



C O S T E R A

COASTAL MEXICAN

PRIVATE DINING



TO LEARN MORE & PLAN YOUR EVENT

WWW.COSTERACOCINA.COM/PRIVATE-EVENTS

PHONE: (312) 300-0774 EXT. 2



DINNER PACKAGE

\$70 PER PERSON

COMPLIMENTARY SALSA TRIO

house made creamy habanero, chipotle, salsa verde

COURSE 1

(choose 2 items)

GUACAMOLE - avocado, garlic, serrano pepper, key lime, cilantro

QUESO FUNDIDO - melted mexican cheese, tortillas;
choose from: chorizo or soyrizo

TUNA TARTARE* - charred avocado, michelada broth, sesame seeds, sweet potato chips

MAHI MAHI CEVICHE* - cured mahi mahi, watermelon, orange, fennel, pepitas

CAESAR SALAD - telera croutons, house caesar, parmesan cheese

COURSE 2

(choose 2 items)

MINI TROMPO AL PASTOR

dried chile marinated pork, grilled pineapple, salsa verde, habanero salsa, house made tortillas

POLLO AL HORNO

adobo roasted half chicken, fingerling potatoes, rainbow carrots, mushrooms

SALMON A LA VERACRUZANA* (+\$5 PER PERSON)

crispy skin salmon, tomato, peppers, capers, green olives

CAVATELLI WITH STREET CORN

grilled corn, cotija cheese, butter, chile piquin

CARNE ASADA (+\$10 PER PERSON)

grilled skirt steak, heirloom tomato salad, nopales, queso fresco, ancho morita cheese enchilada

CAZUELA DE MARISCOS (+\$10 PER PERSON)

shrimp, calamari, scallops, green cauliflower risotto, bell peppers, beech mushrooms

SIDES

(choose 1 item)

ARROZ Y FRIJOLE, ESQUITES, ROASTED VEGGIES, CREAMY POTATO RAJAS

COURSE 3

(choose 1 or mix of both)

COCONUT FLAN - crispy sweet flour tortilla strips, toasted coconut, mango

MANGO SORBET



SHARABLE APPETIZERS

FEEDS 10

APPS

GUACAMOLE

avocado, garlic, serrano pepper, key lime, cilantro \$48

SALSA TRIO

white habanero, chipotle, and salsa verde \$48

TUNA TARTARE*

charred avocado, michelada broth, sesame seeds, veggie chips \$75

MAHI MAHI CEVICHE*

cured mahi mahi, watermelon, orange, fennel, pepitas \$75

CAESAR SALAD

telera croutons, house caesar, parmesan cheese \$55

CAVATELLI PASTA

grilled corn, cotija cheese, butter, chile piquin \$75

SPECIALTY TACOS

PER DOZEN

LANGOSTA

lobster, creamed corn, onion, cilantro, crispy onion \$90

FISH CARNITAS

carnitas-style braised mahi mahi, avocado puree, onion, cilantro, carrot-slaw, tamarind vinaigrette .. \$74

SEAFOOD

achiote-coconut shrimp, calamari, scallops, onion, cilantro, jicama, xnipec salsa \$74

ASADA

grilled steak, potatoes, jalapeño rajas, onion, cilantro, avocado salsa, crispy chicharron \$74

POLLO

epazote marinated grilled chicken, corn, poblano, watercress, queso enchilado, mango vinaigrette \$64

VEGAN CHORIZO

chorizo spiced plant based protein, potato, onion, cilantro, chipotle salsa, crispy sweet potato \$64



SIDES

FEEDS 10

ESQUITES

mexican corn off the cob \$35

ARROZ Y FRIJOLES

spanish rice, black beans, cotija cheese \$25

CREAMY POTATO RAJAS

creamy potatoes, onion, and jalapeño slices \$35

TACO BAR

ACCOMMODATES 30-35 GUESTS

FULL TRAY

Comes with Rice & Beans, Cilantro & Onion Mix, Salsa Verde, Chipotle Salsa, Tortillas

ASADA \$400

POLLO \$350

VEGAN CHORIZO \$350



BEVERAGE PACKAGES

BEER & WINE PACKAGE

RED, WHITE, SPARKLING,
BEER, SOFT DRINKS, COFFEE

2 hour package = \$50 per person

3 hour package = \$60 per person

4 hour package = \$70 per person

OFFERINGS:

House White, House Red, House Sparkling, Half Acre Bodem IPA, Monopolio Mexican Lager

PREMIUM DRINK PACKAGE

2 HOUSE COCKTAILS, PREMIUM HOUSE SPIRITS, RED,
WHITE, SPARKLING, BEER, SOFT DRINKS, COFFEE

2 hour package = \$60 per person

3 hour package = \$70 per person

4 hour package = \$80 per person

OFFERINGS:

LA CASITA "STANDARD MARGARITA" (blanco tequila, orange liqueur, lime, agave)

SANDÍA FRESCA (blanco tequila, lime, agave, fresh watermelon puree)

House White, House Red, House Sparkling, Half Acre Bodem IPA,
Monopolio Mexican Lager, Sneaky Fox Vodka, Jose Cuervo Tequila, Evan Williams Bourbon,
Amsterdam Gin, Bacardi Superior Rum, Amaras Mezcal



BEVERAGE PACKAGES

SUPER PREMIUM DRINK PACKAGE

2 HOUSE COCKTAILS, TOP-SHELF SPIRITS, RED, WHITE, SPARKLING,
BEER, SOFT DRINKS, COFFEE

2 hour package = \$70 per person

3 hour package = \$80 per person

4 hour package = \$90 per person

OFFERINGS:

LA CASITA "STANDARD MARGARITA" (blanco tequila, orange liqueur, lime, agave)

SANDÍA FRESCA (blanco tequila, lime, agave, fresh watermelon puree)

JUNGLE GLOW (blanco tequila, guava, lime, orange liqueur)

MAYAN MIRAGE (blanco tequila, mango, lime, orange liqueur)

House White, House Red, House Sparkling, Half Acre Bodem IPA, Monopolio Mexican Lager,
Grey Goose Vodka, Casamigos Blanco Tequila, Johnnie Walker Black Scotch, Wild Turkey
Bourbon, Bombay Sapphire Gin, Bacardi Superior Rum, Amaras Mezcal

MARGARITA CARAFES

LA CASITA

blanco tequila, orange liqueur, lime, agave \$50/Carafe

SANDÍA FRESCA

blanco tequila, lime, agave, fresh watermelon puree \$60/Carafe

JUNGLE GLOW

blanco tequila, guava, lime, orange liqueur \$55/Carafe

MAYAN MIRAGE

blanco tequila, mango, lime, orange liqueur \$55/Carafe

PLAYA DE PIÑA

mezcal, papaya, pineapple, lime \$60/Carafe

PROSECCO TOAST

15 PER PERSON

Raise a glass to you and your guests with a toast of prosecco