

**BORDER GRILL CATERING**

445 S. FIGUEROA STREET

LOS ANGELES, CA 90071

P. 213 542 1102

F. 213 542 1101



**BORDER GRILL CATERING**

Thank you so much for considering Border Grill Catering for your upcoming event! We would absolutely love to cook for the party you are planning. Enclosed is a really fun, festive sample proposal featuring the bold flavors of Mexico as well as sustainable seafood, organic long-grain rice, organic beans, and our Good For You, Good For the Planet catering options. We love creative challenges and trying new things - please feel free to provide suggestions and feedback.

Estimated Food and Beverage Costs

Beverage: \$16-\$29 per person

Dinner: \$48 per person

Dessert: \$10 per person

*Labor, Rentals, Tax, and Gratuity Are Additional*



Good for the Planet, Good for You (at least 80% plant based ingredients).

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Green Corn Tamales



Ceviche Tostadita  
Pickled Red Onion



Chicken Panuchos  
Plantain Empanadas



Spinach Empanada

## Border Grill Homemade Chips, Salsa, and Guacamole

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*Our classic chips + dips station*

### Homemade Tortilla Chips +

### Border Salsa Trio +

tomatillo • arbol • smoky chipotle salsas

### Freshly Mashed Guacamole +

creamy avocado • red onion • cilantro • lime • chopped jalapeño

### Black Bean Dip (available at additional cost)

organic black beans • salsa fresca • crema

## Border Grill Signature Appetizers

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*Select 3*

### Plantain Empanadas +

roasted plantains filled with black beans • cotija cheese • poblano peppers  
chipotle crema dipping sauce

### Poblano Quesadilla Wedges

mexican cheeses • roasted poblanos • chipotle salsa • handmade tortillas

### Roasted Sweet Red Peppers

wrapped around marinated feta • fresh basil

### Bite Size Savory Stuffed Dates

wrapped with applewood smoked bacon • stuffed with cabrales cheese • chorizo

### Spinach Empanadas

pine nuts • golden raisins • manchego • salsa verde

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## Border Grill Signature Appetizers

*Continued*

### Quinoa Fritters 🌱

soft and crunchy nuggets of aztec grain • scallion • cotija cheese • aji amarillo aioli

### Peruvian Ceviche Tostaditas

lime marinated sustainable seasonal fish • ginger • red onion  
crispy plantain chips • aji amarillo aioli

### Baja Ceviche Tostaditas

sustainable seasonal fish • shrimp • lime • cilantro • jalapeño • tomato  
crispy corn tortilla rounds • cilantro aioli • avocado

### Spicy Seared Shrimp (additional cost per person)

quickly sautéed • mexican cocktail sauce

### Quinoa on Endive 🌱

cool salad of aztec grain • cucumber • tomato • parsley • mint • red wine vinaigrette

### Avocado Goat Cheese

mashed avocado • herb marinated goat cheese • lemon • cracked pepper  
cucumber rounds or crispy toast points

### Lamb Meatballs

minted chimichurri sauce

### Grilled Skirt Steak Skewers

marinated in lime • cumin • garlic • cilantro • cracked black pepper

### Grilled Vegetable and Panela Cheese Skewers

coriander vinaigrette

### Beef Brisket Taquitos

tomatillo salsa

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Quesadilla Wedges



Grilled Skirt Steak  
Corn Relish



Pescado Veracruzano  
Garlic White Wine Broth



Sautéed Shrimp  
Braised Greens • Lime

## Border Grill Salads

Select 1

### Mexican Chopped Salad 🍋

charred corn • roasted peppers • green chick peas • avocado • tomato • apple  
tortilla chips • cumin vinaigrette

### Watercress • Orange • Jicama 🍋

coriander vinaigrette

### Mixed Baby Greens 🍋

tomato • red onion • citrus jalapeño vinaigrette

### Caesar Salad 🍋

romaine hearts • chile rajas • roasted corn • tortilla croutons • argentine parmesan

