



ACTION STATIONS

available for partial and full buyouts

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

does not include tax or service charge

PAELLA STATION

PAELLA DE MARISCO \$35 per person
shrimp | clams | mussels | calamari | spanish chorizo
white wine seafood broth | saffron | spanish rice
peppers | olives | malt vinegar aioli

PAELLA A LA VALENCIANA \$30 per person
chicken | bilbao chorizo | saffron | piquillo peppers
spanish rice | sweet peas | oven dried tomatoes
white wine broth | roasted garlic aioli

PAELLA VEGETARIANO \$28 per person
artichoke hearts | wild mushrooms | white wine broth
cauliflower | peppers | kale | olives | sherry vinaigrette
saffron | spanish rice | lemon garlic aioli

PAELLA MIXTO \$35 per person
shrimp | clams | mussels | chicken | malt vinegar aioli
bilbao chorizo | sweet peas | saffron | piquillo peppers
white wine broth | spanish rice | oven dried tomatoes

CEVICHE STATION

all ceviches are made with seasonal, sustainable seafood

Select from one, two, or three ceviche options

VEGGIE \$16 per person
cucumber | tomatoes | vegetable crisps
onions | marigold vinaigrette

TRADITIONAL BAJA \$20 per person
citrus | roma tomato | jalapeño | coriander leaves
sweet red onion | avocado | yellow corn tostada

PERUVIAN \$20 per person
chile lime salt | plantain tostones
pickled onion | aji amarillo aioli

TACO STATION

served with traditional garnishes, and housemade corn tortillas

Select from one, two, or three taco options

CITRUS GRILLED CHICKEN \$5 per taco

CARNE ASADA \$5.50 per taco

PORK CARNITAS \$5 per taco

GRILLED FISH \$5.50 per taco

SWEET POTATO BLACK BEAN v \$4.50 per taco

SIDES select two | \$8 per person

RICE AND BEANS

GRILLED CORN ESQUITE

ROASTED SEASONAL VEGETABLES

MEXICAN CHOPPED SALAD

KALE CAESAR SALAD

DESSERT STATION \$3 per person per dessert

Select from one, two, or three dessert options

DULCE DE LECHE CHURROS & COOKIES

MEXICAN CHOCOLATE CREAM PIE

BANANA CREAM PIE

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





BUFFET PACKAGE

available for partial and full buyouts

one salad
two entrees
two sides
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

YUCATAN PORK

slow roasted achiote pork | pickled onion

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 LECHES

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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