

### Contact

Events Department  
Phone: 630.983.3000 x1  
Fax: 630.983.9295  
Email: [events@mesonsabika.com](mailto:events@mesonsabika.com)  
Website: [www.mesonsabika.com](http://www.mesonsabika.com)

### Other location

Tapas Valencia  
1530 South State Street  
Chicago, IL 60605  
312.842.4444

**MESÓN SABIKA**

1025 Aurora Avenue  
Naperville, IL 60540  
630.983.3000

## Party Packages

### Dinner

For evening events booked  
Sunday–Friday 3:30pm and  
after Saturday 5pm and after

**MESÓN SABIKA**  
A Taste of Spain™



## About Meson Sabika

Meson Sabika serves authentic European cuisine in a picturesque Georgian style mansion that was built in 1847, just moments away from downtown Naperville.

We provide you with eight elegant dining rooms, gardens, and two red brick terraces all situated on nearly five acres of a beautifully landscaped property. Meson Sabika is a unique setting that will make your next event memorable.

## Tapas Tradition

Tapas style dining originated in the open air taverns of southern Spain. Tapas literally translates to a “lid” or “cover”. They began simple, as a slice of bread, cheese, or meat to place over or “cover” one’s drink, which guests would then eat. Today, the tradition continues with enjoying several small portions of different appetizers and finger foods or small portions of a special dish. A tapa is not a particular type of food, but rather a way of eating it.

*All pricing is per person and does not include tax or gratuity. All dinner packages include soda, iced tea, coffee & hot tea. Prices are subject to change.*

*Packages may be customized to meet your personal tastes; consult an Events Coordinator for more information.*



## Dessert Options

**Cazuelita de Chocolate** \$6.50pp  
Soft-centered, warm chocolate cake served with caramel ice cream

**Profiteroles del Pirineo** \$6.50pp  
Twin pastries with vanilla ice cream and bittersweet chocolate sauce

**Platano con Helado** \$5.95pp  
Sautéed banana with chopped pistachios, caramel sauce and vanilla ice cream

**Crema de Chocolate** \$6.50pp  
Creamy vanilla custard with bittersweet chocolate and caramelized sugar with fresh fruit

**Sweets Table** \$6.95pp  
*(Available for parties of 50 or more guests)*

**Flan del Mesón Sabika** \$5.95pp  
Featured flan of the day

**Tarta de Pacana** \$6.50pp  
Cheese cake baked with pecans served with bittersweet chocolate and caramel sauce

**Tarta de Pera** \$6.50pp  
Almond pound cake with pear served with caramel sauce and ice cream

**Tarta de Chocolate y Caramelo** \$6.50pp  
Warm bittersweet chocolate and caramel custard baked in a hazelnut tart crust with vanilla ice cream

**Dessert Platters** \$6.50pp  
An assortment of our most popular desserts on a decorated platter portioned for your guest count.

## Beverages

\*Packages not available for parties under 30 guests

**Sangria Pitchers**  
Enjoy our refreshing red and/or white sangria by the pitcher; along-side glasses filled with fresh fruit.

Pitchers of sangria \$31.95 each

**Beer, Wine & Sangria**  
Spanish Red and White Wine  
Red and White Sangria  
Domestic and Imported Beers  
Soda and Iced Tea  
2 hours—\$15.00  
3 hours—\$18.00  
4 hours—\$21.00

**Champagne toast**  
If added to a bar package \$2.00pp  
Without a bar package \$5.00pp

**Select Bar**  
Spanish Red and White Wine  
Red and White Sangria  
Domestic and Imported Beers  
Mixed Drinks with Select Brands  
Soda and Iced Tea  
2 hours—\$18.00  
3 hours—\$21.00  
4 hours—\$24.00

**Premium Bar**  
Spanish Red and White Wine  
Red and White Sangria  
Domestic, Imported Beers  
Mixed Drinks with Premium Brands  
Assorted Liqueurs (Bailey’s, Kahlua, Amaretto) Soda and Iced Tea  
2 hours—\$21.00  
3 hours—\$24.00  
4 hours—\$27.00



