

BORDER GRILL & BBQ MEXICANA CATERING MENUS



CONTACT: Rachel Ocain | 702.632.6940 | rachel.ocain@bordergrill.com





Thank you for thinking of Border Grill and BBQ Mexicana Catering for your upcoming event!

We have designed the following packages to highlight the different styles of service we offer.

Please keep in mind these packages are 100% customizable and we would love the opportunity to create the perfect package for you based on your vision and budget.

We look forward to working with you!

Thank you,
The Border Grill and BBQ Mexicana Catering Team



BBQ MEXICANA

PASSED APPETIZER RECEPTION

MINI BURRITOS

- PORK \$5/piece
- AVOCADO CHICKEN \$6/piece
- BURNT ENDS \$6.50/piece

MINI BOWLS

- SMOKED TOFU \$4.50/piece
- THE COOP \$4.50/piece
- BRISKET LOVER \$4.50/piece

MINI SALADS

- MEXICANA COBB \$4/piece
- CHOPPED KALE \$4/piece
- BLTA \$4/piece

LUNCH TO GO

BURRITOS

- PULLED PORK \$13
- AVOCADO CHICKEN \$14
- BURNT ENDS \$16

BOWLS

- SMOKED TOFU \$14
- THE COOP \$14
- BRISKET LOVER \$16

SALADS

- MEXICANA COBB \$13
- CHOPPED KALE \$15
- BLTA \$14



BBQ MEXICANA

BREAKFAST TO GO

- BREAKFAST BURRITO \$11
- EGG WHITE BURRITO \$11
- YOGURT PARFAIT \$6.50
- FRUIT CUP \$6

BREAKFAST RECEPTION

- MINI BREAKFAST BURRITO \$4/piece
- MINI EGG WHITE BURRITO \$4/piece
- MINI YOGURT PARFAIT \$3/piece
- MINI FRUIT CUP \$3/piece

FRESH BREWED COFFEE BAR

- COFFEE \$4/cup
- BRANDED COFFEE
WITH YOUR LOGO \$7/cup

DRINKS

- MARGARITA \$11
- SEASONAL MARGARITA \$11
- MEXICAN BEER \$7
- MICHELADA \$8
- CRAFTHAUS IPA \$8
- AGUA FRESCA \$6
- SOFT DRINK \$4-\$6
- PURE LEAF ICED TEA \$5
- KOMBUCHA \$7
- BOTTLED WATER \$4
- COCONUT WATER \$5
- PRESSED JUICE \$7



BBQ MEXICANA STATIONS

\$55 per person

ENTREES *select three*

BURNT ENDS BURRITO

slow smoked brisket | chipotle coleslaw
crispy potatoes | manchego cheese
bbq mole sauce

PULLED PORK & BRISKET TORTAS

manchego cheese | cilantro coleslaw
fried onions | crispy jalapeños

CORN FLAKE FRIED CHICKEN TACO

buttermilk fried chicken | flour tortilla
molasses bbq | tangy coleslaw
green habanero sauce

