

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 • sweet peas • mexican oregano • 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

VEGGIE

cucumber • tomatoes • onions • vegetable crisps • marigold vinaigrette

TRADITIONAL BAJA

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

PERUVIAN

chile lime salt • plantain tostones • aji amarillo aioli • pickled onion

TACO STATION

served with organic rice and beans, traditional garnishes,
and housemade corn 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

SIDES *please 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

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

CHURRO TOT STATION

Chef's Selection of Two Churro Flavors | 8 Chef's Selection of Three Churro Flavors | 10



Border
Grill®

