BORDER GRILL CATERING

COCKTAILS, WINE & BEER

BORDER MARGARITA
tequila • agave • fresh squeezed lime juice

MOJITO
rum • mint • fresh lime • soda

RED SANGRIA
red wine • fresh orange, lime, melon & pineapple

RED & WHITE WINE
MEXICAN BEERS

PREMIUM BAR
selection of premium rum, vodka, whiskey, scotch, tequila and gin • mixers • bar fruit

REFRESHERS & BEVERAGES

SEASONAL LEMONADE
HOUSEMADE HORCHATA
SEASONAL AGUA FRESCA
ASSORTED SODAS

MINTY LIME COOLER
mint • lime • soda

WATER
boxed • still • sparkling • tonic

BORDER BREW COFFEE
regular • decaf

CAFÉ DE OLLA
espresso • cinnamon • orange • allspice
clove • piloncillo • milk

SIGNATURE APPETIZERS

tray passed or stationary

SEEDED BABY LAMB CHOPS
celery • sesame • cumin seeds
roasted garlic • heirloom tomato coulis

EMPANADAS *select from:*
plantain • spinach • mushroom • short rib

SAVORY STUFFED DATES
wrapped with applewood smoked bacon
stuffed with cabrales blue cheese • chorizo

ROASTED CORN ESQUITES
cayenne • lime butter • cotija cheese

TAQUITOS *select from:*
beef brisket • potato rajas • chicken

SPANISH CHEESE BOARD
dulce de membrillo • marcona almonds
homemade crackers

CEVICHE TOSTADITAS *select from:*
peruvian • baja • aguachile verde
beet • smoked mussel

SKEWERS *select from:*
pollo cuidad • skirt steak • shrimp
grilled vegetable & panela

SPICY SEARED SHRIMP
quickly sautéed • mexican cocktail sauce

FARMERS MARKET VEGETABLE CRUDITES
housemade hummus • tapenade • cucumber tzatziki
spanish blue dipping

SIGNATURE APPETIZERS *continued*

SOPES *select from:*
short rib • yucatan pork • wild mushroom

CHICKEN TORTA SLIDER
triple cream brie • pickled jalapeño
jalapeño bacon • avocado aioli

TACOS

PRIME RIB
applewood smoked bacon • poblano chiles
mexican cheeses • chimichurri

YUCATAN PORK
roasted achiote pork • pickled onion • orange salsa

CARNITAS
slow roasted pork • shaved cabbage
pickled onion • mexican cheeses

STEAK
grilled steak • salsa fresca • arbol salsa

BBQ BEEF SHORT RIB
black angus beef short rib • spicy apple slaw
crispy shallots

CUBANO CHICKEN
roasted tomatillo salsa • salsa fresca • crema

SPICY FRIED CHICKEN
spicy buttermilk fried chicken • chipotle tartar
spicy slaw • grilled corn relish

LAMB ADOBADO
slow roasted lamb shoulder • mexican cheeses
jalapeño mint salsita

PESCADO ENSENADA FISH
beer battered sustainable seasonal fish • cabbage slaw
aji amarillo aioli • salsa fresca

GRILLED FISH
sustainable seasonal fish
cucumber citrus slaw • pink grapefruit
avocado • roasted jalapeño aioli

LOBSTER
mango cucumber slaw • roasted poblano aioli

AVOCADO
chipotle salsa • grilled corn relish • pickled onion

POTATO RAJAS
roasted potatoes • chiles • mexican cheeses
pickled onion • corn relish • chipotle crema

WILD MUSHROOM
shiitake & oyster mushrooms • huitachoche
roasted garlic • epazote • grilled corn relish

SWEET POTATO & BLACK BEAN
chipotle salsa • caramelized onions • poblano chiles
corn relish • blackened panela cheese

ARTICHOKE HEART
marinated cherry tomatoes • mint chimichurri

BRAZILIAN SEARED TOFU
coconut moqueca • spicy pineapple salsa
crispy shallots

WILD GREENS & SPICY QUESO FRESCO
roasted beet salsa • avocado

TORTAS

BORDER BURGER
fried panela • roasted poblano • salsa fresca
chipotle aioli • homemade brioche bun

