



PASSED APPETIZERS

tray passed bite
size portions

twelve pieces
per platter

Light Appetizers 4 to 5 pieces per person
Heavy Appetizers 7 to 8 pieces per person

GUACAMOLE & SALSA TRIO *preset on tables*
tomatillo, arbol, smoky chipotle salsas *additional cost*

POBLANO QUESADILLAS
roasted poblano peppers | mexican cheese
handmade flour tortilla

CITRUS CHICKEN QUESADILLAS
mexican cheeses | handmade flour tortilla

HOJA SANTA & BLACK BEAN QUESADILLA
mexican cheeses | handmade flour tortilla

CHICKEN TINGA EMPANADAS
citrus chicken | chorizo | pumpkin mole | apple slaw
roasted poblano chiles | oaxacan cheese

PLANTAIN EMPANADAS
roasted plantain | black beans | poblano
cotija cheese

BACON WRAPPED DATES
chorizo | blue cheese | chipotle aioli

PANELA BREAD SALAD
heirloom baby tomatoes | brioche | panela

GREEN CORN TAMALES CONE
sour cream | salsa fresca

QUINOA FRITTERS
aji amarillo

BAJA CEVICHE
lime marinated sustainable seasonal fish and
shrimp | tomato | jalapeño aioli

PERUVIAN CEVICHE TOSTADITAS
lime | ginger | aji amarillo chile

STEAK TOSTADITAS
seared strip steak | oaxacan mole | blue cheese
caramelized onions | chipotle aioli

BEEF BRISKET FLAUTAS
smoked shredded beef | spicy slaw
guajillo chile sauce

CIUDAD CHICKEN SKEWERS
marinated chicken breast | cumin cilantro sauce

SWEET ANCHO PORK SKEWERS
candied ancho chile pork | mango salsa

SOPES choice of
carne asada, yucatan pork,
chicken, or wild mushroom

POTATO RAJAS TACOS
creamy roasted potatoes | salsa fresca
peppers | guacamole | cotija cheese

LAMB MEATBALLS
mint chimichurri

CHILE LIME SHRIMP
sun dried tomato jam | garlic crouton
guacamole

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