## Pre-Dinner Hors d'oeuvres

Select any of the following to be butler passed during the beginning of your event

2 Items \$5.50pp

3 Items \$6.50pp

4 Items \$7.50pp

### Cold:

#### Escalivada con Queso

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

#### Tostada del Caserio

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

#### Pincho de Tomate y Queso

Brochette of cherry tomato and fresh mozzarella ball

#### Tostada de Curado

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

#### Tostada de Jamón y Queso

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

#### Pincho de Pollo al Curry

Brochette of chicken curry salad and red grapes

#### Gambas Marinadas

Shrimp marinated fresh herbs served with brandy sauce (+\$2.00pp)

### Hot:

#### Tostada de Queso de Cabra

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

#### Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

#### Pincho de Pollo con Chorizo

Grilled brochette of marinated chicken tenderloin & chorizo with cumin sauce

#### Pincho de Moruno

Grilled brochette of marinated pork tenderloin & red bell peppers with cumin sauce

#### Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with alioli sauce

#### Pincho de Solomillo

Grilled brochette of beef tenderloin with horseradish sour cream (+\$2.00pp)

#### Cangrejos con Alioli

Puff pastries topped with crabmeat, tomato concassé and alioli (+\$1.50pp)

#### Gambas al Ajillo

Grilled tiger shrimp with garlic lemon butter (+\$2.00pp)

## Tapas Style

### La Mancha \$28.95

#### Cold Tapas

##### Tortilla Española

Spanish omelet of potatoes and onions, served with mixed greens and balsamic vinaigrette

##### Salmón Curado con Queso

Cured Atlantic salmon rolled with dill cream cheese, served with toast points

##### Tomate y Queso con Aceitunas

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette

#### Hot Tapas

##### Rollitos de Berenjena

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

##### Cazuelita de Pollo

Casserole of chicken with red bell peppers, asparagus and a pimiento cream sauce

##### Pipirrana de Buey

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

##### Dátiles con Tocino

Baked dates wrapped in bacon over red bell pepper sauce

### Flamenco \$31.95

#### Cold Tapas

##### Salpicón de Mariscos

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

##### Jamón Serrano con Queso

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

##### Patatas con Alioli

Robust garlic potato salad with mayonnaise and fresh parsley

#### Hot Tapas

##### Queso de Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

##### Pasta con Gambas

Penne pasta with sautéed tiger shrimp, tomatoes, scallions and garlic in a lemon butter sauce

##### Champinones Rellenos

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

##### Pincho de Solomillo

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

## Children's Menu—\$10.95pp

Children 12 years and younger

Please select one menu option for all children

**Chicken fingers**, french fries, fresh fruit

**Hamburger**, french fries, fresh fruit

**Penne pasta** with tomato sauce

## Tapas Style

### Costa del Sol \$36.95

#### Cold Tapas

##### Patatas con Alioli

Robust garlic potato salad with mayonnaise and fresh parsley

##### Gambas Marinadas

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

##### Jamón Serrano con Queso

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

##### Setas Salvajes

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

#### Hot Tapas

##### Champinones Rellenos

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

##### Crepé Rellena

Crepes filled with goat cheese, spinach, apples and pine nuts with a pimiento sauce

##### Pincho de Solomillo

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

##### Paella Mariscos

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

### El Escorial \$57.95

Available for parties of 20 or more. Five day notice required.

#### Cold Tapas

##### Setas Salvajes

Sauteed wild mushrooms, Manchego cheese and pine nuts on romaine heart with balsamic white wine vinaigrette

##### Tostada con Centollo

Toast points topped with avocado relish and Alaskan king crab meat

##### Gambas Marinadas

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

##### Jamón Serrano con Queso

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

#### Hot Tapas

##### Champinones Rellenos

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

##### Queso de Cabra

Oven baked goat cheese with tomato basil sauce and garlic bread

##### Pincho de Solomillo

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

##### Paella Valenciana

Chicken, shrimp, mussels, and clambaked in saffron rice with vegetables

Choice of:

##### Cochinillo Asado

Roasted suckling pig  
or

##### Cordero Asado

Roasted leg of lamb

### Light Hors D'oeuvres \$27.95\*

\*This menu is meant for guests to enjoy a taste of our exquisite cuisine, not to serve as a full meal. Available for parties of 25 guests or more, for any two-hour event Monday-Thursday between 3:00pm-7:00pm

Add a 2-hour Premium Bar Package for \$21.00 per person.