SPARE RIBS & DINO BONES

mesquite smoked mini dino bone
habanero bbq

SMOKED TOFU

cilantro lime rice | chipotle coleslaw
crispy quinoa | cowboy caviar

IMPOSSIBLE SLIDERS

fire grilled impossible 2.0 meat
vegan secret sauce
avocado | salsa fresca

SIDES *select three*

MAC & CHEESE v

cashew chipotle cream | peruvian corn
hearts of palm

CHIPOTLE COLESLAW

shredded carrots | green cabbage
cilantro | tangy coleslaw dressing

PERUVIAN POTATO SALAD

purple potatoes | celery | onions
red peppers | egg | green onion

JALAPEÑO CORN BREAD

honey | fresh corn | jalapeños

OAXACAN BROCCOLINI SALAD v*

cotija cheese | sun dried tomatoes
oaxacan chiles | balsamic bbq dressing

COWBOY CAVIAR v*

7 beans | peppers | cilantro | red onions
coriander dressing

MACARONI SALAD

HOUSEMADE BAKED BEANS



BEVERAGE PACKAGES

all packages
exclude shots

BEER AND WINE BAR

Four Hour Package \$25 per person

MEXICAN BEERS

RED AND WHITE WINE

SOFT DRINKS, STILL AND SPARKLING WATER

coke | diet coke | sprite | pellegrino

NON-ALCOHOLIC BEVERAGE STATION

\$8 per person | select one

SEASONAL FRESH FRUIT AGUA FRESCA

watermelon | prickly pear | hibiscus
pineapple strawberry | melon

CINNAMON HORCHATA

rice milk | cinnamon | madagascar vanilla beans

MINTY LIME COOLER

fresh lime | mint | splash of soda

POMEGRANATE LEMONADE

homemade lemonade | pomegranate

BLOOD ORANGE LEMONADE

homemade lemonade | blood orange

STRAWBERRY LEMONADE

homemade lemonade | strawberry

MIXER PACKAGE

Four Hour Package \$8 per person

FRESHLY SQUEEZED JUICES & GARNISHES

orange, cranberry, lime & grapefruit juices
limes | lemons | specialty garnishes upon request

SOFT DRINKS, STILL AND SPARKLING WATER

coke | diet coke | sprite | pellegrino

COFFEE & TEA STATION

\$6 per person

REGULAR | DECAF | ASSORTED TEAS

cream | sugars | honey

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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 \$45 per person for 2 hours | select 5

GUACAMOLE & SALSA TRIO ^{GF | V} preset on tables
 tomatillo | arbol | smoky chipotle \$4/person

STEAK TOSTADA ^{GF}
 cilantro pesto | blue cheese | colorado mole
 jalapeño relish \$6/piece

TUNA TOSTADA ^{GF}
 ahi tuna | ancho crema | uni | caviar
 avocado balm \$7/piece

SALMON TOSTADA
 house cured salmon | avocado balm \$7/piece

BAJA CEVICHE TOSTADITAS ^{GF}
 lime marinated sustainable seasonal fish & shrimp to-
 mato | jalapeño aioli \$6/piece

CHILE LIME SHRIMP
 grilled baguette | tomato jam \$6/piece

CAMPECHANA ^{GF}
 seasonal sustainable seafood cocktail
 onion | cilantro tortilla crunch
 avocado balm \$4/piece

MINI LOBSTER CORN DOG ^{GF}
 lobster tail | sweet corn | chipotle aioli \$7/piece

CHICKEN TINGA EMPANADAS ^{GF}
 apple fresca | mole verde \$5/piece

SHRIMP EMPANADA ^{GF}
 achiote masa | roasted pepper cream sauce
 carrot slaw \$6/piece

PLANTAIN EMPANADAS ^{GF | V}
 roasted plantain | black bean | poblano
 cotija cheese \$4/piece

MINI LAMB SLIDERS
 spiced rub lamb burgers | manchego cheese
 arugula | mint jalapeño gremolata \$6/piece

PAPAS RELLENAS ^V
 potato stuffed chorizo | chipotle aioli
 habanero pickled onions \$4/piece

PANELA & HOJA SANTA SKEWERS ^{GF | V}
 pickled mushrooms | piquillo romesco \$4/piece

MARKET QUESADILLA ^V
 mexican cheeses | market vegetables \$4/piece

PIGS IN A BLANKET
 chorizo | puff pastry | manchego cheese sauce ses-
 ame | whole grain mustard \$4.50/piece

CUBANO PANINI SLIDERS
 cuban roasted pork | ham | swiss
 pickles | mustard \$5/piece

V - vegan
 GF - gluten free

Please advise us of any food allergies.

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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 \$45 per person for 2 hours | select 5

TOASTS

AVOCADO TOAST ^V
 roasted garlic aioli | epazote pesto
 avocado \$4.50/piece

CITRUS SALMON TOAST
 cured salmon | capers | red onions
 epazote crema \$6/piece

CRISPY PORK BELLY TOAST ^{GF}
 blood orange bbq sauce
 pickled red onions \$5/piece

VEGAN BEEF TARTARE TOAST ^V
 cornichon | shallots | parsley
 tabasco \$5.50/piece

CAVIAR TOAST
 crème fraiche | chives \$7/piece

^V - vegan
^{GF} - gluten free

Please advise us of any food allergies.

