

Party Packages

Dinner

For evening events booked
Sunday–Friday 3:30pm or later
Saturday 5pm or later

Contact

Event Department
Phone: 630.983.3000
Fax: 630.983.9295
Email: info@mesonsabika.com
Website: www.tapasvalencia.com

Other location

Meson Sabika
1025 Aurora Avenue
Naperville, IL 60540
630.983.3000



1530 State Street
Chicago, IL 60605
312.842.4444



About Tapas Valencia

Whether you're dining with friends, family or exploring on a first date, Valencia is the perfect backdrop for any occasions.

We carry on the tradition of great food and service that was started at our original location, Meson Sabika in Naperville.

Now located in Chicago's South loop, we have developed creative Spanish tapas and unique martinis and a mood to die for.

You'll find that the moment you step into the restaurant your heart won't want to leave.



Tapas Tradition

Tapas style dining originated in the open air taverns of southern Spain. Tapas were a slice of cured ham or sausage on top of a piece of bread which was placed over the mouth of a wine or sherry glass to prevent flies in their glasses. Spaniards, who customarily dine late in the evening, would frequent several taverns sampling the tapas of the house. As time went on they placed olives or ham on the plate, and as time evolved so did the tapas plate.

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

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

Biscocho Borracho \$6.50pp
Lady fingers dipped in Tia Maria, Brandy, coffee Liqueur & Espresso with Mascarpone cheese and creme anglaise

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

Tarta de Pacanas \$6.50pp
Cheesecake baked with pecans served with chocolate sauce and caramel sauce

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

Sweets Table \$6.95pp
(for parties of 50 people or larger)
Bite size cookies, pastry creams, mousses and mini desserts

All bar packages are required of parties of 30 people or greater

Beverages

Beer, Wine and Sangria
Spanish Red and White Wine
Red and White Sangria
Domestic Beers
Soda, ice tea and coffee
2 hours-\$15.00
3 hours-\$18.00
4 hours-\$21.00

Champagne toast
\$2.00pp With bar package
\$5.00pp Without a bar package

Select Bar
Spanish Red and White Wine
Red and White Sangria
Domestic and Imported Beers
Mixed Drinks made 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 and Imported Beers
Mixed Drinks made with Premium brands
Assorted Liqueurs (Bailey's, Kahlua, Amaretto)
Soda, ice tea and coffee
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 for up to one hour:

2 Hors d'oeuvres \$5.50pp

3 Hors d'oeuvres \$6.50pp

4 Hors d'oeuvres \$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 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 in 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)

La Mancha

\$26.95

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

\$29.95

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



Costa del Sol

\$34.95

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

Medley of sautéed wild mushrooms, bell peppers, zucchini, Manchego cheese, and pine nuts on a romaine heart, drizzled 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

\$54.95

Cold Tapas

Setas Salvajes

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

Tostada de 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

Choice Of

Cochinillo Asado

Roasted suckling pig

or

Cordero Asado

Roasted leg of lamb

Paella Valenciana

Chicken, shrimp, mussels, and clams baked in saffron rice with vegetables

Light Hors D'Oeuvres

\$25.95

*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.

Station Selections

Choose Four:

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 sautéed wild mushrooms, bell peppers, zucchini, Manchego cheese, and pine nuts on a romaine heart, drizzled with balsamic white wine vinaigrette

Canalón Relleno

Tuna, asparagus and basil filled cannelloni with a creamy 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 & garnished 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 Lechón

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

Passed Hors d'Oeuvres

Choose Four:

Cold Items

Tostada de Curado

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

Tostada de Pisto Manchego

Sautéed vegetables on toast points

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 Tomato 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 function room. Consult an Event Coordinator to ensure there is adequate space available.

Fiesta de Cena \$37.95

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

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 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 pimienta sauce

Salteado de Lechon Sauteed marinated pork tenderloin served on a bed of potato medallions, green onions in a white wine paprika sauce

Butler Passed 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)

La Alhambra

\$34.95

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 asparagus and Sevillana potatoes and a lemon paprika wine sauce

or

Marinated Tilapia

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

Vegetarian entree available upon request

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

El Prado

\$43.95

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



Palacio Real
\$70.95

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

Grilled Beef tenderloin and Lobster

Grilled beef tenderloin and baked 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 entree on the day of the event. Larger parties are required to provide entree selections in advance.

Spanish Rose
\$28.95

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 Soup

With sour cream

*Entree** Choose one of the following:

Grilled Atlantic Salmon

Served on a bed of sauteed vegetables with a garlic paprika sauce

or

Marinated Grilled Chicken Breast

With asparagus and Sevillana potatoes and a lemon paprika wine sauce

The Lady of Spain
\$36.95

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 Soup

With sour cream

*Entree** Choose one of the following:

Grilled Atlantic Salmon

Served on a bed of sauteed vegetables with a garlic paprika sauce

or

Beef Medallions

Served with mashed potatoes, drizzled with red wine sauce

Vegetarian entree available upon request



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