### Spinach Salad (additional cost per person)

applewood smoked bacon • mushrooms • cabrales blue cheese  
sherry wine vinaigrette

### Grilled Pear and Endive Salad (additional cost per person) 🍋

belgian endive • d'anjou pears • pickled jalapeños • spicy candied pistachios  
cabrales blue cheese • spicy honey chipotle vinaigrette

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## Border Grill Entrées

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Select 2

### Pollo Ciudad

citrus marinated grilled chicken • cilantro sauce • pickled tomato salsa

### Chicken Chilaquiles (vegetarian option available)

mexican style casserole layered with corn tortillas • shredded chicken • tomatillo salsa  
manchego • panela • mexican cheeses

### Stacked Enchilada Manchego (vegetarian option available)

layered handmade corn tortillas • citrus roasted chicken • chorizo • ancho chile sauce

### Chicken with Olives and Figs (minimum of 35 guests)

pan roasted chicken with sun dried tomato • kalamata olives • caperberries • figs

### Yucatan Pork

achiote marinated • slow roasted in banana leaf with grilled onion • orange • cinnamon

### Tecate Carnitas

slowly braised pork • salsa fresca • pickled chiles

### Grilled Turkey

thinly sliced grilled breast of turkey • cracked pepper sauce

### Ropa Vieja

stew of braised lamb • roasted vegetables • red peppers • poblano chiles  
red wine vinegar • pickled ancho chiles

### Negro Modelo Braised Short Ribs (minimum of 35 guests)

boneless short ribs • molasses habañero bbq sauce

### Grilled Skirt Steak

marinated in lime • garlic • cumin • cilantro • black pepper • jalapeño

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## Border Grill Entrées

*Continued*

**Seeded Baby Lamb Chops** (additional cost per person)  
crusted with sesame • celery • cumin seeds • tamarind sauce or tomato mint salsa

**Grilled Seasonal Fish** (additional cost per person)  
yellow pepper coulis • celery heart relish (seasonal)  
or  
black fig • fennel • piquillo pepper salsa (seasonal)  
or  
tomatillo cilantro sauce

**Chorizo Crusted Ono** (additional cost per person)  
chorizo salsa • wild mushroom ceviche

**Barcelona Black Cod** (additional cost per person)  
piquillo pepper sauce • spanish olive salsa

## Border Grill Signature Side Dishes

*Included with entrée selection*

**Green Corn Tamales** 🍋  
creamy blend of sweet corn and hominy  
sour cream • salsa fresca

**Organic Rice Trio** 🍋  
red • white • green

**Organic Black Beans** 🍋

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### Add-on Border Grill Side Dishes

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*Additional side dishes to add to your entrée selection*

