



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 or directly at 312.661.0498 to create your special event!

DINNER MENU OPTIONS

(Please note menus change monthly to reflect seasonal ingredients)

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

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** Frontera ceviche; ceviche verde with shrimp and scallops; tropical ceviche of salmon with mango and chamoy (additional \$5 per person)
- **LITTLE GEM LETTUCE SALAD (Salads are served individually)** Toasted pasilla chile-lime dressing, red chile 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** Homemade corn tortillas, heritage breed chicken, mole poblano, black beans
- **CAMARONES, COCO, JALAPEÑO** Wood-grilled Florida pink shrimp, creamy coconut sauce, jalapeño-white onion rajas, classic white rice, roasted cherry tomatoes
- **POLLO, FRIJOLES NEGROS, PLÁTANO MACHO** Grilled Amish chicken breast, black bean sauce (guajillo chile, epazote), golden plantains, herby chochoyotes (masa dumplings), crispy chicken chicharrón
- **YUCA TAMAL, PASILLA-PLANTAIN SAUCE** Tender yuca tamal, braised greens filling (grilled onions, black beans, plantains), rich pasilla chile sauce with plantain, garlic & sweet spices, crema, homemade fresco cheese
- **DORADO ENCACAHUATADO** Red chile-grilled mahimahi, red chile-peanut salsa, yuca al mojo (slow-cooked garlic, lime, peanut oil).
- **ENCHILADAS DE PUERCO** Just-made tortillas, slow-cooked pork filling (ham hock, grilled onions, sweet potato), red chile-sweet potato sauce, crispy chicharrón, crispy onions, black beans
- **CRISPY DUCK CARNITAS** Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole
- **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
- **SHORTRIB MOLE NEGRO** Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob 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** Frontera ceviche; ceviche verde with shrimp and scallops; tropical ceviche of salmon with mango and chamoy (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 are served individually)** Toasted pasilla chile-lime dressing, red chile 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** Homemade corn tortillas, heritage breed chicken, mole poblano, black beans
- **CAMARONES, COCO, JALAPEÑO** Wood-grilled Florida pink shrimp, creamy coconut sauce, jalapeño-white onion rajas, classic white rice, roasted cherry tomatoes
- **POLLO, FRIJOLES NEGROS, PLÁTANO MACHO** Grilled Amish chicken breast, black bean sauce (guajillo chile, epazote), golden plantains, herby chochoyotes (masa dumplings), crispy chicken chicharrón
- **YUCA TAMAL, PASILLA-PLANTAIN SAUCE** Tender yuca tamal, braised greens filling (grilled onions, black beans, plantains), rich pasilla chile sauce with plantain, garlic & sweet spices, crema, homemade fresco cheese
- **DORADO ENCACAHUATADO** Red chile-grilled mahimahi, red chile-peanut salsa, yuca al mojo (slow-cooked garlic, lime, peanut oil).
- **ENCHILADAS DE PUERCO** Just-made tortillas, slow-cooked pork filling (ham hock, grilled onions, sweet potato), red chile-sweet potato sauce, crispy chicharrón, crispy onions, black beans
- **CRISPY DUCK CARNITAS** Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole
- **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
- **SHORTRIB MOLE NEGRO** Tender-braised Creekstone short rib, homemade Oaxacan black mole, queso añejo mashed potatoes, wood-grilled knob 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

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

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

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

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