

APPETIZERS

1 dozen per order

PLANTAIN EMPANADAS ^{GF • 80/20}

roasted plantain • black beans • poblano
cotija cheese • chipotle crema 27

GREEN CORN TAMALES ^{GF • 80/20}

sweet corn • sour cream • salsa fresca 26

SPICY SEARED SHRIMP SKEWERS ^{GF}

mexican cocktail sauce 32

CITRUS CHICKEN SKEWERS ^{GF}

citrus marinated • avocado tomatillo salsa 32

SKIRT STEAK SKEWERS ^{GF}

garlic, lime, cumin marinated • aji amarillo aioli 32

GRILLED VEGGIE AND PANELA CHEESE SKEWER ^{GF}

coriander vinaigrette 22

SAVORY STUFFED DATES ^{GF}

cabrales blue cheese • spanish chorizo
wrapped in smoked bacon 26

QUINOA FRITTERS ^{80/20}

crunchy aztec grain • cotija cheese
aji amarillo aioli 26/2 DOZEN

BEEF BRISKET TAQUITOS ^{GF}

slow roasted shredded beef • spicy slaw
salsa fresca 40



PLATTERS

SALADS

serves approximately 8 to 10 guests

CAESAR SALAD ^{80/20}

roasted corn • crispy tortilla strips • parmesan 38

MEXICAN CHOPPED SALAD ^{GF • 80/20}

charred corn • roasted peppers • chickpeas • avocado
tomato • apple • tortilla chips • cumin vinaigrette 42

WATERCRESS, JICAMA, AND ORANGE ^{GF}

coriander vinaigrette 40

ADD ONS

+ grilled turkey (additional 35)
+ grilled chicken (additional 30)
+ grilled skirt steak (additional 40)
+ grilled shrimp (additional 40)

FARMERS MARKET GRILLED VEGETABLES ^{GF • 80/20}

fire roasted marinated grilled assorted vegetables 40
served room temperature

TACOS

24 tacos per platter • handmade corn tortillas

CARNE ASADA TACOS ^{GF}

grilled steak • caramelized onion • salsa fresca 80

CHICKEN TACOS ^{GF}

grilled citrus chicken • pickled onion 65

CARNITAS TACOS

braised pork • chipotle salsa • onion • cilantro 72

CRISPY POTATO RAJAS TACOS ^{GF • 80/20}

roasted potatoes and chiles • mexican cheeses
grilled corn relish • chipotle crema 65

YUCATAN PORK TACOS ^{GF}

roasted achiote pork • pickled onion • orange salsa 72

BEEF BRISKET TAQUITOS ^{GF}

slow roasted shredded beef • spicy slaw
salsa fresca 80

AVOCADO TACOS ^{80/20}

red quinoa • amaranth • black sesame seeds
chipotle salsa • grilled corn relish • pickled onion 70

MIX & MATCH TACO PLATTER

select two tacos 80

All orders require 24 to 48 hours notice, but we will do our best to accommodate your needs.

SANDWICHES

6 sandwiches per platter (cut in half)

GRILLED CHICKEN, BACON, & AVOCADO TORTA

jalapeño bacon • drake farms goat cheese • avocado
caramelized onions • pickled jalapeños 72

CUBAN PRESSED SANDWICH

ham • roasted pork • swiss cheese • pickle
roasted garlic aioli 72

GRILLED VEGETABLE SANDWICH

seasonal grilled vegetables • aji amarillo aioli 72

MIX & MATCH SANDWICH PLATTER

select two sandwiches 72

BURRITOS

6 burritos per platter (cut in half)

CARNE ASADA BURRITO

marinated grilled steak • black beans • red rice
arbol salsa • grilled corn salsa 70

POBLANO BURRITO

roasted poblano chile • potato rajias • melted mexican cheeses
black beans • red rice • grilled corn salsa 60

GRILLED CHICKEN BURRITO

citrus chicken • black beans • red rice
arbol salsa • grilled corn salsa 65

MIX & MATCH BURRITO PLATTER

select two burritos 72

ENTREES

serves approximately 8 to 10 guests

YUCATAN PORK ^{GF}

achiote pork slow roasted in banana leaves
honey lime yams • roasted brussels sprouts
pineapple jicama salsa • handmade corn tortillas 180

CARNITAS

roasted corn grits • serrano chile salsa • red onion • cilantro
chipotle glazed bacon • handmade corn tortillas 170

GRILLED SKIRT STEAK ^{GF*}

charred corn relish • organic black beans
handmade flour tortillas 190

CHICKEN POBLANO ENCHILADAS ^{GF}

roasted chicken • handmade corn tortillas
poblano crema • grilled corn • wild mushrooms
charred poblano chiles 170

SEASONAL VEGETABLE CHILAQUILES ^{GF • 80/20}

farmers market vegetables • tortilla chips
salsa verde • queso fresco • crema 150

