

Corporate Catering Full Portion Menu (available to go / delivery only)

Our Corporate Catering food items are available for to-go only. Each item is wrapped and labeled individually.

Our Corporate Catering TO-GO Menu Nutritional Guidelines

- No USE OF fried foods, high fructose syrup, and artificial flavors, colors, or sweeteners
- No USE OF vegetable oil, safflower, sunflower, soybean, or canola oil
- We use coconut oil, olive oil, or organic butter when preparing food
- We never use MSG in powdered form
- We use all organic produce when available
- We use cage-free, hormone-free, organic chicken/eggs
- We use pasture raised, grass fed, hormone-free beef/bison
- We use wild caught fish/seafood
- We use whole organic dairy products
- All gluten allergies, paleo preferences, and pork sensitivities will be labeled
- All in-flight food delivery of food will be delivered under 41 degrees

FOOD MENU

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APPETIZERS

Empanada - roasted butternut squash, shallots, spinach, romanesco spread	18
Empanada - lobster, leeks, artichoke hearts, cream cheese, romanesco spread	28
Queso Fundido - pan seared shrimp, muenster cheese, tomato, poblano peppers, avocado	24
Guacamole - served with cucumbers, celery, watermelon radishes, yellow beets	16
Calamari - served with mango sweet chili sauce	16
Ceviche Trio - fusion of mexican: octopus, american: shrimp, asian: hawaiian ahi tuna	28
Pulpo A La Parilla - grilled baby octopus, artichokes, olives, tomato marmalade, crostini	24
Traditional Buffalo Wings	22

SALADS + SOUPS

Ensalada Urbana - mixed greens, corn, jicama, red peppers, radishes, cilantro vinaigrette	14
Watermelon Beet Salad - seasonal greens, red onion, yellow beets, feta cheese, tequila vinaigrette	16
Spinach Salad - warm goat cheese, brioche croutons, shaved fennel, dried tomato chipotle vinaigrette	18
Adds: chicken 9, mahi-mahi 12, salmon 12, jumbo shrimp 16	
Chef's Soup of the Day - chef's selection	mp

TACOS

Teriyaki Chicken Lettuce Wrap Taco - butter spicy peanut sauce, papaya, peppers	32
Vegetariano Taco - mushrooms, red peppers, avocado, beans	28
Pescado Taco - ecuadorian mahi-mahi, cabbage, mango relish, avocado, caper aioli, beans	36
Costilla de Res Taco - short rib tacos, pickled red onion, sweet peppers, brussel sprouts, beans	38
Flautas De Pollo - chicken, potato, cabbage, avocado, green sauce, crème fraiche, pico de gallo	28

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SEAFOOD

KING Salmon Al Carbon - grilled salmon, caramelized mango, green papaya, avocado tangy puree	46
Callos De Hacha - 3 scallops, acorn squash, green beans, spinach, tomato, onion, guajillo brown butter	48
Camarones Tropical - shrimp, pineapple, red pepper, asparagus, blood orange sauce, rice	42
Rock Shrimp Risotto - roasted root vegetables, red pepper, Asparagus, coconut yellow curry	38
Pasta De Mariscos - shrimp, calamari, mussels, rapini, with tomato vodka sauce	40
Jumbo Shrimp - bowtie pasta, chicken, eggplant, tomato, poblano cream sauce	38
Skate Wing - pan seared skate wing, rappini, purple mashed potato, tomato caper lemon butter sauce	38
Ahi Tuna - sesame crusted ahi tuna, celery root, mushrooms, baby bok choy, ginger soy vinaigrette	48
Halibut - risotto crusted halibut, tomato fennel ragout, capers, basil, anchovies	46
Moro Al Horno - pan seared grouper, grilled napoleon vegetables, champagne tomato sauce	46
Pulpo a la Parilla - citrus grilled octopus , roasted eggplant, cherry tomatoes	38

MEAT

Pechuga de Pollo - farm raised chicken, cipollini onions, orange couscous, peas, asparagus	38
Carne Asada - angus skirt steak, nopales empapelados, beans, watercress salad	42
New York Strip 16 oz - oyster mushrooms, french butter, side of beans	52
Bison Ribeye 16 o - oyster mushrooms, french butter, side of beans	
Boneless short ribs - green pea mashed potatoes, sweet pepper relish, chipotle pumpkin glaze	46
Cordero Al Carbon - baby rack of lamb, yukon potato puree, roasted tomato, chimichurri sauce	44
Surf and Turf - filet mignon, lobster tail, asparagus, purple mashed potatoes, red wine sauce	48
Ribeye 16 oz - lobster swiss chard fundo, penne frites	58
Aged Ribeye 16 oz - lobster swiss chard fundo, penne frites	mp

VEGETARIAN

Platillo Vegetariano - chef's vegetable plate creation of the day	26
Chile Relleno - stuffed poblano pepper with three cheeses, zucchini, salad	30
Stir Fry Vegetable - Brown rice	28

SIDES

Coliflor - lemon, garlic, shaved romano cheese	14
Elote En Tequesquite - grilled corn, cotija cheese, lime juice, creme fraiche	12
Eggplant - pan seared, tamarind glazed, sesame seeds, green onion	12
Camote - mexican sweet potato, cinnamon, thyme, butter	12
JUMBO Asparagus - grilled asparagus, red peppers, cheese	14
Mac and Cheese - cheddar, smoked, gouda cheese	12
Chinese Broccoli - steamed, lemon garlic oyster sauce garlic	14
Mashed Potatoes - creme fraiche, green onions, monterey jack	12
Potato au gratin - roast garlic cream potato, muenster cheese	14
Spinach - olive oil sauteed, mushrooms, garlic, basil	12
Brussels Sprouts - baked, lemon butter sauce	12
Green Beans - pan seared, caramelized onion, almonds	14

DESSERTS

Capirotada de Arandano - blueberry bread pudding, pecans, vanilla ice cream, crema glasi	14
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Lava Cake - mixed berry coulis, ice cream	14
Blueberry Fudgy Cocoa Brownie , vanilla Ice cream	14
Fresh Berries , honey, nuts	15
Tres Leches cake - blueberries	14
Tiramisu - chocolate, -espresso	14