mercadito

events menu
FRONT LOUNGE
Capacity: Reception-style for up to 85 guests
Features: Booth and dining seating, large garage window/doors for indoor/outdoor feel, vibrant artwork, and an optional pop bar for semi private events

BACK LOUNGE
Capacity: Reception-style for up to 60 guests
Features: Booth and dining seating as well as some of Chicago’s most vibrant contemporary urban art murals

MERCADITO FULL RESTAURANT
Capacity: Reception-style for up to 300 guests
Features: Booth and dining seating

LA MEZ AGAVE LOUNGE
Capacity: Reception-style for up to 60 guests
Features: Booth and dining seating, high top cocktail tables, DJ booth, customizable lighting, and a private bar with an incredible selection of Mezcal!

For full venue buyout information please email us: events@mercadorivernorth.com
## APERITIVOS

Priced per piece  
12 minimum required per item

### BITE SIZED GUACAMOLE

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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Tradicional</td>
<td>$3.25</td>
<td>Mango</td>
<td>$3.50</td>
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<tr>
<td>Toreado</td>
<td>$3.25</td>
<td>Pomegranate</td>
<td>$3.75</td>
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### SKEWERS

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<tr>
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<tbody>
<tr>
<td>Carne</td>
<td>$4.25</td>
<td></td>
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<tr>
<td>Pollo</td>
<td>$4.00</td>
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<tr>
<td>Camaron</td>
<td>$4.25</td>
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<tr>
<td>Vegetable</td>
<td>$3.00</td>
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### CORN MASA QUESADILLAS

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<tbody>
<tr>
<td>Beef</td>
<td>$4.00</td>
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<tr>
<td>Seafood</td>
<td>$4.25</td>
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<tr>
<td>Seasonal Vegetable</td>
<td>$3.75</td>
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### MINI TACOS & CLASSICS

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<tr>
<td>Camaron</td>
<td>$4.25</td>
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<tr>
<td>Barbacoa</td>
<td>$4.00</td>
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<tr>
<td>Veggie</td>
<td>$3.75</td>
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<tr>
<td>Chicken Flautas</td>
<td>$4.00</td>
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### MINI CUPS

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<thead>
<tr>
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<tbody>
<tr>
<td>Camaron Ceviche</td>
<td>$4.50</td>
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<td></td>
</tr>
<tr>
<td>Mahi Mahi Ceviche</td>
<td>$4.50</td>
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<tr>
<td>Mixto Ceviche</td>
<td>$4.50</td>
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<tr>
<td>Elote</td>
<td>$4.00</td>
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<tr>
<td>Mac &amp; Cheese</td>
<td>$3.75</td>
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<tr>
<td>Add Lobster</td>
<td>$2.00</td>
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DESSERTS

DESSERT STATIONS

Churro Bar
$400 | Minimum of 20 guests
Fun, interactive setup, including dipping sauces, and toppings

Candy Buffet
$350 | Minimum of 20 guests
Enjoy your favorite assortment of candy including some classic Mexican candies!
All display jars, serving pieces, candy signs, and treat bags are included

DESSERTS

Priced per piece
12 minimum required per item

Mini Churros $3.00

Assorted Cookies $3.00
milk with your cookies?
Add a shot of Rumchata for $7.00 per shot

Arroz con leche cups $3.50

BOOZY FRUIT SKEWERS

Assortment of pineapple, watermelon, cantalope, or honeydew
choice of vodka or tequila
$3.50 | Minimum of 24
INTERACTIVE STATIONS

**Fajita Bar**

Each tray serves 20 guests Minimum of 20 people required

$400 one protein | $750 two proteins | $1100 three proteins

Carne • Pollo • Camaron • Combination • Veggie

$75 upcharge for camaron

Comes complete with an assortment of toppings, tortillas, grilled onions, and peppers

**UNIQUE ADDITIONS**

**Guacamole Cart**

$20/person | minimum 15 people required

You and guests will get a chance to personally customize and observe how to make your favorite guacamole

**Mixology Class**

starts at $45/person | Only offered for private events | minimum 10 people required

