



# DINNER PARTY PACKAGES



**For evening events taking place  
Sunday–Friday 5:00 pm & after  
Saturday 4:00 pm & after  
All dinner 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](mailto:events@mesonsabika.com)

🌐 [www.mesonsabika.com](http://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**

Dinner Events = gratuity is calculated on the total food and beverage amount. 21% or \$250 per server & \$100 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-Dinner 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

CUARZO \$49



## Cold Tapas

### **PATATAS CON ALIOLI**

Our famous robust garlic potato salad with fresh parsley

### **MENESTRA DE VERDURAS**

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

### **SALMÓN CURADO CON QUESO**

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

## Hot Tapas

### **ROLLITOS DE BERENJENA**

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

### **CAZUELA DE POLLO**

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

### **DÁTILES CON TOCINO**

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

### **PIPIRRANA DE BUEY**

Grilled skirt steak on a bed of Sevillana potato medallions and sautéed onions, drizzled with a Cabrales blue cheese sauce

# Tapas Style

AMBAR \$52



## **Cold Tapas**

### **PATATAS CON ALIOLI**

Our famous robust garlic potato salad with fresh parsley

### **JAMÓN SERRANO CON QUESO**

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

### **SALPICÓN DE MARISCOS**

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

## **Hot Tapas**

### **QUESO DE CABRA**

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

### **CHAMPIÑONES RELLENOS**

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

### **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**

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

# Tapas Style

CITRINO \$69



## **Cold Tapas**

### **PATATAS CON ALIOLI**

Our famous robust garlic potato salad with fresh parsley

### **MENESTRA DE VERDURAS**

Chilled medley of mushroom, asparagus, hearts of palm, artichoke, and sun-dried tomato 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

### **GAMBAS MARINADAS**

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brandy, cumin, and aioli

## **Hot Tapas**

### **CHAMPIÑONES RELLENOS**

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

### **CREPE RELLENA**

Freshly baked crepe filled with apples, goat cheese, spinach, and pine nuts over sweet red pepper sauce

### **PINCHITO DE SOLOMILLO**

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes

### **PAELLA MARISCOS**

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

# Tapas Style

AMATISTA \$110



## Cold Tapas

### **MENESTRA DE VERDURAS**

Chilled medley of mushrooms, asparagus, heart of palm, artichoke and sun-dried tomato with a basil white wine vinaigrette topped with Manchego cheese.

### **SALPICÓN DE MARISCOS**

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

### **JAMÓN SERRANO CON QUESO**

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

### **GAMBAS MARINADAS**

Chilled marinated tiger shrimp served with a trio of sauces: tomato-brand, cumin, and aioli.

## Hot Tapas

### **CHAMPIÑONES RELLENOS**

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

### **QUESO DE CABRA**

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

### **PINCHITO DE SOLOMILLO**

Beef tenderloin skewer grilled with cracked black pepper, served with caramelized onions, horseradish sour cream and mashed potatoes.

### **CHULETAS DE CORDERO**

Grilled lamb chops served with roasted potatoes and grilled asparagus, drizzled with a red wine sauce.

### **PAELLA VALENCIANA**

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

# 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**

Sauteed 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

ESMERALDA \$40



## Appetizer

### CHAMPIÑONES RELLENOS

Mushroom caps filled with spinach and Manchego cheese, served 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

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.



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

# Tapas & Traditional Style

GRANATE \$49

## 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

### **CHAMPIÑONES RELLENOS**

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

### **ALBONDIGAS CON ALMENDRAS**

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

## 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.



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

# Tapas & Traditional Style

PERLA \$129

## Cold Tapas

### **SALPICÓN DE MARISCOS**

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

### **TOSTADA CON PATO**

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

## Hot Tapas

### **QUESO DE CABRA**

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

### **CHAMPIÑONES RELLENOS**

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

## Entrée

### **BEEF 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

## **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**



# Alternative Plated Appetizers

## **BAKED CREPE**

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

## **STUFFED PIQUILLO PEPPERS**

Stuffed with three cheeses and spinach, served with chorizo black bean sauce

## **GRILLED TIGER SHRIMP**

Served with lemon garlic butter sauce

## **CRAB PUFF PASTRIES**

Filled with crabmeat and topped with garlic aioli, tomato concasse, and green onions

# Alternative Salads

## **CAESAR SALAD**

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

## **CHOPPED SALAD**

Mixed greens tossed with creamy garlic vinaigrette, cherry tomatoes, onions, broccoli, mushrooms, and mozzarella cheese

## **TOMATO AND MOZZARELLA**

Fresh sliced tomato with mozzarella cheese topped with black olive and roasted red bell pepper vinaigrette

# Alternative Entree

## **GRILLED WHITE FISH**

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

## **GRILLED FILET MIGNON**

Seasoned and topped with red wine shallot sauce, accompanied by sautéed potato medallions, a stuffed tomato, yellow squash and zucchini

## **GRILLED LAMB CHOPS**

Served with herb garlic wine sauce, Mediterranean couscous, roasted Portobello mushrooms, and red bell peppers



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



# Desserts

## SUBSTITUTE YOUR DESSERT



### **CAZUELITA DE CHOCOLATE \$11.95 PP**

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

### **PROFITEROLES DEL PIRINEO \$8.95 PP**

Twin pastries with vanilla ice cream and bittersweet chocolate sauce

### **PLATÁNO CON HELADO \$8.95 PP**

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

### **CREMA DE CATALANA DEL MESON \$10.95 PP**

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

### **FLAN DEL MESÓN SABIKA \$9.95 PP**

Featured flan of the day

### **TARTA DE PACANAS \$11.95 PP**

Cheesecake baked with pecans served with bittersweet chocolate and caramel sauce

### **TARTA DE PERA \$10.95 PP**

Almond pound cake with pear with caramel sauce and ice cream

### **TARTA DE CHOCOLATE Y CAMELO \$11.95 PP**

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

### **DESSERT PLATTERS \$11.00 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*