



## 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) served with guacamole, chips, salsa and spicy nuts on the table

**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)**

- **GRILLED SHRIMP, ENFRIJOLADAS** Wood-grilled Florida pink shrimp (sweet-spicy mayo glaze), fresh-made tortilla enfrijoladas (black bean-plantain-chipotle sauce), crispy onions, añejo cheese
- **GRILLED CHICKEN, SPAGHETTI SQUASH “FIDEOS”** Grilled heritage-breed chicken, roasted spaghetti squash, tomato-guajillo sauce, peas, chicken chicharrón, añejo cheese
- **SALMON, QUERETARO GREEN MOLE** Wood-grilled Ora King salmon, sweet-nutty green mole, herby green rice, rajas queretanos
- **PORK LOIN, MOLE DE XICO** Grilled-roasted Gunthorp pork loin, Veracruz’s famous mole (3 chiles, dried fruit, pinenuts, hazelnuts, pecans, peanuts, sweet spices), garlic bread pudding
- **EGGPLANT, BLACK MOLE** Grilled eggplant (black bean miso), Oaxacan black mole (33 ingredients), roasted chanterelles & delicata, black beans, mole nut crunch
- **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) served with guacamole, chips, salsa and spicy nuts on the table

**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)**

- **GRILLED SHRIMP, ENFRIJOLADAS** Wood-grilled Florida pink shrimp (sweet-spicy mayo glaze), fresh-made tortilla enfrijoladas (black bean-plantain-chipotle sauce), crispy onions, añejo cheese
- **GRILLED CHICKEN, SPAGHETTI SQUASH "FIDEOS"** Grilled heritage-breed chicken, roasted spaghetti squash, tomato-guajillo sauce, peas, chicken chicharrón, añejo cheese
- **SALMON, QUERETARO GREEN MOLE** Wood-grilled Ora King salmon, sweet-nutty green mole, herby green rice, rajas queretanos
- **PORK LOIN, MOLE DE XICO** Grilled-roasted Gunthorp pork loin, Veracruz's famous mole (3 chiles, dried fruit, pinenuts, hazelnuts, pecans, peanuts, sweet spices), garlic bread pudding
- **EGGPLANT, BLACK MOLE** Grilled eggplant (black bean miso), Oaxacan black mole (33 ingredients), roasted chanterelles & delicata, black beans, mole nut crunch
- **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 from Frontera and Topolobampo (served family style)

## OPTION THREE. PREMIUM FRONTERA FIVE COURSE TASTING MENU

**COCKTAIL HOUR:** Your choice of cocktails (see below) served with guacamole, chips, salsa and spicy nuts on the table

**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 COURSEL: 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:**

- **Topolo Margarita** Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada. \$15
- **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