar

Beer, Wine & Sangria
Mixed Drinks with Premium Brands
Assorted Liqueurs (Bailey's, Kahlua,
Amaretto)
2 hours-\$36 pp
3 hours-\$42 pp
4 hours-\$50 pp

Sangria Pitchers

Enjoy our refreshing red and/or white sangria by the pitcher, alongside glasses filled with fresh fruit.

\$39.00 each Red or White

Flavors:

Prickly Pear

Peach

Pomegranate

Strawberry

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

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