





200+ standing 125+ seated



PATIO
Two outdoor spaces with

skyline views



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

CENTER BAR

WEST BAR

RECEPTION

45+ GUESTS

100+ GUESTS

70+ GUESTS

SEATED

30+ GUESTS

50+ GUESTS

45+ GUESTS

PASSED

Items priced per dozen, buffet style on request

CHIPOTLE MEATBALLS / \$82

chicken, tomato, cilantro

BEEF SLIDER / \$110

poblano, pepper jack, achiote aioli

BARBACOA EMPANADAS / \$98

chili braised beef, queso chihuahua, chimichurri

PORK BELLY & MANGO SKEWER / \$98

tamarind bbq

COCONUT SHRIMP / \$114

mango-jalapeno jam

CORONA BATTERED FISH TACOS / \$105

cilantro slaw, chipotle mayo

MINI CHEESECAKE BITES / \$85

graham crust

MINI CHURROS / \$85

cinnamon sugar, vanilla







STATIONED

Minimum of 20 guests required. Served family-style or buffet. 90-Minute time limit.

CHARCUTERIE / \$375 / PRICED BY ITEM, SERVES 25

artisan cheeses, cured meats, baguettes, dried fruits, assorted nuts $\boldsymbol{\delta}$ house jams

HUMMUS & DIPS / \$275 / PRICED BY ITEM, SERVES 25

poblano hummus, pepita romesco, guacamole, salsa tatemada, pita & tortilla chips, garden vegetables

SELVA SLIDERS / \$36PP / SELECT THREE:

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

FIRE ROASTED FLATBREADS / \$36PP / 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 / \$42PP / SELECT TWO PROTEINS

includes flour/corn tortillas + churros with chocolate sauce

- Mushroom Tinga: radish, cilantro, cotija
- Carnitas: pickled onion, poblanos, salsa rojo
- Cheese: cheese quesadillas, onions, peppers
- Chicken: smoked chipotle, charred green onions, green salsa
- Shrimp (+4): chili rubbed, pineapple, pico de gallo
- Steak (+6) : flank steak







BAR PACKAGES

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



STANDARD PACKAGE

\$20/PP PER HOUR; 2 HOUR MINIMUM

SPIRITS

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

WINE

Brut Sparkling Full White Light Red

BEER

Lager N/A Lager Seltzer IPA

LUXURY PACKAGE

\$50/PP PER HOUR; 2 HOUR MINIMUM

SPIRITS

Sour

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Mijenta Reposado Tequila
Del Maguey Vida Mezcal
Woodford Reserve Bourbon
Woodford Reserve Rye
Balvenie 12 Year Single Malt Scotch
Hennesy VSOP Cognac

BEER WINE

Lager Brut Sparkling
N/A Lager Light & Full White
Seltzer Light & Full Red
IPA Still Rose
Cider

PREMIUM PACKAGE

\$30/PP PER HOUR; 2 HOUR MINIMUM

SPIRITS

Ketel One Vodka
Tanqueray Gin
Bacardi Year Rum
Milagro Tequila
Los Vecinos Mezcal
Buffalo Trace Bourbon
Sazerac Rye Whiskey
Johnnie Walker Black
Hennessy VS Cognac

WINE

Brut Sparkling Light & Full White Light & Full Red

BEER

Lager N/A Lager Seltzer IPA N/A Beer



^{*}Selva is not permitted to serve shots.