



**MEXiCAN
RADIO**

TURN UP THE FLAVOR

BY CHEF DUDLEY NIETO
TACOS · TEQUILA · TUNES

PRIVATE DINING MENU
MEXICANRADIOCHICAGO.COM



HORS D'OEUVRES SELECTIONS

All hors d'oeuvres have a minimum order of one dozen

PASSED OR STATIONED COLD

Ahi Tuna Tostadas* 55/dozen

salsa negra, chipotle mayo, guacamole, fresh lime

Ceviche Shooters 55/dozen

shrimp & octopus, morita-tamarind salsa, cucumber, avocado, red onion, cilantro, crispy plantains

Fruit Picco di Gallo Bites 35/dozen

Tlayuda Oaxacan-Style 18/each

black beans, avocado, oaxacan cheese, radish, rustic salsa

Avocado Tostaditas 48/dozen

fresco cheese, salsa rustica

Shrimp & Mango Aguachile 48/dozen

shrimp, lime juice, cucumber, avocado

PASSED OR STATIONED HOT

Chicken Torta Sliders 48/dozen

avocado, black beans, pickled onion

Steak Torta Slider 45/dozen

fresh black beans, avocado, pickled onions, stea, crema

Golden Crispy Flautas 45/dozen

chicken tinga, potato, cheese, salsa fresca, queso fresco, crema

Quesadilla 45/dozen

served with sour cream and guacasalsa
choice of: beef, chicken

Empanadas

Beef 50/dozen, **Chicken** 45/dozen, **Veggie** 45/dozen

golden turnovers sour cream guacasalsa

STATIONED

Guacamoles 10 per person

atlixco, traditional, mango

Flautas de Papa y Pollo 15 per person

golden crispy flautas, chicken tinga, potato, cheese, salsa fresca, citrus cabbage, queso fresco, crema, served with rice and beans, choice of chicken, beef, pastor

Seafood Ceviche 12 per person

Quesadillas Norteñas 16 per person

pollo / veg / steak

Chips & Salsa 10 per person

house chips with three salsas:
tres chiles rústica (mild), guacasalsa (medium), habanero (spicy)

Menus subject to change without notice, due to product availability.

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LASALLE LUNCH PACKAGE 45/person

10 person minimum-plated

FIRST COURSE (*choose one*)

Sopa Poblana

creamy roasted poblano, corn, queso fresco, mexican cream, crispy tortilla

Caesar Salad

crispy romaine, garlicky cotija croutons, spicy pepitas, tijuana caesar's dressing

SECOND COURSE (*choose one*)

Enchiladas de Mole

sesame seeds, radish, queso fresco

Milpa

*grilled vegetables, mexican zucchini, chayote, poblano,
nopalitos, carrots, queso fresco morita salsa*

Torta de Milanesa

*crispy breaded chicken, black beans, guacamole,
pickled red onion, jalapeño crema, queso fresco*

Steak Burrito Bowl

rice, beans, lettuce, pico de gallo, asadero, corn, cheese

DESSERT (*guest choice of one*)

Mexican Flan

silky vanilla custard with rich caramel

Tres Leches

three milk cakes, berries, rompopo sauce

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TACOS · TEQUILA · TUNES

CLARK STREET LUNCH PACKAGE 65/person

10 person minimum-plated

FIRST COURSE (*choose one*)

Ensalada de Mango y Jicama

romaine, jicama, mango, radish, beets, ancho honey dressing, queso fresco, pepitas

Caesar Salad

crispy romaine, garlicky cotija croutons, spicy pepitas, tijuana caesar's dressing

SECOND COURSE (*guest choice of one*)

Smoked Sizzling Chicken Fajitas

served on a sizzling hot skillet

caramelized onions & peppers, mexican rice, warm tortillas

Roasted Salmon Vera Cruz

tri-color peppers, tomato, green olives

Steak Asada

10 oz. skirt steak, garlic aioli, sea salt, bordelaise

Enchiladas de Mole

grilled vegetables, mexican zucchini, chayote, poblano, nopalitos, carrots, queso frescom morita salsa

DESSERT (*guest choice of one*)

Mexican Flan

silky vanilla custard with rich caramel

Chocolate Mousse

fresh whipped cream, berries

Tres Leches

three milk cakes, berries, rompopo sauce

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CLARK STREET DINNER PACKAGE 65/person