GRILLED CHICKEN, BACON, & AVOCADO
jalapeño bacon • drake farms goat cheese
avocado • caramelized onions
pickled jalapeños • telera bread

SMOKY BBQ BRISKET
slow roasted brisket • spicy slaw • dill pickles
housemade bbq sauce • chipotle aioli • telera bread

SPICY SOURDOUGH GRILLED CHEESE
pickled jalapeño • vermont cheddar • jalapeño aioli
oven roasted tomatoes

ROASTED MUSHROOM QUINOA
roasted portobello • quinoa salad • salsa fresca
poblano black bean spread • brioche bun

QUESADILLAS
in a fresh flour tortilla with manchego, panela, cotija cheeses

ROASTED POBLANO
chipotle salsa

STEAK
grilled steak • lime • chipotle salsa

SURF & TURF
grilled prime rib • applewood smoked bacon
lobster • roasted poblano aioli

BEEF SHORT RIB
black angus beef short rib • housemade bbq sauce

CUBANO CHICKEN
cubano marinated chicken • roasted tomatillo salsa

LOBSTER
aji amarillo aioli

SWEET POTATO BLACK BEAN
caramelized onions • poblanos • chipotle salsa

PRIME RIB
applewood smoked bacon • poblano chiles • chimichurri

SEASONAL VEGETABLE
roasted tomatillo salsa

ENTREES

NEGRA MODELO BRAISED SHORT RIBS
boneless short ribs • tomato jam

GRILLED SKIRT STEAK
marinated in lime • garlic • cumin
cilantro • black pepper • jalapeño

GRILLED SEASONAL FISH *select from:*
tomatillo avocado crema • pickled tomato relish
olive oregano tomato salsa

BBQ BABY BACK RIBS
slow roasted • chipotle honey bbq sauce
cumin serrano glaze

POLLO CIUDAD
citrus marinated grilled chicken • cilantro sauce
pickled tomato salsa

BUTTERMILK FRIED CHICKEN
crispy • spicy • classic

ENCHILADAS DE COSTILLAS
slow braised short ribs • handmade corn tortillas
mexican cheeses • roasted tomato • guajillo sauce
lime cured onions • crema

SEASONAL VEGETABLE CHILAQUILES
tortilla chips • salsa verde • queso fresco • crema

CHICKEN POBLANO ENCHILADAS
mary's roasted chicken • handmade corn tortillas
poblano crema • grilled corn • wild mushrooms
charred poblano chiles

SIDES

GREEN CORN TAMAL
sweet corn • crema • salsa fresca
served in a cone or traditional

GARLIC CILANTRO FRIES
chipotle ketchup

ORGANIC RED RICE & BEANS
black beans or pinto beans

ROASTED CORN AND BLACK BEAN ESQUITE
chipotle aioli • cotija cheese

RED BLISS POTATO SALAD
red onion • parsley • mustard vinaigrette

GRILLED CORN ON THE COB
cayenne • lime butter

MAC AND CHEESE
pickled jalapeño • crispy bacon • salsa fresca

HOUSEMADE CHIPS
fresh corn tortilla • root veggies • bbq potato

CARAMELIZED BRUSSELS SPROUTS
SAUTÉED PLANTAINS
BORDER GUACAMOLE
CELERY SEED COLE SLAW
BAKED HONEY LIME YAMS
POBLANO MASHED POTATOES
ROASTED FARMERS MARKET VEGETABLES

SOUPS & STEWS

TORTILLA SOUP
roasted tomato • chipotle • panela • avocado

YUCATECAN CHICKEN AND LIME
oregano • serrano • avocado • crispy tortilla strips

WHITE BEAN AND KALE SOUP
roasted garlic • tomato • herbs

POZOLE VERDE
pork carnitas or vegetarian • tomatillo broth • hominy
shredded cabbage • radish • lime

VEGETARIAN RED BEAN STEW
roasted vegetables • citrus ancho salsa

NEW ENGLAND CLAM CHOWDER
tabasco • chives

ROASTED TOMATO BISQUE
touch of chipotle crema

SPANISH GAZPACHO
black pepper lime cracker • olive oil • heirloom tomato

ENSALADAS

ARUGULA, ORANGE & JICAMA
coriander vinaigrette

MEXICAN CHOPPED SALAD
corn • roasted peppers • green chickpeas • apple
avocado • tomato • tortilla chips • cumin vinaigrette

