



BORDER GRILL EVENTS MANDALAY BAY

CONTACT: Destiny Hampton | 702.632.6940 | destiny.hampton@bordergrill.com
Nikki Mindorff | 702.947.4164 | nikki.mindorff@bordergrill.com





PASSED APPETIZERS

minimum of 25 pieces
per appetizer selection

Light Appetizers 4 to 5 pieces per person
Heavy Appetizers 7 to 8 pieces per person
Unlimited \$40 per person for 2 hours | select 5

GUACAMOLE & SALSA TRIO *preset on tables*
tomatillo, arbol, smoky chipotle salsas 4/person

MARKET QUESADILLA
mexican cheeses | market vegetables
salsa verde 2.50/piece

PAELLA RICE FRITTERS
smoked salmon | chorizo aioli 3.50/piece

CHICKEN TINGA EMPANADAS
apple fresca | mole verde 2.50/piece

PLANTAIN EMPANADAS
roasted plantain | black bean | poblano
cotija cheese 2.50/piece

ANGUS BEEF CROQUETTE
manchego cheese and potato croquette
salsa verde 4/piece

CHILE LIME SHRIMP
grilled baguette | tomato jam 3/piece

BAJA CEVICHE
lime marinated sustainable seasonal
fish and shrimp | tomato | jalapeño aioli 3/piece

PIGS IN A BLANKET
chorizo | puff pastry | manchego cheese sauce
sesame | whole grain mustard 2/piece

BEEF BRISKET FLAUTAS
smoked shredded beef | sweet pickled peppers
cilantro 2.50/piece

CUBANO PANINI SLIDERS
cuban roasted pork | ham | swiss | pickles
mustard 2.50/piece

CARNITAS SOPE
mexican cheeses | black beans | pickled onions
avocado spuma 2.50/piece

FRIED CHICKEN MILANESA
caper aioli | cilantro and manchego salad 3/piece

PANELA & HOJA SANTA SKEWERS
pickled mushrooms | piquillo confit 2.50/piece

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BEVERAGE PACKAGES

*all bar packages
exclude shots*

LIMITED BRAND PACKAGE

Two Hour Package \$39 per person
Each Additional Hour \$18 per person
Sparkling Wine Toast add \$4 per person

BLANCO MARGARITA

chinaco blanco | fresh lime juice
organic agave nectar

SPANISH SANGRIA

red or seasonal sangria wine | fresh fruit

BOTTLED BEERS

budweiser | bud light | coors light | miller lite
tecate | corona | corona light | dos equis lager
dos equis amber | pacifico | modelo especial
negra modelo | victoria | firestone pale 31
redbridge (gluten free) | o'doul's (non-alcoholic)

WINE BY THE GLASS

red | white wines

NON-ALCOHOLIC

soft drinks | juices | teas | coffees

CALL BRAND PACKAGE

Two Hour Package \$44 per person
Each Additional Hour \$19 per person
Sparkling Wine Toast add \$4 per person

All items listed in Limited Brands plus the following:

CLASSIC MOJITO

light rum | muddled with fresh mint | lime | splash of soda

VODKA

seagrams | absolut | absolut vanilla | crystal head
stoli | stoli flavors (blue, raspberry, orange)

GIN

beefeater | seagrams

RUM

bacardi light | captain morgan | captain black
malibu | cruzan | cruzan flavored rums

BOURBON & SCOTCH

johnnie walker red | seagrams 7 | dewar's
seagram's vo | jim beam

TEQUILA

herradura (plata, reposado, añejo) | sauza blue

LIQUEURS

bailey's | kahlua | sambuca

WINE BY THE GLASS

chardonnay | cabernet | pinot grigio | merlot | malbec

NON-ALCOHOLIC

fresh fruit liquado | seasonal fresh fruit lemonade
virgin cocktails | pomegranate limeade (seasonal)
watermelon lemonade (seasonal)

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BEVERAGE PACKAGES

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ULTIMATE BRAND PACKAGE

Two Hour Package \$49 per person
Each Additional Hour \$21 per person
Sparkling Wine Toast add \$4 per person

All items listed in Call Brands plus the following:

MARGARITAS

añejo | cadillac | seasonal fresh fruit margaritas

VODKA

belvedere | hangar one | ketel one
ultimat | grey goose

GIN

bombay sapphire | tanqueray

RUM

bacardi | zaya | captain morgan | malibu | atlantico
cruzan single barrel | cruzan flavored rums

BOURBON & SCOTCH

glenfiddich | bulleit | crown royal | chivas | jameson
maker's mark | macallan 10 year | jack daniels

BRANDY & COGNAC

christian brothers | hennessey

TEQUILA

cazadores | don julio | patron

LIQUEURS

amaretto di saronno | grand marnier

MARGARITA STATION

add this hands-on experience to any beverage package and enjoy a personal bartender teaching your guests how to make our favorite margaritas

\$125 set-up fee | only available in addition to a beverage package

PERSONAL TEQUILA TASTINGS

create a memorable experience for your guests. each tasting comes with a sample of all tequila ages (silver, reposado, añejo) along with a paired cocktail.