#### **Grilled Marinated Vegetables**

seasonal market vegetables

#### **Quinoa and Roasted Portabella Mushroom Pilaf**

#### **Orzo Pesto Pasta**

#### **Potato Rajas**

slow cooked roasted potatoes • peppers • onion • cream • cheese

#### **Sautéed Plantains**

#### **Shredded Brussel Sprouts**

quickly sautéed • butter • lime

#### **Baked Honey Lime Yams**

#### **Poblano Mashed Potatoes**

creamy mashed yukon potatoes • bits of roasted poblanos

#### **White Bean and Roasted Jalapeño Puree**

#### **Fresh Corn and Poblano Polenta**

#### **Persian Cucumber and Sweet Pepper Salad**

watercress • orange • red onion • homemade yogurt • mint dressing

#### **Moros**

slow cooked organic black beans • white rice

#### **Handmade Corn and Flour Tortillas**

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Key Lime Cheesecake



Border Brownie  
Mini Cookie Assortment



Mexican Chocolate  
Cream Pie



Banana Cream Pie

### Border Grill Desserts

*The perfect taste to end your meal*

#### **Mini Spiced Mexican Lattes** (additional cost per person)

LAMILL espresso • cinnamon • clove • orange zest • caramelized piloncillo sugar

#### **Mini Cookie Assortment**

**Border Brownie** rich imported chocolate • toasted walnuts

**Coconut Apricot Paja** coconut cookie • dried apricots • pecans • chocolate chunks

**Mexican Sugar Cookie** crispy cookie • ground pecans • crushed potato chips

#### Border Grill Signature Desserts (select 2)

##### **Barcelona Chocolate Cake**

rich dark chocolate cake • sweet crema • chocolate sauce

##### **Banana Cream Pie**

graham cracker crust • fresh whipped cream

##### **Pastel Rufina**

layers of puff pastry • sweetened cream cheese • chocolate chunks • whipped cream  
fresh berries • encased in a circle of chocolate covered cream puffs

##### **Mexican Chocolate Cream Pie**

chocolate cookie crust lined with sliced almonds • filled with creamy cinnamon laced  
chocolate • topped with mounds of bittersweet chocolate shavings

##### **Souffled Key Lime Cheesecake**

freshly made with real key limes • graham cracker crust

##### **Goat Milk Cajeta Flan**

mexican custard topped • caramel sauce

##### **Capirotada** 🍌

warm bread pudding with chunks of apples • fresh ground cinnamon • vanilla bean  
homemade crema

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Red Sangria  
Orange • Lime • Melon



Border Margarita  
Fresh Squeezed Lime



Minty Lime Cooler  
Pomegranate Lemonade



Mojito  
Mint • Lime • Soda

### Border Grill Cocktails

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*Select from the following packages*

Select from the following beverage packages including our signature and handcrafted cocktails, classic Border Margaritas, and nonalcoholic cooler and lemonade.

### #1 Border Grill Cocktail Package

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#### Border Margarita

fresh squeezed lime • tequila • orange liqueur

#### Mojito

rum • mint • lime • soda

#### Red Sangria

light and fruity red wine steeped with fresh orange • lime • melon • pineapple

#### Minty Lime Cooler

nonalcoholic

#### Still and Sparkling Water

#### Red and White Wine

#### Bottled Beer

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Red Sangria  
Orange • Lime • Melon



Border Margarita  
Fresh Squeezed Lime



Minty Lime Cooler  
Pomegranate Lemonade



Mojito  
Mint • Lime • Soda

### #2 Border Grill Cocktail Package

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#### **Border Margarita**

fresh squeezed lime • tequila • orange liqueur

#### **Mojito**

rum • mint • lime • soda

#### **Red Sangria**

light and fruity red wine steeped with fresh orange • lime • melon • pineapple

#### **Minty Lime Cooler**

nonalcoholic

#### **Still and Sparkling Water**

### #3 Border Grill Cocktail Package

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#### **Border Margarita**

fresh squeezed lime • tequila • orange liqueur

#### **Mojito**

rum • mint • lime • soda

#### **Red Sangria**

light and fruity red wine steeped with fresh orange • lime • melon • pineapple

#### **Minty Lime Cooler**

nonalcoholic

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Red Sangria  
Orange • Lime • Melon



Border Margarita  
Fresh Squeezed Lime



Minty Lime Cooler  
Pomegranate Lemonade



Mojito  
Mint • Lime • Soda

### #4 Border Grill Cocktail Package

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**Border Margarita**  
fresh squeezed lime • tequila • liqueur

**Mojito**  
rum • mint • lime • soda

**Minty Lime Cooler**  
nonalcoholic

### #5 Border Grill Cocktail Package

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*Select one signature drink to serve to all guests*

**Border Margarita**  
fresh squeezed lime • tequila • liqueur

**OR**

**Mojito**  
rum • mint • lime • soda

### #6 Border Grill Cocktail Package

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**Red Wine**

**White Wine**

**Bottled Beer**