



DINNER MENU

3 course menu
\$40 per person

or
4 course menu
\$44 per person

does not include
tax or service
charge

includes soft drinks,
iced tea, coffee, and
water service

STARTER

BORDER GUACAMOLE GF|V
hass avocado | onion | jalapeño | cilantro | lime
\$5 per guest additional fee

APPETIZERS select one | family style
two or more available for an additional fee

PLANTAIN EMPANADAS GF|80/20|V*
roasted plantain | black beans | poblano
aged cotija cheese | crema | chipotle salsa

GREEN CORN TAMALES GF|80/20|V*
sweet corn | crema | salsa fresca

QUINOA FRITTERS 80/20
crunchy aztec grain | aged cotija cheese | aioli duo

PERUVIAN CEVICHE TOSTADITAS GF
lime | ginger | aji amarillo chile
crispy plantains | avocado

SALAD select one | individually plated

MEXICAN CHOPPED SALAD GF|80/20|V*
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

KALE CAESAR 80/20
organic kale | cherry tomatoes | crispy cotija cheese
pepitas | candy lemon peel | caesar dressing

FARMERS MARKET TOSTADA 80/20
kale | rainbow chard | beets | corn | aged cotija cheese
baby carrots | guacamole | organic black beans | crema

ENTREES select three | individually plated
four selections available for an additional fee

POLLO ADOBADO
achiote free range chicken | cauliflower | garlic mojo

CHICKEN POBLANO ENCHILADAS GF
grilled corn | poblano crema | wild mushrooms
mexican cheeses | handmade corn tortillas

MARKET VEGETABLE ENCHILADAS GF|80/20|V*
poblano crema | grilled corn | wild mushrooms
mexican cheeses | handmade corn tortillas

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | guacamole
plantains | pickled onions | organic rice & black beans

GRILLED STEAK GF
charred corn | organic black beans | tomato cucumber
avocado \$2 per guest additional fee

SALMON
kale | root vegetables | carrots | corn
poblano peppers | brussels sprouts
salsa verde \$2 per guest additional fee

VEGAN CRISPY QUINOA 80/20|V
kale | root vegetables | carrots | poblano peppers
corn | brussels sprouts | salsa verde

DESSERT select one | two or more
selections available for an additional fee

DULCE DE LECHE CHURRO family style
cinnamon sugar | whipped cream

TRES LECHES individually plated
sponge cake soaked in tres leches
prickly pear | passion fruit

BARCELONA CAKE individually plated
rich dark chocolate cake | sweet crema
chocolate sauce





Sample Dinner Menu

4 course menu
\$44 per person

does not include
tax or service
charge

BEVERAGES

SOFT DRINKS, ICED TEA,
COFFEE, AND WATER

STARTER

 family style

BORDER GUACAMOLE GF|V
hass avocado | onion | jalapeño | cilantro | lime

APPETIZERS

 family style

GREEN CORN TAMALES GF|80/20
sweet corn | crema | salsa fresca

SALAD

 individually plated

MEXICAN CHOPPED SALAD GF|80/20
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

ENTREES

 select one | individually plated

CHICKEN POBLANO ENCHILADAS GF
grilled corn | poblano crema | wild mushrooms
mexican cheeses | handmade corn tortillas

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | guacamole
plantains | pickled onions | organic rice & black beans

VEGAN CRISPY QUINOA 80/20|V
kale | root vegetables | carrots | poblano peppers
corn | brussels sprouts | salsa verde

DESSERT

 individually plated

TRES LECHES
sponge cake soaked in tres leches
prickly pear | passion fruit

CONTACT: Andrew Alvarado | 213.486.5171 | andrew.alvarado@bordergrill.com





Sample Dinner Menu with Signature Cocktail Package

4 course menu
\$44 per person

does not include
tax or service
charge

two hour drink package
\$25 per person

STARTER family style

BORDER GUACAMOLE GF|V
hass avocado | onion | jalapeño | cilantro | lime

APPETIZERS family style

GREEN CORN TAMALES GF|80/20
sweet corn | crema | salsa fresca

SALAD individually plated

MEXICAN CHOPPED SALAD GF|80/20
charred corn | roasted peppers | green chickpeas
avocado | tomato | apple | tortilla chips
cumin vinaigrette

ENTREES select one | individually plated

CHICKEN POBLANO ENCHILADAS GF
grilled corn | poblano crema | wild mushrooms
mexican cheeses | handmade corn tortillas

YUCATAN PORK GF
achiote pork slow roasted in banana leaves | guacamole
plantains | pickled onions | organic rice & black beans

VEGAN CRISPY QUINOA 80/20|V
kale | root vegetables | carrots | poblano peppers
corn | brussels sprouts | salsa verde

DESSERT individually plated

TRES LECHES
sponge cake soaked in tres leches
prickly pear | passion fruit

BEVERAGE PACKAGE

BLANCO MARGARITA
tequila blanco | fresh lime juice
organic agave nectar

CLASSIC MOJITO
light rum | fresh mint & lime | sugar
splash of soda

SANGRIA
red wine | brandy | orange
lime | melon | cinnamon

BOTTLED BEERS
mexican beers | seasonal selection

WINE BY THE GLASS
red | white wines

WELL BRANDS
vodka | gin | rum | whisky | tequila | liqueurs

NON-ALCOHOLIC
soft drinks | homemade beverages
water | teas | coffees

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FAMILY STYLE PACKAGE

available for groups of 40 guests and up

one salad
two entrees
one side
one dessert
\$42 per person

one salad
three entrees
two sides
one dessert
\$47 per person

72 hours notice required

SALADS

MEXICAN CHOPPED SALAD ^{v*}

corn | roasted peppers | green chickpeas | apple avocado | tomato | tortilla chips | cumin vinaigrette

KALE CAESAR SALAD

curly kale | preserved lemon | crispy garlic cotija cheese croutons

ENTREES

NEGRA MODELO BRAISED SHORT RIBS

boneless short ribs | tomato jam
\$2 per guest additional fee

POLLO CIUDAD

pickled tomato salsa | cilantro sauce

GRILLED SUSTAINABLE FISH

piquillo sauce | spanish olive salsa
\$2 per guest additional fee

GRILLED SKIRT STEAK

marinated in lime | garlic | cumin | cilantro black pepper | jalapeño | corn relish
\$2 per guest additional fee

CHICKEN POBLANO ENCHILADAS

grilled corn | wild mushroom

VEGETARIAN ENTREES

we suggest selecting a minimum of one vegetarian option

CAULIFLOWER CIUDAD ^v

pickled tomato salsa | cilantro sauce
caramelized cauliflower steak

SEASONAL VEGETABLE ENCHILADAS

oaxacan cheese | spinach | mushroom
corn | poblano | vegan guajillo sauce

SIDES ^v select two | \$8 per person

ROASTED CORN ESQUITE ^{v*}

chile spice | cilantro lime butter | cotija cheese

GREEN CORN TAMALES ^{v*}

ROASTED FARMERS MARKET VEGETABLES

ORGANIC RED RICE & BLACK BEANS ^{v*}

BRUSSELS SPROUTS

DESSERTS

DULCE DE LECHE CHURROS & COOKIES

TRES LECHE

sponge cake soaked in tres leches
prickly pear | passion fruit
\$3 per guest additional fee

BARCELONA CAKE

rich dark chocolate cake | sweet crema
chocolate sauce
\$3 per guest additional fee

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