Select a tequila of your choice:

Sauza Hornitos \$45 per person
Patron \$55 per person
Don Julio \$65 per person

food pairing may be added for an additional charge

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LUNCH MENU 1

\$31 per person
does not include
tax and service
charge

SALAD *select one | served family style*

MEXICAN CHOPPED SALAD

grilled corn | peppers | avocado | tomato | pinto beans
apple | red onion | romaine | coriander vinaigrette

ESQUITE SALAD

corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette

TACO TRIO *select three | served family style*

CHICKEN

citrus roasted chicken | guacamole | salsa fresca

CARNE ASADA

grilled steak | caramelized onion | guacamole | cilantro

FISH TACOS ENSENADA

grilled sustainable fish | avocado | grapefruit
shredded young papaya | crema

SPICY SHRIMP

chipotle shrimp | guacamole | chipotle aioli
cucumber jicama slaw

WILD MUSHROOM

garlic | black beans | guacamole
salsa fresca | epazote aioli

POTATO RAJAS

roasted potatoes and peppers | guacamole
cotija cheese | salsa fresca

SIDES *served family style*

GREEN RICE

ORGANIC BLACK BEANS

HANDMADE CORN TORTILLAS

DESSERT 1

\$3.50 per person | served family style

COOKIE ASSORTMENT

brownie bites | mexican sugar cookies
salted chocolate chip cookies

DESSERT 2 & 3

\$5 per person | select one | individually plated
\$9 per person | select two | served family style

SORBET CEVICHE

seasonal sorbet | lime air

COOKIES AND MILK

salted chocolate chip cookies
condensed milk ice cream

TRES LECHE

huckleberry sauce | raspberry meringue
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream
banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade cinnamon churro | tequila berries
salted cajeta ice cream

ARROZ CON LECHE

seasonal fruit | rice pudding | preserved orange
caramel puffed rice

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LUNCH MENU 2

\$37 per person
does not include
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charge

APPETIZERS *select one | served family style*
two or more selections available for an additional charge

GUACAMOLE
hass avocado | cilantro | red onion | jalapeño | lime

GREEN CORN TAMALES
sweet corn tamales | sour cream | salsa fresca

QUESO FUNDIDO
oaxacan cheese | panish manchego | flour tortilla
pickled mushrooms and peppers

CHICKEN TINGA EMPANADAS
citrus chicken | chorizo | roasted poblano
oaxacan cheese | apple slaw | pumpkin seed mole

PERUVIAN CEVICHE TOSTADITAS
seasonal sustainable fish | cilantro | onions | jalapeño
ginger chile sauce | plantain chips | avocado

ENTREES *select two | individually plated*

JALAPEÑO BACON CARNITAS BURGER
ground pork | carnitas | bacon aioli | poblano relish

GRILLED SKIRT STEAK
caramelized onions | poblano rajas | brussels sprouts

CHICKEN POBLANO ENCHILADAS
mexican cheeses | salsa verde | charred corn
poblano chiles | sautéed mushrooms

SHRIMP TOSTADA
crispy corn tortilla | black beans | guacamole | crema
tomato | red onion | cabbage | mexican cheeses

CHILE RELLENO
roasted poblano pepper | mexican cheeses
roja salsa | rice | black beans

GRILLED CHICKEN TORTA
jalapeño bacon | avocado | saint andré cheese
caramelized onions | pickled jalapeños | paprika fries

DESSERT 1
\$3.50 per person | served family style

COOKIE ASSORTMENT
brownie bites | mexican sugar cookies
salted chocolate chip cookies

DESSERT 2 & 3
\$5 per person | select one | individually plated
\$9 per person | select two | served family style

SORBET CEVICHE
seasonal sorbet | lime air

COOKIES AND MILK
salted chocolate chip cookies
condensed milk ice cream

TRES LECHES
huckleberry sauce | raspberry meringue
homemade condensed milk

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DINNER MENU

3 course menu
\$58 per person

4 course menu
\$69 per person

does not include
beverages, tax
and service
charge

STARTERS

HOMEMADE TORTILLA CHIPS

BORDER SALSA TRIO

tomatillo | arbol | smoky chipotle salsas

BORDER GUACAMOLE *\$4 additional charge*

hass avocado | cilantro | red onion | jalapeño | lime

APPETIZERS *select one | served family style 2 or more selections available for an additional charge*

