



## Frontera Grill's Morales Room

Frontera Grill is pleased to offer a private room, a lively place filled with the art of Rodolfo Morales, one of Mexico's contemporary artists. The room, which can accommodate groups of up to 40 people for a sit-down dinner is available Tuesday through Sunday for lunch and dinner. We are happy to offer customized menus from Frontera Grill.

Contact Jen Fite at [JFite@fronteragrill.net](mailto:JFite@fronteragrill.net) or directly at 312.661.0498 to create your special event!

### DINNER MENU OPTIONS

(Please note menus change monthly to reflect seasonal ingredients)

<b>Option 1</b>	<b>Frontera Grill Three Course Menu</b>	<b>\$80 per person</b>
<b>Option 2</b>	<b>Frontera Grill Four Course Menu</b>	<b>\$95 per person</b>
<b>Option 3</b>	<b>Frontera Grill Premium Package Five Courses</b>	<b>\$150 per person</b>

### Possible add-ons for menus:

- Passed appetizers during cocktail hour – plus \$18/person
- A bar package or drinks on consumption – see below
- Sommelier chosen wine pairing:
  - 3 courses – plus \$65/person
  - 4 courses – plus \$75/person
  - 5 courses – plus \$85/person
  - 5 courses premium wine pairing – plus \$100/person

## OPTION ONE. THREE COURSE MENU

**COCKTAIL HOUR:** Your choice of cocktails (see below)

**FIRST COURSE:** **Please select ONE (served family style)**

- **SMOKED CHICKEN TAQUITOS** Guacamole, roasted tomatillo salsa, crema, añejo cheese
- **CHEESY MEXICO CITY QUESADILLAS** Artisan Jack cheese, epazote. Avocado-tomatillo salsa
- **FRONTERA CEVICHE** Hawaiian albacore, lime, tomatoes, olives, cilantro & green chile
- **CEVICHE TRIO** Classic Frontera Ceviche, Aguachile de Salmon, Spicy Seafood-Mango Coctel (*additional \$5 per person*)
- **LITTLE GEM LETTUCE SALAD (Salads can be served individually)** Bayless Garden greens, grilled garlic-chive dressing (green chile, lime), Jack cheese, buttery black pepper croutons

**SECOND COURSE: ENTREE – Please choose three to offer to as choices for your guests (the dishes change with the seasons but the meat or seafood remain the same)**

- **PUEBLA-STYLE ENCHILADAS** Handmade corn tortillas, Amish country *chicken (caramelized onions)*, homemade mole poblano (*27 ingredients*), crunchy garnishes
- **ENCHILADAS AL GUAJILLO** Braised Nichols Farm greens (black beans, spigarello & kale), local lions mane mushrooms, guajillo chile sauce (grilled onions, roasted garlic, spices), crispy onions, añejo cheese
- **CAMARONES CON ESQUITES** Red chile-marinated grilled Florida pink shrimp, brothy Three Sisters Farm corn esquites (*lime juice, epazote, butter, cob stock*), Chef Richard's special mayo, añejo cheese
- **PEZ ESPADA, SALSA DE TECHO** Grilled Gulf coast swordfish, warm salsa of rooftop tomatoes, local peaches, habanero, mint & lime. Green herb rice
- **POLLO EN CREMA DE FLORES** Wood-grilled Amish-country chicken breast, squash blossom crema (*güero chiles, garlic*), huitlacoche (*corn mushroom*) tamal, roasted poblanos, rooftop pak choy
- **CARNITAS DE PATO** Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa
- **COCHINITA PIBIL** Slow-cooked Gunthorp Farm suckling pig (marinated in achiote, wrapped in banana leaves), rich pan juices, beans, green chile rajas, pickled red onions, roasted habanero salsas
- **CHAMORRO DE BORREGO, CHILE PASILLA** Braised MoMi farm lamb shank, black garlic-pasilla chile sauce (*black pepper, cumin*) queso añejo mashed potatoes, crispy onions (*additional \$15 per person*)
- **OAXACAN-STYLE CARNE ASADA** Red chile-marinated Creekstone Natural Black Angus Prime rib steak, black beans, plantains with homemade crema and cheese, guacamole (*additional \$15 per person*)

**THIRD COURSE: DESSERT** **Select one of the following:**

- **FRONTERA CHOCOLATE PECAN PIE** with Kahlúa whipped cream (served individually)
- **DESSERT SAMPLER** Chef's selection of desserts from Frontera and Topolobampo (served family style)

## OPTION TWO. FOUR COURSE MENU

**COCKTAIL HOUR:** Your choice of cocktails (see below)

**FIRST COURSE:** **Please select ONE (served family style)**

- **SMOKED CHICKEN TAQUITOS** Guacamole, roasted tomatillo salsa, crema, añejo cheese
- **CHEESY MEXICO CITY QUESADILLAS** Artisan Jack cheese, epazote. Avocado-tomatillo salsa
- **FRONTERA CEVICHE** Hawaiian albacore, lime, tomatoes, olives, cilantro & green chile
- **CEVICHE TRIO** Classic Frontera Ceviche, Aguachile de Salmon, Spicy Seafood-Mango Coctel (*additional \$5 per person*)

