

MOE'S CANTINA RIVER NORTH

PARTY PACKAGES

CAPACITIES

The mezzanine level accommodates 120 for a seated dinner and 250 for a cocktail reception. The entire venue accommodates 900 for a cocktail reception and 400 for a seated dinner. Semi-private parties are also available for groups of 50-100 on the main floor.

FOOD PACKAGES

DIPPING SNACKS/SIDES

Platters serve approximately 20 guests

Served by the quart with fried corn tortilla chips unless otherwise indicated

- Guacamole \$30
- Pico de gallo \$10
- Mango salsa \$10
- Ceviche de pulpo - citrus-marinated octopus, diced tomatoes, onions, jalapenos, avocado \$32
- Ceviche de camarones y pescado blanco - lime-marinated shrimp and whitefish, diced onions, jalapenos, tomatoes, cilantro \$32
- Queso de cabra - baked goat cheese, tomato-basil sauce, garlic crostini \$32
- Rice and beans \$50

SMALL PLATES

Serves approximately 20 guests

- Flautas - rolled & fried chicken-stuffed tortillas, creamy guacamole sauce, tomatillo salsa, sour cream \$20
- Datiles con tocino - bacon-wrapped dates, balsamic vinaigrette \$20
- Chuletas de cordero - lamb chops, chimichurri sauce \$75

QUESADILLAS

Approximately 20 pieces per platter

Grilled flour tortillas stuffed with choice of:

- Chihuahua cheese \$33
- Veggies (mushrooms, onions or poblano peppers) \$33
- Chicken breast \$40
- Skirt steak \$40

MINI SOPES

Approximately 20 pieces per platter

Crispy corn masa boats filled with choice of:

- Chicken \$40
- Carnitas \$40
- Grilled beef tenderloin \$40
- Veggies \$35

MEXICAN SLIDERS

Approximately 20 pieces per platter

Served on mini bolillos

- Grilled skirt steak - chipotle steak sauce \$60
- Skirt-steak milanese - chipotle steak sauce \$60
- Grilled chicken - chipotle mayo \$60
- Carnitas - jalapeno slaw \$60
- Cochinita pibil - jalapeno slaw \$60

MESQUITE- GRILLED SKEWERS

Approximately 20 6-inch skewers per platter

- Carne asada - seasoned skirt steak \$80
- Salchicha de buffalo - spicy buffalo sausage, chimichurri sauce \$80
- Salchicha de jabali - wild boar sausage, chimichurri sauce \$80
- Salchicha de cordero - lamb sausage, chimichurri sauce \$80
- Pollo paprika - paprika & olive oil-glazed chicken breast \$75
- Pollo bravo - chicken breast, bacon, jalapenos \$75
- Pollo pimiento - six-pepper-rubbed chicken breast \$75
- Pollo asado - garlic-rubbed chicken breast \$75
- Camarones diablo - jumbo shrimp, chipotle sauce \$75
- Camarones con tocino - jumbo shrimp, bacon, fresh basil \$80
- Camarones de cantina - jumbo shrimp, barbeque-chipotle sauce \$75
- Camarones al mojo de ajo - garlic & olive oil-glazed jumbo shrimp, jalapenos \$75
- Vegetales - tomatoes, corn, asparagus, onions, mushrooms, zucchini, peppers, yellow squash \$65

TAQUIZAS

Serves approximately 20 guests

Served with lettuce, tomatoes, key limes, sour cream, salsa, Chihuahua cheese and corn tortillas

- Carne asada - seasoned skirt steak \$150
- Pollo - grilled chicken breast \$130
- Carnitas - slow-roasted pork \$150
- Cochinita pibil - Mayan-style pit pork \$150

BUFFET-STYLE ENTREES

Serves approximately 20 guests

Served with avocado, sour cream and corn tortillas

- Fajitas de arrachera - skirt steak, tomatoes, onions, green peppers \$90
- Fajitas de pollo - chicken, tomatoes, onions, green peppers \$80
- Fajitas de marisco - shrimp, octopus, scallops, tilapia, tomatoes, onions, green peppers \$120
- Paella - shrimp, octopus, clams, mussels, Andouille sausage, chicken breast, rice, saffron broth \$135

SALADS

Serves approximately 20 guests

Pollo y chipotle-caesar - romaine, grilled chicken breast, diced tomatoes,
chipotle-Caesar \$70

Ensalada taco con carmarones - romaine, iceberg, corn, roasted poblano peppers,
queso fresco, avocado, diced tomatoes, marinated-shrimp, cilantro-ranch \$70
(Please note: the Ensalada Taco con Carmarones is not served in a flour tortilla bowl for party packages)

Cobb con pollo - grilled chicken breast, romaine, iceberg, black beans, corn, queso fresco,
hard-boiled eggs, diced tomatoes
Choice of chipotle-Caesar, chipotle-ranch or balsamic vinaigrette \$70

Jardin - grilled chicken breast or skirt steak, romaine, iceberg, corn, diced tomatoes, queso
fresco, green olives, pinto beans, green apples, diced jalapenos \$70

DESSERTS

Serves approximately 20 guests

Chimichanga dulce \$55
Fried vanilla custard-stuffed flour tortilla, cinnamon-sugar, raspberry sauce

Churros \$55
Lightly-fried Mexican pastry dough, cinnamon sugar, caramel sauce

Nachos de chocolate \$60
Crispy flour tortilla chips, cinnamon-sugar, chocolate sauce

Prices, availability and items are subject to change.

Please contact Moe's event planners at 312-245-2000 for the most current information.