PLANTAIN EMPANADAS

roasted plantain | black beans
poblano | cotija cheese

GREEN CORN TAMALES

creamy sweet corn | salsa fresca | sour cream

SOPES

choice of: chicken, yucatan pork, carne asada,
or wild mushroom

PERUVIAN CEVICHE TOSTADITAS

lime | ginger | aji amarillo chile

POBLANO QUESADILLAS

roasted poblano peppers | mexican cheeses
handmade flour tortilla

SALAD *select one | individually plated*

MEXICAN CHOPPED SALAD

grilled corn | roasted peppers | avocado | tomato
apple | pinto beans red onion | romaine lettuce
coriander vinaigrette

TIJUANA KALE CAESAR

organic kale | crispy garlic | preserved lemon
cotija cheese croutons

TOSTADA SALAD

crispy corn tortilla | roasted corn | black beans
guacamole | tomato | red onion romaine | cabbage
manchego, panela, cotija cheeses | crema

ESQUITE SALAD

corn | radish | jicama | spanish manchego
baby gem lettuce | chipotle vinaigrette

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DINNER MENU

3 course menu
\$58 per person

4 course menu
\$69 per person

does not include
beverages, tax
and service
charge

ENTREES *select two | individually plated 3 or more selections available for an additional charge*

YUCATAN PORK

achiote pork roasted in banana leaves | cilantro radish | pickled onions

CHICKEN POBLANO ENCHILADAS

chipotle braised chicken | mexican cheeses salsa verde | charred corn | poblano chiles sautéed mushrooms

GRILLED PORK CHOP *\$3 additional charge*

14 ounce pork chop | ancho chile honey glaze mashed boniato sweet potatoes | garlic seared greens

GRILLED SKIRT STEAK

caramelized onions | poblano rajas | roasted tomato chimichurri

PORTOBELLO MUSHROOM MULITAS

grilled portobello mushrooms | black beans roasted peppers | pickled onions | braised greens roasted tomato sauce | guacamole

MAZATLAN FISH *\$3 additional charge*

pan seared seasonal sustainable fish | black quinoa ancho honey glaze | mango chile salsa seared garlic greens

TECATE CARNITAS

slow roasted pork | red onion | cilantro | cucumber citrus slaw guacamole | handmade flour tortilla

GAUCHO STEAK *\$3 additional charge*

bone in ribeye | crispy mushrooms | pickled peppers

LIME MARINATED HALF CHICKEN

mary's organic chicken | mole verde broccoli de cicco

CHILE RELLENO

roasted poblano | manchego, panela, cotija cheeses salsa roja | tomatillo salsa | rice | black beans

DESSERT *select one | individually plated*

SORBET CEVICHE

seasonal sorbet | lime air

COOKIES AND MILK

salted chocolate chip cookies condensed milk ice cream

TRES LECHES

huckleberry sauce | raspberry meringue homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream banana | salted nuts

CHURRO ICE CREAM SANDWICH

housemade cinnamon churro | tequila berries salted cajeta ice cream

ARROZ CON LECHE

seasonal fruit | rice pudding | preserved orange caramel puffed rice

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ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

\$125 set-up fee per station / set-up price does not include cost for food per person

PAELLA STATION

PAELLA DE MARISCO

cured spanish chorizo | mussels | bay scallops
chipotle shrimp | clams | saffron risotto
piquillo peppers | mexican oregano
sweet peas | smoked paprika \$28

PAELLA A LA VALENCIANA

citrus chicken | cured spanish chorizo
saffron risotto | toasted almonds | cilantro
oven dried tomatoes | tomato aioli \$26

CEVICHE STATION

all ceviches are made with seasonal, sustainable seafood

One Ceviche Option \$14

Two Ceviche Options \$18

Three Ceviche Options \$22

TUNA CRUDO

sweet chile ponzu | candied shishito peppers
avocado chantilly | spicy taro root
preserved grapefruit

TRADITIONAL BAJA

citrus | roma tomato | jalapeño | coriander leaves
sweet red onion | avocado | yellow corn tostada

