



## 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

## BORDER GRILL MANDALAY BAY

destiny.hampton@bordergrill.com | 702.632.6940

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3950 las vegas blvd. south | las vegas, nevada 89119 | bordergrill.com



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

## **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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