MIXED BABY GREENS
tomato • red onion • citrus jalapeño vinaigrette
spicy pepitas

SPICY CAESAR SALAD
roasted corn • crispy tortilla strips • argentine parmesan

GRILLED PEAR ENDIVE
d'anjou pears • pickled jalapeño • cabrales blue cheese
spiced candied pistachios • spicy honey chipotle vinaigrette

SEAFOOD SALPICON
shrimp or lobster • carrots • snap peas
green beans • crispy potatoes

SWEETS

CHURRO TOTS
dulce de leche infused churros
cinnamon sugar • whipped cream

BANANA CREAM PIE
vanilla bean pastry cream • banana
whipped cream • graham cracker crust

APPLE EMPANADA
tart apple • cinnamon • pastry crust
housemade caramel sauce

MEXICAN CHOCOLATE CREAM PIE
almond chocolate cookie crust • pasilla
guajillo • whipped chile spiced chocolate

LEMON HAZELNUT TART
almond • hazelnut • lemon zest

BANANA BREAD PUDDING
vanilla custard • rum • cranberries • apple

AZTEC CHOCOLATE CAKE
rich dark chocolate cake • sweet crema • chocolate sauce

COCONUT TRES LECHES
mexican custard • caramel sauce

PASTEL RUFINA
puff pastry • sweetened cream cheese • cream puffs
whipped cream • chocolate chunks • fresh berries

LEMON CHEESECAKE
brown butter graham cracker crust • orange caramel

FLAN *select from:*
vanilla bean • espresso • cajeta • sweet potato

STATIONS

FRESH CHIP STATION

HOMEMADE TORTILLA, ROOT VEGGIE, OR BBQ CHIPS
arbol salsa • black bean dip • border cheese sauce

BORDER SALSA TRIO
tomatillo • arbol • smoky chipotle

FRESH GUACAMOLE
creamy avocado • jalapeño • cilantro • lime

CEVICHE STATION

BAJA
sustainable seasonal fish • shrimp • lime
cilantro • jalapeño • tomato • avocado

PERUVIAN
lime marinated sustainable seasonal fish
ginger • red onion • aji amarillo

SMOKED MUSSEL
cold smoked pei mussels • golden beets
spiced jicama • beet greens

CEVICHE VERACRUZANO
sustainable catch of the day • picholine olive
mexican oregano • shaved serrano

AGUACHILE VERDE
calamari • alaska king crab • avocado
cucumber serrano broth • mango

CARIBBEAN CARPACCIO
catch of the day • coconut chile broth • celery leaf
shaved red onion • shoestring yams

LIVE ACTION STATIONS

PAELLA

PAELLA A LA VALENCIANA (VEGETARIAN AVAILABLE)
chicken • chorizo • shrimp • clams
artichokes • peppers • peas • saffron

CHICKEN PAELLA PEPITORIA
almonds • garlic • sherry • nutmeg • saffron
parsley • oven dried tomatoes • tomato aioli

MUSHROOM PAELLA
shiitake, portobello, oyster mushrooms • tomato
garlic • fresh thyme • aged sherry • lime aioli

CHORIZO AND OLIVE PAELLA
chorizo • olives • fennel • capers • tomatoes • herb aioli

CARVING STATION

PORK SHOULDER PIBIL
slow roasted achiote pork • oregano • cinnamon

SEEDED RACK OF LAMB
celery • sesame • cumin seeds • roasted garlic
heirloom tomato

BRISKET
tamarind apple sauce

SMOKED PRIME RIB
classic prime rib • slow smoked • chipotle cream

GRILLED TURKEY ESCALOPE
cracked black pepper sauce

GRILLED WHOLE SALMON
wrapped in collard greens

SIDES

- POBLANO MASHED POTATOES
- GRILLED CORN ESQUITE
- ROASTED SEASONAL VEGETABLES
- ORGANIC RICE AND BEANS
- SAUTEED PLANTAINS
- CREAMY POTATO RAJAS
- MEXICAN CHOPPED SALAD
- CARAMELIZED BRUSSELS SPROUTS
- SEARED CAULIFLOWER WITH CUMIN
- GARLIC CILANTRO FRIES