#### Station Selections

##### Choose Five:

#### Cold Items

##### Patatas con Alioli

Robust garlic potato salad with mayonnaise and fresh parsley

##### Tortilla con Vegetales

Spanish omelet with potato, onion and fresh seasonal vegetables

##### Setas Salvajes

Medley of sauteed wild mushrooms, bell peppers, zucchini, Manchego cheese and pine nuts, drizzled with balsamic white wine vinaigrette

##### Canalon Relleno

Tuna, asparagus and basil filled cannelloni with a cream white wine and tomato basil vinaigrette

#### Hot Items

##### Pasta con Pollo

Penne pasta tossed with asparagus, green peas topped with marinated grilled chicken, served with a garlic, tomato pine nut sauce garnish with goat cheese

##### Champinones Rellenos

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

##### Crepé Rellena

Crepes filled with goat cheese, spinach, apples and pine nuts in a pimiento sauce

##### Salteado de Lechon

Sautéed marinated pork tenderloin served on a bed of potato medallions, green onions with a white wine paprika sauce

#### Passed Hors d'Oeuvres

##### Choose Four:

#### Cold Items

##### Tostada de Curado

Cured Atlantic salmon served over a toast point with dill sour cream

##### Pincho de Pollo al Curry

Brochette of chicken curry salad

##### Tostada de Jamón y Queso

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

##### Tostada del Caserio

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

##### Pincho de Tomate y Queso

Brochette of marinated cherry tomatoes and fresh mozzarella balls

#### Hot Items

##### Tostada De Queso De Cabra

Garlic toast points topped with tomato basil sauce and goat cheese

##### Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

##### Cangrejos con Alioli

Puff pastry filled with crabmeat and topped with garlic alioli and tomato concasse  
\*(+\$1.50pp)

##### Pincho de Pollo con Chorizo

Grilled brochette of marinated chicken tenderloin & chorizo with cumin sauce

\*\*\*Station setup will affect the capacity of each room.  
Consult an Event Coordinator to ensure there is adequate space available.

## Fiesta de Cena \$39.95

Select five butler passed items and five station-style items (Requires 30 guest minimum)  
For a complete list of menu items please contact the Events Department

### Butler Passed

#### Cold:

##### Escalivada con Queso

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

##### Tostada del Caserio

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

##### Pincho de Tomate y Queso

Brochette of cherry tomato and fresh mozzarella ball

##### Tostada de Curado

Cured Atlantic salmon served over a toast point with dill sour cream

##### Tostada de Jamón y Queso

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

##### Pincho de Pollo al Curry

Brochette of chicken curry salad and red grapes

##### Gambas Marinadas

Shrimp marinated fresh herbs served with brandy sauce \*(\$2.00pp)

#### Hot:

##### Tostada de Queso de Cabra

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

##### Dátiles con Tocino

Baked dates wrapped in bacon with red bell pepper sauce

##### Pincho de Pollo con Chorizo

Grilled brochette of marinated chicken tenderloin & chorizo with cumin sauce

##### Pincho de Moruno

Grilled brochette of marinated pork tenderloin & red bell peppers with cumin sauce

##### Caracoles con Alioli

Sautéed escargot baked on seasoned croutons with alioli sauce

##### Pincho de Solomillo

Grilled brochette of beef tenderloin with horseradish sour cream  
\*(\$2.00pp)

##### Cangrejos con Alioli

Puff pastries topped with crabmeat, tomato concassé and alioli \*(\$1.50pp)

##### Gambas al Ajillo

Grilled tiger shrimp with garlic and lemon butter \*(\$2.00pp)

\*Additional charges apply per person

### Station Style

**Patatas con Alioli** Robust garlic potato salad with mayonnaise and fresh parsley

**Tortilla con Vegetales** Spanish omelet with potato, onion and fresh seasonal vegetables

**Pasta con Pollo** Penne pasta tossed with asparagus, green peas and goat cheese, topped with marinated grilled chicken and served with a garlic, tomato and pine nut sauce