SOPES

AHI TUNA CEVICHE SOPE ^{GF}
 red beet masa | serrano chile soy glaze
 avocado balm \$5/piece

DUCK CONFIT SOPE ^{GF}
 blue corn masa | fennel and orange slaw
 avocado \$5/piece

CITRUS CHICKEN SOPE ^{GF}
 cilantro corn masa | avocado balm
 salsa fresca \$5/piece

BRAISED PORK CHEEK SOPE ^{GF}
 oaxacan chile reduction | green corn tamale
 ash mole chimole | pineapple salsa \$5/piece



MINI TACO MENU

minimum of 25 pieces
per taco selection

display or tray passed

MINI TACOS

PORK BELLY TACO

blood orange reduction | ancho chile | avocado
roasted pineapple | pickled onions \$5/piece

SMOKED RIBEYE TACO

smoke prime rib | crispy garlic | avocado sauce
serrano chiles | tajin shoe string potatoes \$6/piece

CHICKEN TACO

red chile vinaigrette | chicken chicharron
pickled vegetables \$5/piece

AL PASTOR TACO

al pastor marinated pork | pineapple salsa
avocado crema \$5.50/piece

MINI CEVICHE TACOS

PERUVIAN TACO

bay scallops | purple peruvian potatoes | choclo corn
roasted yams | leche de tigre sauce \$6.50/piece

BAJA TACO

lime marinated sustainable seasonal fish and shrimp
tomato | jalapeño aioli \$6.50/piece

TUNA CRUDO TACO

ahi tuna | oaxacan chile | avocado
serrano soy glaze \$6.50/piece

BORDER TACO

sustainable fish | aji amarillo | ginger | avocado
plantain chip | pickled onions \$6.50/piece

MINI SEAFOOD TACOS

LOBSTER TACO

serrano cumin vinaigrette | green corn tamale
tomatillo relish \$7/piece

SMOKED RED CHILE SHRIMP TACO

avocado crema | smoked paprika
mango habanero salsa \$6.50/piece

OCTOPUS TACO

al pastor grilled octopus
ancho pineapple salsa \$6/piece

BEER BATTERED FISH TACO

tecate battered sustainable seasonal fish | avocado
lime crema | cabbage slaw \$6/piece

CAVIAR TACO

russian osetra gold | chipotle crema
chives \$14/piece

MINI VEGETARIAN TACOS

WILD MUSHROOMS TACO

avocado relish | pickled onions \$4.50/piece

PAELLA TACO

red quinoa | blue corn tortilla | green onions
smoked paprika | avocado balm \$4.50/piece

IMPOSSIBLE



VEGAN APPETIZERS

minimum of 25 pieces
per appetizer selection

ARGENTINIAN EMPANADAS

impossible meat | black beans | sofrito
salsa fresca | vegan dough | aji amarillo
\$6/piece

CRISPY TACOS

impossible meat | chile arbol
salsa fresca | avocado sauce
\$5.50/piece

ALBONDIGAS

tomato jam | extra virgin olive oil
parsley & epazote
\$5.50/ piece

IMPOSSIBLE TARTARE

cornichons | shallots | mustard | parsley
tabasco | garlic toast
\$5.50/piece

IMPOSSIBLE SLIDERS

shredded lettuce | thin sliced tomato
grilled onion | secret sauce
\$6.50/piece

POTATO CROQUETTE

vegan chorizo | smoked paprika
piquillo pepper romesco sauce
\$5/piece

ROASTED CAULIFLOWER SOPES

impossible meat | corn masa | chipotle aioli
chile lime chickpeas | roasted cauliflower
avocado sauce | crispy aztec corn
\$5.50/piece

SPANISH TAMALE

piquillo pepper masa | roasted corn sauce
roasted root vegetable salsa
\$5/piece

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SKEWERS CHURRASCO

PASSED SKEWERS

minimum of 25 pieces
per appetizer selection

ACTION STATION

a personal chef enhancing
the guest experience
through education &
entertainment.