Fun interactive, and informative; An expert mixologist will teach you and your guests tips and techniques to craft balanced cocktails at home all while absorbing a bit of useful alcohol history
PRE FIXE SEATED DINNER
Served family style | 10 person minimum | $42/ per person

3 - Course Dinner
FIRST COURSE
Choose one

TRADICIONAL GUACAMOLE
Tomatillo, pico de gallo, jalapeno, garlic, key lime, cilantro

MANGO | $2 extra/person
Pico de gallo, jicama, chipotle

TOREADO
Tomatillo pico de gallo, serrano, garlic, oregano

GRANADA | $2 extra/person
Pico tomatillo, habanero pepper, fresh mint, queso fresco

SECOND COURSE
Choose Two

CORN MASA QUESADILLA
Mexican cheese, corn, poblano, zucchini, tomatillo, salsa, crema fresca

FLAUTAS
Crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese

QUESO FUNDIDO | add chorizo or brisket $2 extra/person
baked mexican cheese, corn tortillas

ROCK SHRIMP W/CHIPOTLE | $2 extra/person
Beer battered rock shrimp. Bibb lettuce, jicama cucumber, tomatillo salsa

THIRD COURSE
Choose Three

CARNE
skirt steak marinated with fresh
Rosemary and thyme, leeks
poblano fundue

POLLO
chicken breast and thighs
marinated in spices, mixed bell peppers mojo

BARBACOA
braised pork, onion, cilantro,
salsa verde, watermelon radish slaw

PASTOR
braised pork, onion, cilantro,
salsa verde, watermelon radish slaw

CARNITAS DE PUERCO
braised pork, onion, cilantro,
peanuts, coleslaw, chile de arbol

VEGGIE
asparagus, green beans,
avocado sauce, hard boiled egg,
crispy shallots

HONGOS
wild mushrooms, onion, cilantro,
salsa verde, queso fresco, radish,
crema fresca

ESTILLO BAJA | $2 extra/person
beer battered mahi mahi,
chipotle aioli, mexican coleslaw

CAMARON | $2 extra/person
shrimp, roasted garlic, chipotle
mojo, avocado

PESCADO | $2 extra/person
herb marinated grilled mahi
mahi, caper aioli, spring slaw

LOBSTER | $4 extra/person
marinated with garlic, lime and
butter, elote and asparagus emulsion

SIDES
Choose Two

ELOTE MEXICANO
ARROZ Y FRIOLES
PLATANOS MACHOS
SEASONAL VEGGIES
MAC & CHEESE | add lobster $2/person
# Pre Fixe Seated Dinner

Served family style | 10 person minimum | $50/ per person

## 4 - Course Dinner

### First Course

**Choose one**

- **Tradicional Guacamole**
  - Tomatillo, pico de gallo, jalapeno, garlic, key lime, cilantro

- **Mango** | $2 extra/person
  - Pico de gallo, jicama, chipotle

- **Toreado**
  - Tomatillo pico de gallo, serrano, garlic, oregano

- **Granada** | $2 extra/person
  - Pico tomatillo, habanero pepper, fresh mint, queso fresco

### Second Course

**Choose Two**

- **Camarón Ceviche**
  - Tomate guajillo broth, pico de tomate, jicama, grilled jalapeno

- **Mahi Mahi Ceviche**
  - Pickled pineapple, grilled serrano, herbs, guajillo broth

- **Mixto**
  - Passion fruit broth, pico tomatillo, celery, pepino

- **Flautas**
  - Crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese

- **Queso Fundido** | add chorizo or brisket $2 extra/person
  - Baked Mexican cheese, corn tortillas

- **Rock Shrimp W/Chipotle** | $2 extra/person
  - Beer battered rock shrimp. Bibb lettuce, jicama cucumber, tomatillo salsa

### Third Course

**Choose Two**

- **Corn Masa Quesadilla**
  - Mexican cheese, corn, poblano, zucchini, tomatillo, salsa, crema fresca

- **Granada** | $2 extra/person
  - Pico tomatillo, habanero pepper, fresh mint, queso fresco

