



ACTION STATIONS

a personal chef enhances the guest experience through education and entertainment

seafood stations feature seasonal, sustainable seafood

setup price does not include cost for food per person

PAELLA STATION

\$180 setup fee per station

PAELLA DE MARISCO

cured spanish chorizo | mussels | bay scallops
chipotle shrimp | clams | saffron risotto
piquillo peppers | mexican oregano
sweet peas | smoked paprika \$32

PAELLA A LA VALENCIANA

citrus chicken | cured spanish chorizo
saffron risotto | toasted almonds | cilantro
oven dried tomatoes | tomato aioli \$28

CEVICHE STATION

\$75 setup fee per led ice display station or \$450
upgrade fee for custom logo led ice carving station

One Ceviche Option \$14

Two Ceviche Options \$18

Three Ceviche Options \$22

TUNA CRUDO

ponzu sauce | candied shishito peppers
avocado chantilly | spicy taro root
preserved grapefruit

TRADITIONAL BAJA

citrus | roma tomato | jalapeño | coriander leaves
sweet red onion | avocado | yellow corn tostada

SPICY PERUVIAN

chile lime shrimp | plantain tostones
aji amarillo aioli | crema | pickled onion

CAMPECHANA ^{GF}

seasonal sustainable seafood cocktail
onion | cilantro | housemade clamato
tortilla crunch | avocado balm

SEAFOOD BAR

minimum of 50 per selection | \$75 setup fee or \$450
upgrade fee for custom logo led ice carving station

OYSTER ON A HALF SHELL \$8 each

CRAB CLAWS \$6 each

BLACK TIGER SHRIMP & CHIPOTLE COCKTAIL \$6 each

RUSSIAN OSTRA GOLD CAVIAR CONES \$12 each

SPLIT LOBSTER TAILS \$14 each

TUNA TARTARE CONES \$7 each

CLAM BAKE

\$75 per person | \$150 setup fee per wood
burning action station

CARLSBAD MUSSELS

MANILA CLAMS

TIGER PRAWNS

ROASTED POTATO

CORN ON THE COB

Upgrade Your Clam Bake:

One Additional Option \$25/person

Two Additional Options \$35/person

LOUISIANA CRAWFISH

DUNGENESS CRAB

MAINE LOBSTER

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\$150 setup fee per wood burning action station or \$175 setup fee per wood burning grill station

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CARVING STATION

SMOKED PRIME RIB

classic prime rib | slow smoked | chipotle jus \$42

ANCHO CHILE PORK LOIN

cilantro pesto | chorizo cream reduction | lime \$35

LIME THYME CHICKEN

extra virgin olive oil | garlic | lemon zest \$30

CUMIN GARLIC SKIRT STEAK

cumin | cilantro | garlic | jalapeño \$38

SIDES

select two

RICE AND BEANS

GRILLED CORN ESQUITE

CRISPY MASHED PURPLE PERUVIAN POTATOES

ROASTED SEASONAL VEGETABLES

ORANGE GLAZED PLANTAINS

DOUBLE BAKED CHEDDAR POBLANO POTATO

MEXICAN CHOPPED SALAD

GARLIC MASHED POTATO

CRISPY YUCA

TACO STATION

served with rice, organic beans, traditional garnishes, choice of housemade corn or flour tortillas

One Taco Option \$35

Two Taco Options \$40

Three Taco Options \$45

CITRUS GRILLED CHICKEN

CARNE ASADA

PORK CARNITAS

AL PASTOR additional charge

GRILLED OR BATTERED FISH

TEMPURA LOBSTER additional charge

YUCATAN PORK ROAST

\$75 per person

SIDES

HABANERO PINEAPPLE SALSA

HANDMADE CORN TORTILLAS

CARAMELIZED PLANTAINS

GUACAMOLE

PICKLED ONIONS

CILANTRO

BLACK BEANS

RED RICE

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