



Frontera Grill's Private Party Room – La Vista

Frontera Grill is pleased to offer a private room unlike that of any of our other spaces. Located high above Clark Street guests in La Vista are invited to indulge in the delicious tastes of Mexico! Our culinary team will offer antojitos (street snacks), fresh seafood, guacamole, tacos and more while guest enjoy margaritas and other cocktails, tequilas and specialty mezcals.

La Vista can accommodate groups of up to 50 for a standing reception and up to 32 with seating. The space is available Tuesday through Sunday for lunch and dinner.

Contact Jen FITE at jfite@fronteragrill.net or directly at 312.661-0498 to create your special event!

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| OPTION 1 | Cocktail party with Street Food Carts | <p>\$90 per person for food plus \$50 per hour for on-site tortilla maker</p> <p>\$50 per person for a 2 hour beverage package (additional hours are \$25 per person per hour or on consumption)</p> | <p>Includes a guacamole & ceviche cart, live-action taco cart and desserts</p> <p>Includes margaritas, beer, wines and soft drinks *Other alcohol available on consumption</p> |
| OPTION 2 | Cocktail party with Passed appetizers and Street Food Carts | <p>\$110 per person for food plus \$50 per hour for on-site tortilla maker</p> <p>\$50 per person for a 2 hour beverage package (additional hours are \$25 per person per hour or on consumption)</p> | <p>Includes passed appetizers, a guacamole & ceviche cart, a live-action taco cart and desserts</p> <p>Includes margaritas, beer, wines and soft drinks *Other alcohol available on consumption</p> |

OPTION 1: LA VISTA COCKTAIL PARTY with Street Food Carts

GUACAMOLE-CEVICHE CART

LUXURY GUACAMOLE BAR Mashed perfectly ripe and season Michoacan avocados for each guest to customize to their taste. **Choose FIVE of the following toppings**

- Tomatoes
- Poblanos
- Grilled Onions
- Seasonal Fruit
- Housemade fresh cheese
- King Crab (additional \$5/person charge)
- Smokey Bacon
- Chapulines

CEVICHE **Choose ONE of the following ceviches**

- Herby green ceviche of shrimp and scallop
- Spicy-tangy salmon chamoy
- Classic Frontera Hawaiian albacore ceviche

*****OYSTERS** Fresh oysters shucked to order, served with tomatillo-habanero “miñoneta” and smoky chipotle-garlic salsa **Additional \$5/person charge plus shucking fee of \$75/ hour**

LIVE ACTION TACO CART

TACOS Made-to-order tortillas wrapped around hot fillings served with an assortment of salsas and fresh garnishes **Choose FOUR of the following fillings**

- **Carnitas** Crispy pork carnitas, green chile guacamole, salsa verde, fresco cheese
- **Goat Barbacoa** Red-chile braised goat, salsa roja, crispy fried onions
- **Chicken and Potato** Gunthorp chicken thigh, creamy tomatillo salsa, roasted potato, poblano rajas
- **Shrimp a la Mexicana** Pan-seared Sinaloa blue shrimp, pico de gallo, black beans
- **Carne Asada** Creekstone skirt steak, black beans, salsa “huevona”
- **Cauliflower Tinga** Grilled cauliflower, chipotle, avocado, fresco cheese

DESSERTS

HOUSE MADE DESSERTS **Choose TWO of the following desserts**

- **Xoco's famous churros**
- **Frontera chocolate pecan pie bars**
- **Traditional flan in crispy cones**

OPTION 2: LA VISTA COCKTAIL PARTY WITH PASSED APPETIZERS

All of the above offerings plus passed appetizers

PASSED APPETIZERS *Select THREE of the following options*

- **Gem Lettuce Cups** Gunthorp farms grilled chicken breast, spicy chipotle crema, grilled squash
- **Gem Lettuce Cups** Roasted maitake mushrooms, crispy potatoes, green chile vinaigrette, queso añejo
- **Sopes** Crispy corn masa boats with avory shredded beef, roasted tomatoes, avocado, homemade fresh cheese
- **Market stall fruit skewers** Cucumber, jicama, and pineapple with tajin
- **Tlayudita del dia** Rustic Oaxacan tostadas with chef's choice of toppings

BAR PACKAGE *Choose an open bar or a bar on consumption*

Two hours of open bar - \$50/person. The following choices will be offered to everyone for 2 hours. An extra hour can be requested at \$25/person or on consumption *On consumption.* The following choices will be offered to everyone at the menu price.

MARGARITAS *Choose TWO of the following cocktails*

- **TOPOLO MARGARITA** Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada, shaken \$15
- **BLUE AGAVE MARGARITA** Milagro blanco tequila, Cointreau orange liqueur, fresh lime juice, shaken \$15
- **MEZCAL MARGARITA** Wahaka joven mezcal, Grand Marnier, housemade limonada, Peychaud's bitters, shaken \$15
- **PALOMA OAXAQUEÑA** Milagro tequila, fresh grapefruit juice \$15

BEER *Choose THREE of the following beers*

- Mexican beer. (Bohemia, Victoria Negra Modelo). \$8
- Rotating selection of local craft beer \$8

WINE *Choose a red wine and a white wine from our glass pour list (available on request)*

SOFT DRINKS Mexican Coke and Squirt, housemade limonada, sparkling water