



# selva

CATERING MENU

If you have a food allergy or a special dietary requirement - please inform a member of our team.

[www.](http://www.selva.com)

[selva](http://www.selva.com)

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# PASSED



## **Mini Flautas / \$5**

chicken tinga guacamole, cotija, crema

## **Mini Huracarrana Torta / \$9**

telera-chipotle chicken-chihuahua, salsa verde mayo

## **Smoked Chicken Quesadilla / \$9**

avocado crema

## **Chipotle Meatballs / \$5**

chicken, tomato, cilantro

## **Jochos / \$9**

mini franks, bacon, pico de gallo, queso, pickled jalapeno aioli

## **Beef Slider / \$9**

poblano, pepper jack, achiote aioli

## **Birria Empanadas / \$8**

chili braised beef, queso chihuahua, chimichurri

## **Pork Belly & Mango Skewer / \$8**

tamarind bbq

## **Coconut Shrimp / \$7**

mango-jalapeno jam

## **Corona Battered Fish Tacos / \$7**

cilantro slaw, chipotle mayo

## **Charred Corn Shooter / \$7**

roasted corn, cucumber, pico de gallo, cotija, chipotle dressing

## **Cobb Shooter / \$7 (VEGAN)**

romaine, garbanzo, green beans, sangria tomatoes, cucumber, sunflower seeds, avocado, citrus vinaigrette

## **Flourless Chocolate Cake / \$7 (VEGETARIAN)**

dark chocolate, powdered sugar

## **Dulce De Leche Cheesecake / \$7 (VEGETARIAN)**

brown sugar, graham crust

## **Mini Churros / \$7 (VEGETARIAN)**

Priced by piece, minimum of 20 pieces required.  
cinnamon sugar, vanilla



Priced by piece, minimum of 20 pieces required.

# STATIONED



**Charcuterie** / \$375 / Priced by item, serves 25  
artisan cheeses, cured meats, baguettes, dried fruits,  
assorted nuts & house jams

**Hummus & Dips** / \$275 / Priced by item, serves 25  
poblano hummus, pepita romesco, guacamole, salsa  
tatemada, pita & tortilla chips, garden vegetables

**Selva Sliders** / \$29PP / Select three:

**The Classic:** beef slider, aged cheddar, smoked  
ketchup, icebox pickle, sesame bun

**The Smoke:** smoked pulled pork, pickle, red cabbage  
slaw, home-style bun

**The Garden:** veggie slider, sweet corn and green  
onion cream cheese, oat bun

**The Louisiana:** fried chicken and biscuit, pickle,  
sriracha-honey aioli

**The Sea:** blackened salmon, mango-citrus slaw,  
hawaiian roll

**The BBQ:** barbeque brisket, caramelized onion, corn  
dusted bun

**Mexican Street Cart** / \$38PP  
(Includes corn & flour tortillas)

**Shrimp:** chili rubbed, pineapple pico de gallo

**Carnitas:** pickled onion, poblanos, salsa rojo

**Cheese:** cheese quesodillas, onions, peppers

**Chicken:** smoked chipotle, charred green onions,  
green salsa

**Churros:** cinnamon sugar, anglaise, chocolate sauce

**Ode to Chicago** / \$29PP

**Say Cheese:** mini cheese and sausage pizzas

**Dog Days:** mini hot dogs, mustard, green relish,  
onions, tomatoes, pickles, celery salt, sport peppers

**Mr. Beef:** italian beef sandwiches, giardiniera

**Fire Roasted Flatbreads** / \$29PP / Select three:

**Caprese:** basil, heirloom tomato,

**Shroom:** truffle mushroom, herbs, roasted garlic

**Veggie:** roasted green peppers, spinach, zucchini,  
basil pesto

**Italian:** spicy capicola, green olives, caramelized  
onions

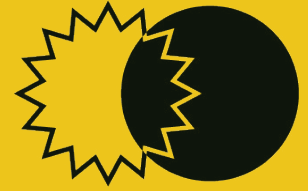
**BBQ:** chicken, roasted corn, peppers, cilantro

**Meat Lovers:** pepperoni, sausage, ham



Priced by person, minimum of 20 guests required.  
Served family-style or buffet.

# BAR



## ESSENTIAL PACKAGE

\$38/PP FIRST HOUR + \$8/ADDITIONAL HOURS

### SPIRITS

Wheatley Vodka  
Ford Gin  
Bacardi White Rum  
Astral Tequila  
Very Old Barton Bourbon  
Famous Grouse Scotch

### WINE

La Marca Prosecco  
Skyside Chardonnay  
Skyside Cabernet

### BEER

Miller Lite  
Modelo  
Original Sin Cider

## SUPREME PACKAGE

\$46/PP FIRST HOUR + \$12/ADDITIONAL HOURS

### SPIRITS

Ketel One Vodka  
Tanqueray Gin  
Ten To One White Rum  
Milagro Tequila  
Buffalo Trace Bourbon  
Bank Note Scotch

### WINE

Chandon Brut  
Lageder Pinot Grigio  
Decero Malbec

### BEER

Modelo  
Cruz Blanca Mexico Calling  
Lagunitas IPA

## ULTIMATE PACKAGE

\$53/PP FIRST HOUR + \$14/ADDITIONAL HOURS

### SPIRITS

Grey Goose Vodka  
Botanist Gin  
Plantation 3 Star Rum  
Don Julio Blanco Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black

### WINE

Chandon Brut  
Raeburn Chardonnay  
Chateau de L'Escarelle Rose  
Reinger Knights Vallery Cabernet

### BEER

Miller Lite  
Modelo  
Cruz Blanca Mexico Calling  
Lagunitas IPA  
Original Sin Cider

All bar packages include assorted fruit juices,  
soft drinks, and bar mixers.