CHIPS & DIPS

TORTILLA CHIP BOWL

serves approximately ten guests 10

BORDER GUACAMOLE ^{GF • 80/20}

avocado • jalapeño • cilantro • lime 18/PINT 34/QUART

ARBOL SALSA ^{GF • 80/20} *spicy*

roasted tomatillos • roasted tomatoes
arbol chiles • onion • garlic 8.50/PINT

TOMATILLO SALSA ^{GF • 80/20} *mild*

tomatillo • jalapeño • cilantro • onion 8.50/PINT

CHIPOTLE SALSA ^{GF • 80/20} *smoky*

smoky chipotle chiles • tomato • garlic 8.50/PINT

DIABLO SALSA ^{GF • 80/20} *hot*

habanero chiles • tomatillo • onion • garlic • lime 8.50/PINT

SALSA FRESCA ^{GF • 80/20} *mild*

tomato • red onion • jalapeño • cilantro • lime 8.50/PINT

SIDES

BORDER GUACAMOLE ^{GF • 80/20}

avocado • jalapeño • cilantro • lime 18/PINT 34/QUART

RED RICE ^{GF} 12/QUART

GREEN RICE ^{GF} 12/QUART

ORGANIC WHITE RICE ^{GF} 12/QUART

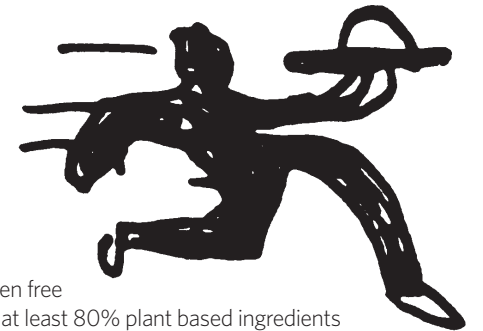
ORGANIC BLACK BEANS ^{GF • 80/20} 12/QUART

FARMERS MARKET BRAISED GREENS ^{GF • 80/20} 21/QUART

QUINOA SALAD ^{GF} 21/QUART

HOMEMADE CORN TORTILLAS ^{GF} 4/DOZEN

HOMEMADE FLOUR TORTILLAS 12/DOZEN



GF - gluten free
80/20 - at least 80% plant based ingredients



BORDER GRILL CATERING

We'll bring the party to you!

Mary Sue Milliken and Susan Feniger, Bravo's "Top Chef Masters" and Food Network's "Too Hot Tamales", have been entertaining guests for more than 25 years at Border Grill. Now you can bring their unique style to your next event.

- Office Lunches
- Holiday Parties
- Passed Appetizers
- Buffet or Formal Plated Dinners
- Party Platters

Ask about our Full-Service Catering Menu, staffing, and party planning services.

BORDER GRILL TRUCK

It's a party on wheels with gourmet tacos, quesadillas, ceviche, and more! A uniquely fun and delicious way to feed a hungry crowd at the office or at home. And our famous margaritas and mojitos are available too!

- Birthdays & Weddings
- Film & TV Sets
- Office Lunches & Parties
- Event Concessions

Contact us today for an unforgettable party!

catering@bordergrill.com

SUSTAINABILITY

Border Grill uses organic long grain rice and black beans. We source humane certified, antibiotic, and hormone free meats and poultry. Seasonal, locally grown ingredients are used whenever possible and we 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.

BREAKFAST

serves approximately 10 guests

MINI PASTRY PLATTER*

6 guava empanadas • 6 banana pecan bread
6 fresh baked seasonal muffins 25

GRANOLA AND YOGURT BOWL

housemade granola • vanilla yogurt • fresh berries 28

FRESH SEASONAL FRUIT PLATTER 35

BREAKFAST BURRITO PLATTER

Buenos Dias Burrito: applewood smoked bacon • eggs
organic black beans • mexican cheeses • salsa fresca 70

Vegetarian Burrito: eggs • potato • roasted poblano
organic black beans • mexican cheeses • salsa fresca 60

+ add salsa fresca 8.50/PINT

FARMERS MARKET VEGETABLE FRITTATA

eggs • cotija • italian parsley
avocado tomatillo salsa • salsa fresca 32

TORTILLA ESPANOLA

yukon gold potatoes • caramelized onions
eggs • serrano ham • manchego cheese 32

DESSERTS

MINIATURE COOKIE PLATTER*

border brownie bites • mexican sugar cookies • coconut pajas 30

TRES LECHES* 42

SOUFFLÉED KEY LIME CHEESECAKE*

graham cracker crust 42

MEXICAN CHOCOLATE CREAM PIE*

whipped chile spiced chocolate • guajillo
pasilla • almond chocolate cookie crust 40

BANANA CREAM PIE*

whipped cream • graham cracker crust 40

***Requires 48 hour notice**



BEVERAGES

COFFEE BOX

12 servings • creamer • sweeteners 20/BOX

CAFE DE OLLA

espresso • cinnamon • star anise • clove
orange zest • caramelized piloncillo sugar 45/GALLON

POMEGRANATE LEMONADE

fresh homemade lemonade • pomegranate 55/GALLON

JAMAICA GINGER TEA

hibiscus flower blossoms • honey • ginger 55/GALLON
subject to availability

FRESH ORANGE JUICE 55/GALLON

BOTTLED MEXICAN COKE 2.50 EACH

BOTTLED WATER 2 EACH

BORDER MARGARITA MIX

signature citrus mix 55/GALLON

BORDER MARGARITAS

signature citrus mix • tequila • triple sec 125/GALLON

SPANISH SANGRIA

light and fruity red wine steeped • fresh orange
lime • melon • pineapple 85/GALLON

MOJITO/MINTY LIME MIX

fresh lime • mint 55/GALLON
just add rum and soda water for mojitos

Border Grill®



QUICK CATERING

Border Grill Downtown LA

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