TACO STATION
served with rice, beans, traditional
garnishes and fresh corn tortillas

- SKIRT STEAK
- SHORT RIB
- CARNITAS
- CUBANO CHICKEN
- SWEET POTATO BLACK BEAN
- GRILLED FISH

DESSERT STATION
an assortment of mini desserts

- BROWNIE BITES
- CHOCOLATE SCOOTERS
- DULCE DE LECHE CHURROS
- BANANA CREAM PIE
- MEXICAN CHOCOLATE CREAM PIE
- LEMON HAZELNUT TART
- GUAVA OR APPLE EMPANADAS
- PUMPKIN CHEESECAKE

SUGAR BAR
an assortment of unique sweets and candy
designed to fit your event color scheme

SMALL PLATES *served family style*

VERDURAS

GREEN CORN TAMALE
sweet corn • crema • salsa fresca

PLANTAIN EMPANADA
roasted plantain turnover • organic black beans
poblano chiles • cotija cheese

QUINOA FRITTERS
crunchy aztec grain • cotija cheese • aji amarillo aioli

PAPAS CON QUESO
french fries • green chile queso • salsa fresca

WILD MUSHROOM QUESADILLA
shiitake and oyster mushrooms • huitlacoche
roasted garlic • epazote

CARAMELIZED BRUSSELS SPROUTS
chiles torreados • lime • butter • cotija

MEXICAN CHOPPED SALAD
charred corn • roasted peppers • avocado
tomato • green chickpeas • apple
tortilla chips • cumin vinaigrette

GARLIC CILANTRO FRIES
chipotle ketchup

BLISTERED GREEN BEANS
charred cherry tomatoes • spiced pepitas
coriander vinaigrette

PESCADO Y MARISCOS

BAJA CEVICHE TOSTADITA
pacific snapper • shrimp • lime
tomato • jalapeño • cilantro aioli

PERUVIAN CEVICHE TOSTADITA
lime marinated sustainable seasonal fish
ginger • red onion • aji amarillo

GRILLED FISH TACO
seasonal sustainable fish • cucumber citrus slaw
pink grapefruit • avocado • roasted jalapeño aioli

PERUVIAN SHRIMP AND GRITS
sautéed gulf shrimp • toasted garlic
aji panca sauce • roasted poblano grits

CARNE

TACOS DE COSTILLAS
honey cumin glazed boneless pork ribs
pineapple jicama salsa • avocado

TACOS DE ALAMBRE
grilled rib eye • applewood smoked bacon
poblano • mexican cheeses • chimichurri

BRISKET TAQUITOS
slow roasted shredded black angus beef brisket
spicy slaw • guacamole • salsa fresca

NEGRA MODELO BRAISED SHORT RIBS
mashed sweet potatoes • caramelized shallots
apple slaw • negra modelo reduction

LAMB BARBACOA
rancho gordo pinto frijoles borrachos • adobo

YUCATAN PORK
honey lime yams • pineapple jicama salsa • pickled onions

MARY SUE MILLIKEN & SUSAN FENIGER

Mary Sue Milliken and Susan Feniger are co-chef/owners of the popular, critically acclaimed Border Grill restaurants, serving modern Mexican food in Las Vegas at Mandalay Bay Resort & Casino and The Forum Shops at Caesars, as well as in Downtown Los Angeles and Santa Monica, California. The Border Grill Truck is a gourmet taco truck sensation on the cutting edge of the street food scene in Los Angeles. Pioneers of world cuisine since the 1980s, Mary Sue and Susan are also well known as Food Network's dynamic "Too Hot Tamales", and most recently from Bravo's "Top Chef Masters". Mary Sue and Susan are preeminent ambassadors of authentic Mexican cuisine, setting the standard for gourmet Mexican fare for over two decades and authoring five cookbooks, including Cooking with Too Hot Tamales and Mesa Mexicana. Active members of the community, Mary Sue and Susan play leading roles in Share Our Strength and the Scleroderma Research Foundation. They are passionate about the environment and lead the culinary industry with their eco-friendly policies.

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 recently 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.

BORDER GRILL CATERING | JODIE SCUTICCHIO
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