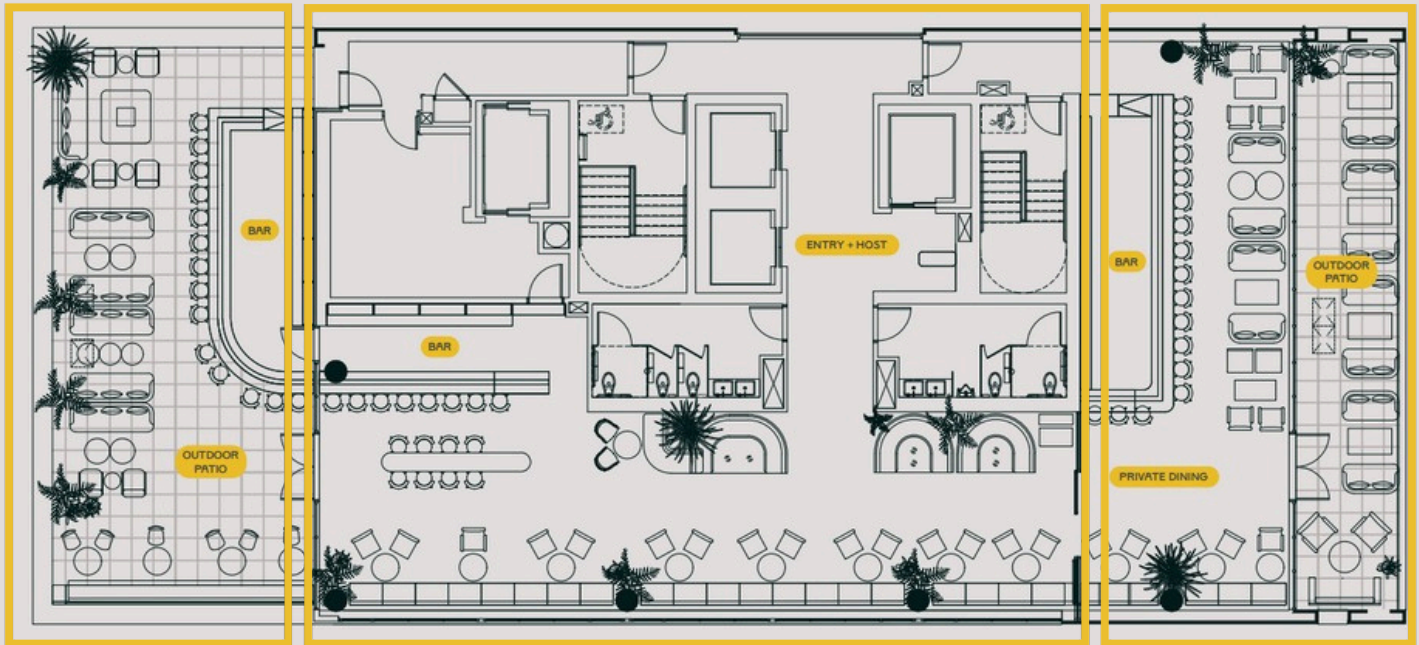




selva



EAST BAR

CENTER BAR

WEST BAR

PRIVATE EVENT

200+ standing
125+ seated



PATIO

Two outdoor spaces with skyline views



SETUP

Use existing layout or make it your own



MENU

Choose catering package or build your own



DRINKS

Choose between a package or cash bar



MIXTAPE

Audio port with XLR input

SEMI-PRIVATE EVENT

EAST BAR

RECEPTION

45+ GUESTS

SEATED

30+ GUESTS

CENTER BAR

100+ GUESTS

50+ GUESTS

WEST BAR

70+ GUESTS

45+ GUESTS

PASSED

Priced by piece, minimum of 20 pieces require

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

BARBACOA 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

CHOCOLATE CAKE / \$7

dark chocolate, powdered sugar

DULCE DE LECHE CHEESECAKE / \$7

brown sugar, graham crust

MINI CHURROS / \$7

cinnamon sugar, vanilla



STATIONED

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

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
- The Smoke: smoked pulled pork, pickle, red cabbage slaw
- The Garden: veggie slider, sweet corn and green onion cream cheese
- The Louisiana: fried chicken and biscuit, pickle, sriracha-honey aioli
- The Sea: blackened salmon, mango-citrus slaw
- The BBQ: barbeque brisket, caramelized onion,

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

ODE TO CHICAGO / \$29PP

- Say Cheese: mini cheese and sausage pizzas
- Dog Days: mini hot dogs, with all the traditional toppings
- Mr. Beef: italian beef sandwiches, giardiniera

MEXICAN STREET CART / \$38PP / SELECT TWO PROTEINS

includes flour/corn tortillas + churros with chocolate sauce

- Mushroom Tinga: radish, cilantro, cotija Shrimp (+3): chili rubbed, pineapple pico de gallo
- Carnitas: pickled onion, poblanos, salsa rojo
- Cheese: cheese quesadillas, onions, peppers
- Chicken: smoked chipotle, charred green onions, green salsa
- Steak (+5) : flank steak



BAR

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

ESSENTIAL PACKAGE

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

SPIRITS

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

WINE

La Marca Prosecco
Stephen Vincet Chardonnay
Stephen Vincet Pinot Noir

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