- **Tomatillo, pico de gallo, jalapeno, garlic, key lime, cilantro**

- **Rocío Toreado**
  - Tomatillo pico de gallo, serrano, garlic, oregano

### Fourth Course

**Choose Three**

- **Carne**
  - Skirt steak marinated with fresh rosemary and thyme, leeks, poblano fundue

- **Pollo**
  - Chicken breast and thighs marinated in spices, mixed bell peppers mojo

- **Barbacoa**
  - Braised pork, onion, cilantro, salsa verde, watermelon radish slaw

- **Pastor**
  - Braised pork, onion, cilantro, salsa verde, watermelon radish slaw

- **Carnitas de Puerco**
  - Braised pork, onion, cilantro, peanuts, coleslaw, chile de arbol

- **Vegetable**
  - Asparagus, green beans, avocado sauce, hard boiled egg, crispy shallots

- **Hongos**
  - Wild mushrooms, onion, cilantro, salsa verde, queso fresco, radish, crema fresca

- **Estillo Baja** | $2 extra/person
  - Beer battered mahi mahi, chipotle aioli, mexican coleslaw

- **Camarón** | $2 extra/person
  - Shrimp, roasted garlic, chipotle mojo, avocado

- **Pescado** | $2 extra/person
  - Herb marinated grilled mahi mahi, caper aioli, spring slaw

- **Lobster** | $4 extra/person
  - Marinated with garlic, lime and butter, elote and asparagus emulsion

### Sides

**Choose Two**

- **Eloite Mexicano**
- **Arroz y frijoles**
- **Platanos Machos**
- **Seasonal Veggies**
- **Mac & Cheese** | add lobster $2/person
# PRE FIXE SEATED DINNER

Served family style | 10 person minimum | $58/ per person

## 5 - COURSE DINNER

### FIRST COURSE
Choose one

<table>
<thead>
<tr>
<th>Traditional Guacamole</th>
<th>Tomatillo, pico de gallo, jalapeno, garlic, key lime, cilantro</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mango</td>
<td>Pico de gallo, jicama, chipotle $2额外/每人</td>
</tr>
<tr>
<td>Toreado</td>
<td>Tomatillo pico de gallo, serrano, garlic, oregano</td>
</tr>
<tr>
<td>Granada</td>
<td>Pico tomatillo, habanero pepper, fresh mint, queso fresco $2额外/每人</td>
</tr>
</tbody>
</table>

### SECOND COURSE
Choose Two

<table>
<thead>
<tr>
<th>Camaron Ceviche</th>
<th>Tomate guajillo broth, pico de tomate, jicama, grilled jalapeno</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mahi Mahi Ceviche</td>
<td>Pickled pineapple, grilled serrano, herbs, guajillo broth</td>
</tr>
<tr>
<td>Mixto</td>
<td>Passion fruit broth, pico tomatillo, celery, pepino</td>
</tr>
</tbody>
</table>

### THIRD COURSE
Choose Two

<table>
<thead>
<tr>
<th>Corn Masa Quesadilla</th>
<th>Mexican cheese, corn, poblano, zucchini, tomatillo, salsa, crema fresca</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flautas</td>
<td>Crispy tortilla, green chicken tinga, black bean hash, cabbage, pico de gallo, tomatillo salsa, crema fresca, cotija cheese</td>
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</tbody>
</table>

