



PASSED APPETIZERS

minimum of 25 pieces per appetizer selection

Light Appetizers 4 to 5 pieces per person
Heavy Appetizers 7 to 8 pieces per person
Unlimited \$45 per person for 2 hours | select 5

GUACAMOLE & SALSA TRIO ^{GF | V} preset on tables
 tomatillo | arbol | smoky chipotle \$4/person

STEAK TOSTADA ^{GF}
 cilantro pesto | blue cheese | colorado mole
 jalapeño relish \$6/piece

TUNA TOSTADA ^{GF}
 ahi tuna | ancho crema | uni | caviar
 avocado balm \$7/piece

SALMON TOSTADA
 house cured salmon | avocado balm \$7/piece

BAJA CEVICHE TOSTADITAS ^{GF}
 lime marinated sustainable seasonal fish & shrimp to-
 mato | jalapeño aioli \$6/piece

CHILE LIME SHRIMP
 grilled baguette | tomato jam \$6/piece

CAMPECHANA ^{GF}
 seasonal sustainable seafood cocktail
 onion | cilantro tortilla crunch
 avocado balm \$4/piece

MINI LOBSTER CORN DOG ^{GF}
 lobster tail | sweet corn | chipotle aioli \$7/piece

CHICKEN TINGA EMPANADAS ^{GF}
 apple fresca | mole verde \$5/piece

SHRIMP EMPANADA ^{GF}
 achiotte masa | roasted pepper cream sauce
 carrot slaw \$6/piece

PLANTAIN EMPANADAS ^{GF | V}
 roasted plantain | black bean | poblano
 cotija cheese \$4/piece

MINI LAMB SLIDERS
 spiced rub lamb burgers | manchego cheese
 arugula | mint jalapeño gremolata \$6/piece

PAPAS RELLENAS ^V
 potato stuffed chorizo | chipotle aioli
 habanero pickled onions \$4/piece

PANELA & HOJA SANTA SKEWERS ^{GF | V}
 pickled mushrooms | piquillo romesco \$4/piece

MARKET QUESADILLA ^V
 mexican cheeses | market vegetables \$4/piece

PIGS IN A BLANKET
 chorizo | puff pastry | manchego cheese sauce ses-
 ame | whole grain mustard \$4.50/piece

CUBANO PANINI SLIDERS
 cuban roasted pork | ham | swiss
 pickles | mustard \$5/piece

V - vegan
 GF - gluten free

Please advise us of any food allergies.

CONTACT: Rachel Ocain | 702.632.6940 | rachel.ocain@bordergrill.com
 Jonelle Espinosa | 702.632.6951 | jonelle.espinosa@bordergrill.com





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TOASTS

AVOCADO TOAST ^V
 roasted garlic aioli | epazote pesto
 avocado \$4.50/piece

CITRUS SALMON TOAST
 cured salmon | capers | red onions
 epazote crema \$6/piece

CRISPY PORK BELLY TOAST ^{GF}
 blood orange bbq sauce
 pickled red onions \$5/piece

VEGAN BEEF TARTARE TOAST ^V
 cornichon | shallots | parsley
 tabasco \$5.50/piece

CAVIAR TOAST
 crème fraiche | chives \$7/piece

^V - vegan
^{GF} - gluten free

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SOPES

AHI TUNA CEVICHE SOPE ^{GF}
 red beet masa | serrano chile soy glaze
 avocado balm \$5/piece

DUCK CONFIT SOPE ^{GF}
 blue corn masa | fennel and orange slaw
 avocado \$5/piece

CITRUS CHICKEN SOPE ^{GF}
 cilantro corn masa | avocado balm
 salsa fresca \$5/piece

BRAISED PORK CHEEK SOPE ^{GF}
 oaxacan chile reduction | green corn tamale
 ash mole chimole | pineapple salsa \$5/piece

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