**SECOND COURSE:** **Please select ONE (served family style)**

- **ENCHILADAS NORTEÑAS** Heirloom corn tortillas, braised Creekstone Farms beef short rib, roasted tomato-serrano sauce, Samuel's artisan cheese, black beans
- **FRESH CORN TAMALES** Banana leaf-steamed sweet corn tamales, homemade crema, fresh cheese, poblano chile
- **LITTLE GEM LETTUCE SALAD (Salads can be served individually)** Bayless Garden greens, grilled garlic-chive dressing (green chile, lime), Jack cheese, buttery black pepper croutons
- **SEASONAL SALAD (from the current menu)**

**THIRD COURSE: ENTRÉE – Please choose three to offer to as choices for your guests (the dishes change with the seasons but the meat or seafood remain the same)**

- **PUEBLA-STYLE ENCHILADAS** Handmade corn tortillas, Amish country *chicken (caramelized onions)*, homemade mole poblano (*27 ingredients*), crunchy garnishes
- **ENCHILADAS AL GUAJILLO** Braised Nichols Farm greens (black beans, spigarello & kale), local lions mane mushrooms, guajillo chile sauce (grilled onions, roasted garlic, spices), crispy onions, añejo cheese
- **CAMARONES CON ESQUITES** Red chile-marinated grilled Florida pink shrimp, brothy Three Sisters Farm corn esquites (*lime juice, epazote, butter, cob stock*), Chef Richard's special mayo, añejo cheese
- **PEZ ESPADA, SALSA DE TECHO** Grilled Gulf coast swordfish, warm salsa of rooftop tomatoes, local peaches, habanero, mint & lime. Green herb rice
- **POLLO EN CREMA DE FLORES** Wood-grilled Amish-country chicken breast, squash blossom crema (*güero chiles, garlic*), huitlacoche (*corn mushroom*) tamal, roasted poblanos, rooftop pak choy
- **CARNITAS DE PATO** Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa
- **COCHINITA PIBIL** Slow-cooked Gunthorp Farm suckling pig (marinated in achiote, wrapped in banana leaves), rich pan juices, beans, green chile rajas, pickled red onions, roasted habanero salsas
- **CHAMORRO DE BORREGO, CHILE PASILLA** Braised MoMi farm lamb shank, black garlic-pasilla chile sauce (*black pepper, cumin*) queso añejo mashed potatoes, crispy onions (*additional \$15 per person*)
- **OAXACAN-STYLE CARNE ASADA** Red chile-marinated Creekstone Natural Black Angus Prime rib steak, black beans, plantains with homemade crema and cheese, guacamole (*additional \$15 per person*)

**FOURTH COURSE: DESSERT** **Select one of the following:**

- **FRONTERA CHOCOLATE PECAN PIE** with Kahlúa whipped cream (served individually)
- **DESSERT SAMPLER** Chef's selection of desserts (served family style)

## OPTION THREE. PREMIUM FRONTERA FIVE COURSE TASTING MENU

**COCKTAIL HOUR:** Your choice of cocktails (see below)

**FIRST COURSE: OYSTERS & CEVICHE PLATTER\*** One dozen oysters with accompaniments and three ceviches

- **Frontera Classic** -- Hawaiian albacore, lime, tomatoes, olives, cilantro & green chile
- **Ceviche Verde** -- Creamy, herb-green ceviche of Florida pink shrimp and scallops, avocado, cucumber, jícama, serrano, knob onions
- **Ceviche Tropical** -- Ora King salmon, fresh mango, spicy-tangy jamaica chamoy, jícama, Michoacán avocado, red onion, cilantro

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**SECOND COURSE: VEGETARIAN ENCHILADA** (exact preparation changes with the seasons)

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**THIRD COURSE: SHRIMP OR FISH** (exact preparation changes with the seasons)

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**FOURTH COURSE: OAXACAN-STYLE CARNE ASADA** Red chile-marinated Creekstone Natural Black Angus PRIME rib steak, black beans, sweet plantains, homemade crema, fresh cheese, guacamole

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**FIFTH COURSE: DESSERT SAMPLER** Chef's selection of desserts from Frontera and Topolobampo (served family style)

## **OPTIONAL PASSED SELECTIONS (\$18 Per person). Select THREE to serve during a cocktail hour**

- **TOSTADAS DE CEVICHE** Crisp tortillas topped with lime-marinated fish, manzanillo olives, tomatoes and cilantro
- **FRESH SHUCKED OYSTERS** Seasonally garnished oysters (**\$2 extra per person**)
- **GEM LETTUCE CUPS** Lettuce wraps filled shrimp-scallop salpicon
- **GEM LETTUCE CUPS** Lettuce wraps filled grill-roasted chicken in smoky morita mayo
- **SOPES** Corn masa boats filled with shredded beef and tomato
- **SOPES** Corn masa boats filled with sweet plantains, black beans and homemade chorizo

## **BAR OPTIONS.**

**On consumption.** You will be charged for what people drink.

**Bar package.** A package is available; ask for details

### **Cocktails: Choose one margarita**

- **Topolo Margarita** Espolón reposado tequila, Royal Combier orange liqueur, fresh lime juice, shaken. \$17
- **Frontera Margarita** Milagro blanco tequila, Combier orange liqueur, fresh lime juice, shaken \$15
- **Mezcal Margarita** Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters, shaken \$17
- **Other cocktails** are available; ask for details

### **Wine: Wines by the glass; ask to see the current list**

#### **Sommelier-selected wine pairings**

- For the three course menu: \$65 per person
- For the five course menu: \$85 or \$100 per person

**Beer: Mexican or local craft bottled beers** are available; ask for details \$8

**Soft drinks:** Mexican Coke and Squirt, housemade limonada, sparkling water \$6