



## PASSED APPETIZERS

minimum of 12 pieces per appetizer selection

based on a 2 hour event

\*require 24 hour notice

**GUACAMOLE & SALSA DUO** GF | 80/20 | V  
hass avocado | onion | jalapeño | cilantro | lime  
tomatillo and arbol salsas \$5/person

**Light Appetizers** 4 to 5 pieces per person

**Heavy Appetizers** 7 to 8 pieces per person

**Unlimited** \$25 per person for 2 hours | select 4

**POBLANO QUESADILLAS** 80/20  
roasted poblano pepper  
mexican cheeses \$2.25/piece

**CHICKEN QUESADILLAS**  
slow roasted chicken | mexican cheeses \$2.50/piece

**STEAK QUESADILLAS**  
grilled marinated steak | caramelized onions  
mexican cheeses \$2.75/piece

**PLANTAIN EMPANADAS** GF | 80/20 | V\*  
roasted plantains | organic black beans | chipotle salsa  
aged cotija cheese | crema | poblano \$2.25/piece

**SPINACH EMPANADAS\*** 80/20  
pine nuts | golden raisins | salsa verde  
manchego cheese \$2.25/piece

**MUSHROOM EMPANADAS\*** 80/20  
trio of mushrooms | chipotle crema \$2.25/piece

**BEEF EMPANADAS\***  
braised beef | tomato jam \$2.50/piece

**BACON WRAPPED DATES**  
chorizo | blue cheese | chipotle aioli \$2/piece

**QUINOA FRITTERS** 80/20  
crunchy aztec grain | aji amarillo aioli  
aged cotija cheese \$2.25/piece

**POTATO RAJAS TACOS** GF | 80/20  
creamy potatoes | roasted chiles | mexican cheeses  
chipotle crema \$2.75/piece

**CHICKEN TAQUITOS\***  
pulled chicken | spicy slaw | mexican cheeses  
crema | tomatillo salsa \$2.50/piece

**BEEF BRISKET TAQUITOS\***  
smoked shredded beef | spicy slaw  
mexican cheeses | crema | salsa roja \$2.50/piece

**SPICY SHRIMP SKEWERS** GF  
mexican cocktail sauce \$2.50/piece

**HANGER STEAK SKEWERS** GF  
tomato jam \$2.50/piece

**CITRUS CHICKEN SKEWERS** GF  
avocado tomatillo sauce \$2.25/piece

**PERUVIAN TOSTADITAS** GF  
lime | ginger | aji amarillo chile  
crispy plantain | guacamole \$2/piece

**WATERMELON POKE** GF | V  
ponzu sauce | micro greens  
sriracha aioli \$2/piece

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