\$160 setup fee for Skewer
Grill station | setup price
does not include cost for
food per person

LAMB

ancho balsamic glaze | marcona almond mole
\$5/piece

STEAK TENDERLOIN

brazilian three pepper pico
cumin | chimichurri
\$5.50/piece

IBERICO PORK BELLY

ancho honey glaze | amarillo mole \$6/piece

KUROBUTA PORK

ancho honey glazed pork | amarillo mole
\$5.50/piece

SERRANO HAM WRAPPED SCALLOPS

piquillo romesco | chimichurri
\$6.50/piece

PERUVIAN SALMON

black mint chimichurri | aji limo
\$6/piece

SHRIMP

tamarind aji panca glaze
cucumber tajin relish \$6/piece

YUCATAN CHICKEN

brazilian three pepper pico
red chile vinaigrette
\$5/piece

LOBSTER

pineapple oaxacan sauce
red chile \$7/piece

VEGGIE

charred chayote | grilled red onions
roasted poblano | heirloom tomatoes
chimichurri | panela cheese
\$4/piece

PADRON PEPPERS

charred peppers | smoked black sea salt
\$4/piece

ASPARAGUS

serrano wrapped asparagus \$5/piece

MUSHROOM

cremini mushroom | chimichurri \$4/piece

BABY CORN

roasted garlic aioli | cotija cheese
paprika | ash mole \$4/piece

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LUNCH MENU 1

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

SALADS

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 | cucumber jicama slaw
chipotle aioli | guacamole

WILD MUSHROOM

garlic | black beans | guacamole
salsa fresca | epazote aioli

POTATO RAJAS

roasted potatoes & 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

CHOCOLATE CHIP COOKIES AND MILK

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 churro | salted cajeta ice cream

ARROZ CON LECHE

rice pudding | seasonal fruit | caramel puffed rice

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LUNCH MENU 2

\$37 per person
does not include
tax and service
charge

APPETIZERS

select one | served family style
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 | spanish 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

CHOCOLATE CHIP COOKIES AND MILK

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 churro | salted cajeta ice cream

ARROZ CON LECHE

seasonal fruit | rice pudding | caramel puffed rice

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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
two 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
more selections available for an additional charge

YUCATAN PORK

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

CHICKEN POBLANO ENCHILADAS

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

TECATE CARNITAS

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

CHILE RELLENO

roasted poblano | mexican cheeses | salsa roja
tomatillo salsa | rice | black beans

PORTOBELLO MUSHROOM MULITAS

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

MAZATLAN FISH \$3 additional charge
pan seared seasonal fish | ancho honey glaze
mango chile salsa | garlic seared greens | black quinoa

LIME MARINATED HALF CHICKEN

mary's organic chicken | mole verde
broccoli de cicco

GAUCHO STEAK \$3 additional charge
ribeye | crispy mushrooms | pickled peppers

GRILLED SKIRT STEAK

caramelized onions | poblano rajas
chimichurri | roasted tomato

DESSERT

select one | individually plated

SORBET CEVICHE
seasonal sorbet | lime air

CHOCOLATE CHIP COOKIES AND MILK
condensed milk ice cream

TRES LECHES
huckleberry sauce | raspberry meringue
homemade condensed milk

FLOURLESS CHOCOLATE ALMOND CAKE
almond ice cream | banana | salted nuts

CHURRO ICE CREAM SANDWICH
housemade churro | salted cajeta ice cream

ARROZ CON LECHE
seasonal fruit | rice pudding | caramel puffed rice

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ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

seafood stations feature seasonal, sustainable seafood

setup price does not include cost for food per person

PAELLA STATION

\$180 setup fee per station

PAELLA DE MARISCO

cured spanish chorizo | mussels | bay scallops
chipotle shrimp | clams | saffron risotto
piquillo peppers | mexican oregano
sweet peas | smoked paprika \$32

PAELLA A LA VALENCIANA

citrus chicken | cured spanish chorizo
saffron risotto | toasted almonds | cilantro
oven dried tomatoes | tomato aioli \$28