**Champinones Rellenos** Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

**Crepé Rellena** Crepes filled with goat cheese, spinach, apples and pine nuts with a pimiento sauce

**Salteado de Lechon** Sautéed marinated pork tenderloin served on a bed of potatoes and green onions in a white wine paprika sauce

## Traditional Style

## Spanish Rose \$30.95

### Appetizer

#### Stuffed Mushrooms

Two stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

### Salad

#### Mixed Green Salad

Salad of seasonal baby greens, red onion and tomato with a sherry balsamic vinaigrette

or

### Soup

#### Black Bean & Chorizo Soup

With sour cream

*Entree\* Choose one of the following:*

#### Grilled Atlantic Salmon

Served on a bed of sautéed vegetables with a garlic paprika sauce and potato cake

or

#### Marinated Grilled Chicken Breast

With broccoli, red bell peppers, mashed potatoes and a lemon paprika wine sauce

## The Lady of Spain \$38.95

### Appetizer

#### Marinated Shrimp

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

### Salad

#### Mixed Green Salad

Salad of seasonal baby greens, red onion and tomato with a sherry balsamic vinaigrette

or

### Soup

#### Black Bean & Chorizo Soup

With sour cream

*Entree\* Choose one of the following*

#### Grilled Atlantic Salmon

Served on a bed of sautéed vegetables with a garlic paprika sauce and potato cake

or

#### Beef Medallions

Served with mashed potatoes drizzled with red wine sauce

\*Vegetarian entree available upon request

Parties of 50 or less may select their entrée on the day of the event. Larger parties are required to provide entrée selections in advance.

La Alhambra \$36.95

Cold Tapas

**Garlic Potato Salad**

Our famous robust garlic potato salad

**Tuna Cannelloni**

Tuna, asparagus and basil filled cannelloni with a creamy white wine and tomato basil vinaigrette

Hot Tapas

**Stuffed Eggplant**

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

**Vegetable Pasta**

Penne pasta, asparagus, spinach, broccoli and sun-dried tomatoes in a white wine tomato basil sauce, topped with Manchego cheese

Entree\* Choose one of the following:

**Marinated Grilled Chicken Breast**

With broccoli, bell peppers, mashed potatoes and a lemon paprika wine sauce

or

**Marinated Tilapia**

Served with sauteed fresh spinach and artichoke hearts with yellow plum tomato viniagrette, lemon tomato butter sauce and potato cake

\*Vegetarian entree available upon request

Parties of 50 or less may select their entrée on the day of the event. Larger parties are required to provide entrée selections in advance.

El Prado \$46.95

Cold Tapas

**Serrano Ham with Cheese**

Imported Serrano ham with Manchego cheese, tomato, garlic and toast points

**Tomato and Mozzarella Salad**

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette

Hot Tapas

**Baked Dates**

Baked dates wrapped in bacon over red bell pepper sauce

**Stuffed Mushrooms**

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

Entree\* Choose one of the following:

**Beef Medallions**

Served with mashed potatoes drizzled with red wine sauce

or

**Grilled Atlantic Salmon**

Served on a bed of sauteed vegetables with a garlic paprika sauce and potato cake

Palacio Real \$74.95

Cold Tapas

**Chilled Seafood Medley**

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

**Tomato and Mozzarella Salad**

Red ripe tomatoes and fresh mozzarella served with red onions, black olives and roasted red pepper vinaigrette

Hot Tapas

**Oven-baked Goat Cheese**

Oven baked goat cheese with tomato basil sauce and garlic bread

**Stuffed Mushrooms**

Stuffed mushroom caps with sautéed spinach, garlic and a blend of Spanish cheeses

Entree\*

**Beef tenderloin and lobster tail**

Served with potatoes and vegetables with a red wine shallot sauce

\*Vegetarian entree available upon request

Parties of 50 or less may select their entrée on the day of the event. Larger parties are required to provide entrée selections in advance.