### FOURTH COURSE
Choose Three

<table>
<thead>
<tr>
<th>Carne</th>
<th>Skirt steak marinated with fresh Rosemary and thyme, leeks poblano fundue</th>
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</thead>
<tbody>
<tr>
<td>Pollo</td>
<td>Chicken breast and thighs marinated in spices, mixed bell peppers mojo</td>
</tr>
<tr>
<td>Barbacoa</td>
<td>Braised pork, onion, cilantro, salsa verde, watermelon radish slaw</td>
</tr>
<tr>
<td>Pastor</td>
<td>Braised pork, onion, cilantro, salsa verde, watermelon radish slaw</td>
</tr>
<tr>
<td>Carnitas De Puercro</td>
<td>Braised pork, onion, cilantro, peanuts, coleslaw, chile de arbol</td>
</tr>
<tr>
<td>Veggie</td>
<td>Asparagus, green beans, avocado sauce, hard boiled egg, crispy shallots</td>
</tr>
<tr>
<td>Hongos</td>
<td>Wild mushrooms, onion, cilantro, salsa verde, queso fresco, radish, crema fresca</td>
</tr>
<tr>
<td>Estillo Baja</td>
<td>Beer battered mahi mahi, chipotle aioli, mexican coleslaw $2额外/每人</td>
</tr>
<tr>
<td>Camaron</td>
<td>Shrimp, roasted garlic, chipotle mojo, avocado $2额外/每人</td>
</tr>
<tr>
<td>Pescado</td>
<td>Herb marinated grilled mahi mahi, caper aioli, spring slaw $2额外/每人</td>
</tr>
<tr>
<td>Lobster</td>
<td>Marinated with garlic, lime and butter, elote and asparagus emulsion $4额外/每人</td>
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</tbody>
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### FIFTH COURSE
Choose Two

<table>
<thead>
<tr>
<th>Pollo A Las Brasas</th>
<th>Morita-arbol crusted chicken, plantain rice, garlic mojo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chile Relleno</td>
<td>Stuffed poblano, shrimp, mexican cheese, roasted tomato, chile de arbol sauce</td>
</tr>
<tr>
<td>Enchiladas</td>
<td>Shrimp, pico de gallo, creamy morita sauce, mexican cheese, avocado, crema fresca</td>
</tr>
<tr>
<td>Carne Asada</td>
<td>Grilled marinated red snapper, mexican style coleslaw, chipotle vinaigrette</td>
</tr>
<tr>
<td>Red Snapper</td>
<td>Grilled marinated red snapper, mexican style coleslaw, chipotle vinaigrette</td>
</tr>
</tbody>
</table>

### SIDES
Choose Two

<table>
<thead>
<tr>
<th>Elote Mexicano</th>
<th>Arroz Y Frijoles</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platanos Machos</td>
<td>Seasonal Veggies</td>
</tr>
<tr>
<td>Mac &amp; Cheese</td>
<td>Add lobster $2/人</td>
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</table>

*Note: Prices listed are subject to change.*
BEVERAGE PACKAGES

Shots, rocks, and red bull not included

**Tier 1**
$30/2 hours | $40/3 hours | $50/4 hours

**Beer**
corona, dos equis, negra modelo, pacifico, tecate, victoria, lagunitas IPA, revolution rotating

**Wine**
pinot noir, cabernet sauvignon, pinot grigio, chardonnay, still rose, sparkling

**Tier 2**
$35/1 hour | $40/2 hours | $50/3 hours

**Beer**
corona, dos equis, negra modelo, pacifico, tecate, victoria, lagunitas IPA, revolution rotating

**Wine**
pinot noir, cabernet sauvignon, pinot grigio, chardonnay, still rose, sparkling

**Premium Spirits**
vodka, tequila, whiskey, rum, gin

Choice of 1 specialty cocktail

**Tier 3**
$50/2 hours | $60/3 hours | $70/4 hours

**Beer**
corona, dos equis, negra modelo, pacifico, tecate, victoria, lagunitas IPA, revolution rotating

**Wine**
pinot noir, cabernet sauvignon, pinot grigio, chardonnay, still rose, sparkling

**Premium Spirits**
vodka, tequila, whiskey, rum, gin

Choice of 3 specialty cocktails

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Welcome your guest with a Mercadito signature cocktail
half glass $7/pour

**Margarita Tradicional**
Hornitos blanco, grand marnier, lime, agave

**Little Market**
Espolon repasado, pineapple, chile guajillo, lime, cilantro, pico piquin

**Pepino el Pyu**
hornitos blanco, cucumber, lemon, hoja santa, cumin salt

**Misty’s Sleeve**
don julio blanco, ginger, hibiscus, orange, lime, green yucateco, hibiscus salt