SPICY PERUVIAN

chile lime salt | plantain tostones | aji amarillo aioli
crema | pickled onion

CARVING STATION

SMOKED PRIME RIB

classic prime rib | slow smoked | chipotle jus \$35

ANCHO CHILE PORK LOIN

ancho chiles | cilantro | lime \$30

GARLIC CILANTRO CHICKEN

extra virgin olive oil | garlic | cilantro \$28

CUMIN GARLIC SKIRT STEAK

cumin | cilantro | garlic | jalapeño \$30

SIDES *select two*

RICE AND BEANS

GRILLED CORN ESQUITE

MASHED PURPLE PERUVIAN POTATOES

ROASTED SEASONAL VEGETABLES

CINNAMON INFUSED PLANTAINS

DOUBLE BAKED POBLANO POTATO

MEXICAN CHOPPED SALAD

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TACO STATION

served with rice, organic beans, traditional garnishes
select housemade corn or flour tortillas

- One Taco Option** \$35
- Two Taco Options** \$40
- Three Taco Options** \$45

CITRUS GRILLED CHICKEN

CARNE ASADA

PORK CARNITAS

AL PASTOR *additional charge*

GRILLED OR BATTERED FISH

THE WHOLE HOG \$45 per person

fire roasted, mesquite smoked whole suckling pig done "taco style" or "bbq style" served with traditional garnishes, sauces and sides for each
please call for details

PASSED ICE CREAM & SORBET CONES

- Chef's Selection of Two Flavors** \$6
- Chef's Selection of Three Flavors** \$9

THE SUGAR BAR *starting at \$15 per person*

*an assortment of unique sweets and candy designed to fit your event color scheme
please call for details*

CHURRO TOT STATION

display station only | set-up fee does not apply

- Chef's Selection of Two Churro Flavors** \$8
- Chef's Selection of Three Churro Flavors** \$10

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CELEBRITY CHEFS

MARY SUE MILLIKEN & SUSAN FENIGER

*Co-Chef/Owners, Border Grill Restaurants & Truck
Chefs, restaurateurs, cookbook authors, & TV personalities
"Top Chef Masters" & "Too Hot Tamales"*

Mary Sue Milliken and Susan Feniger are co-chef/owners of the popular, critically acclaimed Border Grill restaurants serving modern Mexican food in Los Angeles, LAX Airport, and Las Vegas at Mandalay Bay Resort & Casino and The Forum Shops at Caesars. The Border Grill Trucks can be found on the streets of Southern California and beyond cooking gourmet tacos, quesadillas, ceviche, and more.

Pioneers of world cuisine with the creation of City Café and CITY Restaurant in Los Angeles in the 1980s, Mary Sue and Susan are also well known as Food Network's dynamic "Too Hot Tamales," and from Bravo's "Top Chef Masters." For nearly 30 years, the two have remained preeminent ambassadors of authentic Mexican cuisine, setting the standard for gourmet Mexican fare and authoring five cookbooks together, including *Cooking with Too Hot Tamales*, *Mesa Mexicana*, and *City Cuisine*.

Active members of the community, Mary Sue and Susan play leading roles in many charities, notably Share Our Strength and the Scleroderma Research Foundation. In addition, they are passionate about the environment and lead the culinary industry with eco-friendly policies at the Border Grill restaurants and Truck, including serving only sustainable seafood as part of the Monterey Bay Aquarium Seafood Watch program. In 2013, Mary Sue and Susan received the California Restaurant Association's Lifetime Achievement award, just the third time this prestigious honor was presented to a woman, and were welcomed into the Menu Masters Hall of Fame in 2014.

For more information about Mary Sue and Susan, visit bordergrill.com.

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ABOUT

MODERN MEXICAN CUISINE

Border Grill Chef/Owners Mary Sue Milliken and Susan Feniger believe “modern Mexican” cuisine should be light and healthful, with a large dose of flavor. They favor a fresh take on authentic Mexican fare, featuring traditional meats, poultry, and seafood enhanced by lots of fruits and vegetables, herbs, fresh salsas, rice, beans, and handmade tortillas.

SUSTAINABILITY

Border Grill Co-Chef/Owners Mary Sue Milliken and Susan Feniger have always been champions of the environment and in recent years have stepped up their efforts with a host of environmentally-friendly policies at their restaurants. In Los Angeles, Border Grill uses organic long grain rice, black beans, as well as beef, lamb, and uncured pork raised without hormones and antibiotics. We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

In addition, Border Grill developed a program called “Good for the Planet, Good for You” giving guests the opportunity to choose dishes made with at least 80% plant-based ingredients. Because 18% of greenhouse gas emissions come from livestock - more than from transportation - and Americans eat about twice as much of the daily protein recommended by the USDA, Border Grill is encouraging guests to get meat out of the center of the plate and build the meal around vegetables, grains, beans, salads, and fruit

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