10 person minimum-plated

STARTERS *(served family style)*

Chips & Salsa

fuacamoles • single • atlixco traditional

Guacamole

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

ENTRÉES *(guest choice of one)*

Enchiladas

short rib machaca enchiladas, served with rice and black beans

Tacos Camaron A La Diabla

garlic marinated shrimp, citrus cabbage, morita aioli, pico de mango

Carne Asada Tacos*

charred scallion relish, avocado, spicy garlic butter, cotija cheese

Grilled Mahi Tacos*

*avocado, cilantro lime slaw, chipotle crema, cotija cheese, pico de gallo,
two flour tortillas served with rice and black beans*

DESSERT *(guest choice of one)*

Mexican Flan

silky vanilla custard with rich caramel

Tres Leches

three milk cakes, berries, rompopo sauce

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MONROE FIESTA DINNER PACKAGE 75/person

10 person minimum-plated

STARTERS

Veggie Empanadas

served with sour cream and guacasalsa

Guacamoles

*atlixco radish, jícama | traditional
pico, serrano, chicharrón, queso fresco*

Caesar Salad

crispy romaine, garlicky cotija croutons, spicy pepitas, tijuana caesar's dressing

ENTRÉES (guest choice of one)

Arrachera Asada

grilled skirt steak, rustic potatoes, oaxacan beans, nopalitos salad, guacamole pescado

Mismaloya

*grilled salmon achiote butter, cascabel-guajillo salsa, roasted ancho-cascabel salsa,
oaxacan beans, milpa vegetables*

Gallinita en Mole de Xico

roasted half chicken with xico mole with mexican rice and radish

DESSERT (guest choice of one)

Mexican Flan

silky vanilla custard with rich caramel

Chocolate Mousse

fresh whipped cream, berries

Tres Leches

three milk cakes, berries, rompopo sauce

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TACOS · TEQUILA · TUNES

BUILD YOUR OWN LA FIESTA EXPERIENCE 38/person

Chips & Salsa

Guacamole

Build Your Own Taco Bar

choice of chicken pastor, camarón a ladiabla, milpa (V), or braised short rib served with rice, black beans, cabbage, pico de gallo, sour cream & shredded jack cheese

each additional protein - 6/person

Mexican Flan

silky vanilla custard with rich caramel

FAJITA BAR 48/person

10 person minimum-plated

Chips & Salsa

Guacamole

atlixco radish, jícama

Crunchy Taco Salad

ground beef, black beans, avocado, tomato, roasted corn, cheddar cheese, pasilla ranch dressing

Traditional Cheese Enchiladas

grilled onion & creamy ancho chile sauce

Build Your Own Fajita Bar

choice of one: carne, chicken, shrimp

marinated & grilled and served with caramelized onions & peppers, sour cream, rice, black beans, shredded jack cheese, pico de gallo & warm tortillas

each additional protein 6/person

ENHANCE YOUR MENU

add dessert - 6 per person

Churros de Fiesta

powdered sugar, spicy chocolate sauce, cajeta

Mexican Flan

silky vanilla custard with rich caramel, berries

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BEVERAGES

BEVERAGE PACKAGES

House Wine/Beer	2 Hours 32/guest	3 Hours 39/guest	4 Hours 47/guest
Radio Select Package <i>liquor/beer/house wine</i>	2 Hours 45/guest	3 Hours 51/guest	4 Hours 58/guest
Agave Reserve <i>premium-brand liquor/beer/house wine</i>	2 Hours 59/guest	3 Hours 68/guest	4 Hours 79/guest

“The Classic” Margarita Pitcher 50
serves 5 ppl

WINE

Avissi, Prosecco	44
Avissi Prosecco Split 187 ML	12
Echo Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	14 52
Terras Gauda O Rosal, <i>Albarino Rias Baixas, Spain</i>	50
Napa Cellars, Chardonnay <i>Napa Valley, CA</i>	14 54
Cakebread, Chardonnay, Napa Valley, CA	85
Prisoner, Red Blend, Napa Valley, CA	95
Achaval Ferrer, Malbec, Mendoza Estate	56
Davis Brynum, Pinot Noir, <i>Russian River, CA</i>	18 72
Iron + Sand, Cabernet, Paso Robles, CA	16 60
Frank Family, Cabernet, Napa Valley, CA	80

NON-ALCOHOLIC

Mexican Cola	5
Topo Chico	5
Jarritos	5
Evian Still/ Sparkling	8

CERVEZAS (BOTTLES/CANS)

Dos Equis Lager Especial	8
Tecate Michelada	8
Tecate	8
Corona	9
Pacifico	9
Modelo Especial	9
Negra Modelo	9
Miller Lite	9

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