CEVICHE STATION

\$75 setup fee per led ice display station or \$450
upgrade fee for custom logo led ice carving station

One Ceviche Option \$14

Two Ceviche Options \$18

Three Ceviche Options \$22

TUNA CRUDO

ponzu sauce | 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 shrimp | plantain tostones
aji amarillo aioli | crema | pickled onion

CAMPECHANA ^{GF}

seasonal sustainable seafood cocktail
onion | cilantro | housemade clamato
tortilla crunch | avocado balm

SEAFOOD BAR

minimum of 50 per selection | \$75 setup fee or \$450
upgrade fee for custom logo led ice carving station

OYSTER ON A HALF SHELL \$8 each

CRAB CLAWS \$6 each

BLACK TIGER SHRIMP & CHIPOTLE COCKTAIL \$6 each

RUSSIAN OSTRA GOLD CAVIAR CONES \$12 each

SPLIT LOBSTER TAILS \$14 each

TUNA TARTARE CONES \$7 each

CLAM BAKE

\$75 per person | \$150 setup fee per wood
burning action station

CARLSBAD MUSSELS

MANILA CLAMS

TIGER PRAWNS

ROASTED POTATO

CORN ON THE COB

Upgrade Your Clam Bake:

One Additional Option \$25/person

Two Additional Options \$35/person

LOUISIANA CRAWFISH

DUNGENESS CRAB

MAINE LOBSTER

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ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

\$150 setup fee per wood burning action station or \$175 setup fee per wood burning grill station

setup price does not include cost for food per person

CARVING STATION

SMOKED PRIME RIB

classic prime rib | slow smoked | chipotle jus \$42

ANCHO CHILE PORK LOIN

cilantro pesto | chorizo cream reduction | lime \$35

LIME THYME CHICKEN

extra virgin olive oil | garlic | lemon zest \$30

CUMIN GARLIC SKIRT STEAK

cumin | cilantro | garlic | jalapeño \$38

SIDES

select two

RICE AND BEANS

GRILLED CORN ESQUITE

CRISPY MASHED PURPLE PERUVIAN POTATOES

ROASTED SEASONAL VEGETABLES

ORANGE GLAZED PLANTAINS

DOUBLE BAKED CHEDDAR POBLANO POTATO

MEXICAN CHOPPED SALAD

GARLIC MASHED POTATO

CRISPY YUCA

TACO STATION

served with rice, organic beans, traditional garnishes, choice of 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

TEMPURA LOBSTER additional charge

YUCATAN PORK ROAST

\$75 per person

SIDES

HABANERO PINEAPPLE SALSA

HANDMADE CORN TORTILLAS

CARAMELIZED PLANTAINS

GUACAMOLE

PICKLED ONIONS

CILANTRO

BLACK BEANS

RED RICE



DESSERT ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

\$125 setup fee per station | setup price does not include cost for food per person

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 | setup fee does not apply

Chef's Selection of Two Churro Flavors \$8

Chef's Selection of Three Churro Flavors \$10

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ABOUT

BORDER GRILL

BORDERGRILL.COM | @BORDERGRILL

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.

BBQ MEXICANA

BBQMEXICANA.COM | @BBQMEXICANA

BBQ Mexicana was inspired by Chefs Mary Sue Milliken and Susan Feniger’s travels to Mexico, where they fell in love with delicious barbacoa and smoked meats. The menu features bowls, salads, and burritos filled with mesquite smoked chicken, pulled pork, slow smoked Texas-style brisket, and smoked tofu in addition to fresh aguas frescas, beers and margaritas.

SUSTAINABILITY

Border Grill and BBQ Mexicana use organic long grain rice and organic black beans. Seasonal, locally grown ingredients are used whenever possible and we do not use any products containing artificial trans-fat. We source meats and poultry raised without antibiotics or hormones. At Border Grill, we serve only sustainable seafood according to Monterey Bay Aquarium’s Seafood Watch Program, and are proud to be part of the James Beard Foundation Smart Catch Program, and Good Food 100 Restaurants List.

V - vegan **V*** - can be made vegan **VG** - vegetarian

Please advise us of any food allergies.

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