

# BORDER GRILL CATERING

*taco bar*  
HOMEMADE CORN TORTILLAS

*grilled fish*  
SUSTAINABLE SEASONAL FISH · CUCUMBER CITRUS SLAW ·  
AVOCADO · ROASTED JALAPEÑO AIOLI · GRAPEFRUIT

*Shrimp*  
SUSTAINABLE SEASONAL SHRIMP · MANGO SLAW · AJI AMARILLO AIOLI

*sweet potato & black bean*  
CHIPOTLE SALSA · CARMELIZED ONIONS · POBLANO PEPPERS · GRILLED CORN RELISH · PICKLED ONION

*avocado, orange & jalapeño*  
CORIANDER VINAIGRETTE

*plantain empanadas*  
ROASTED PLANTAINS · ORGANIC BLACK BEANS · POBLANO · AGED CHEESE

*organic red rice & black bean*

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Thank you for thinking of Border Grill Truck & Catering for your upcoming event!

We have designed the following packages to highlight the different styles of service we offer.

Please keep in mind these packages are 100% customizable and we would love the opportunity to create the perfect package for you based on your vision and budget.

We look forward to working with you!

Thank you,  
The Border Grill Truck & Catering Team



## BEVERAGE PACKAGES

all packages  
exclude shots

### SIGNATURE BAR

*Four Hour Package* \$30 per person

#### MEXICAN BEERS

#### RED AND WHITE WINE

#### FRESHLY SQUEEZED JUICES & GARNISHES

orange, cranberry, lime & grapefruit juices  
limes | lemons

#### SOFT DRINKS, STILL & SPARKLING WATER

coke | diet coke | sprite

#### CHOOSE ONE SIGNATURE COCKTAIL

### CALL BAR

*Four Hour Package* \$35 per person

#### RUM | VODKA | WHISKEY | SCOTCH | TEQUILA | GIN

call selections

#### MEXICAN BEERS

negra modelo | corona

#### RED & WHITE WINE

#### FRESHLY SQUEEZED JUICES & GARNISHES

orange, cranberry, lime & grapefruit juices  
limes | lemons | specialty garnishes upon request

#### SOFT DRINKS, STILL & SPARKLING WATER

coke | diet coke | sprite

#### CHOOSE ONE SIGNATURE COCKTAIL

### FULL PREMIUM BAR

*Four Hour Package* \$40 per person

#### RUM | VODKA | WHISKEY | SCOTCH | TEQUILA | GIN

premium and call selections

#### MEXICAN BEERS

#### RED & WHITE WINE

#### FRESHLY SQUEEZED JUICES & GARNISHES

orange, cranberry, lime & grapefruit juices  
limes | lemons | specialty garnishes upon request

#### SOFT DRINKS, STILL & SPARKLING WATER

coke | diet coke | sprite

#### CHOOSE TWO SIGNATURE COCKTAILS

### SIGNATURE COCKTAILS

#### BORDER MARGARITA

tequila blanco | fresh lime | organic agave

#### CUCUMBER JALAPEÑO MARGARITA

tequila blanco | jalapeño | cucumber | fresh lime

#### FRESH FRUIT MARGARITA

tequila blanco | seasonal fruit  
fresh lime | organic agave

#### CLASSIC MOJITO

light rum | fresh mint & lime | sugar

#### FRESH FRUIT MOJITO

rum | fresh mint & lime | seasonal fruit | sugar

#### PALOMA

tequila | grapefruit | fresh lime | organic agave

#### MEZCAL OLD FASHIONED

mezcal | organic agave | orange peel | angostura bitters



## BEVERAGE PACKAGES

all packages  
exclude shots

### BEER AND WINE BAR

*Four Hour Package* \$25 per person

#### MEXICAN BEERS

#### RED AND WHITE WINE

#### SOFT DRINKS, STILL AND SPARKLING WATER

coke | diet coke | sprite | pellegrino

### NON-ALCOHOLIC BEVERAGE STATION

\$8 per person | select one

#### SEASONAL FRESH FRUIT AGUA FRESCA

watermelon | prickly pear | hibiscus  
pineapple strawberry | melon

#### CINNAMON HORCHATA

rice milk | cinnamon | madagascar vanilla beans

#### MINTY LIME COOLER

fresh lime | mint | splash of soda

#### POMEGRANATE LEMONADE

homemade lemonade | pomegranate

### MIXER PACKAGE

*Four Hour Package* \$8 per person

#### FRESHLY SQUEEZED JUICES & GARNISHES

orange, cranberry, lime & grapefruit juices  
limes | lemons | specialty garnishes upon request

#### SOFT DRINKS, STILL AND SPARKLING WATER

coke | diet coke | sprite | pellegrino

### COFFEE & TEA STATION

\$6 per person

#### REGULAR | DECAF | ASSORTED TEAS

cream | sugars | honey



## PASSED APPETIZERS

*\$12 per person  
one hour package  
select three*

## PASSED APPETIZERS

### CHICKEN TINGA EMPANADAS

roasted mary's chicken | roasted poblano chiles  
oaxacan cheese | avocado tomatillo

### PLANTAIN EMPANADAS **VG**

roasted plantains | aged cotija  
organic black beans | poblano

### SPINACH EMPANADAS **VG**

pine nuts | golden raisins | manchego | salsa verde

### MUSHROOM EMPANADAS **VG**

trio of mushrooms | chipotle crema

### SHORT RIB EMPANADAS

braised short rib | tomato jam

### ROASTED CORN ESQUITES **V\***

cayenne | lime butter | cotija cheese

### SAVORY STUFFED DATES

wrapped with applewood smoked bacon | chorizo  
stuffed with cabrales blue cheese

### PERUVIAN CEVICHE TOSTADITAS

sustainable seasonal fish | aji amarillo  
ginger | lime | cucumber | avocado  
crispy plantains

### BAJA CEVICHE TOSTADITAS

lime marinated sustainable seasonal fish  
shrimp | tomato | jalapeño aioli

### ROASTED POBLANO QUESADILLA WEDGES **VG**

chipotle salsa | mexican cheeses

### SPANISH GAZPACHO WITH MANCHEGO CRACKER **VG**

heirloom tomato | spanish olive oil  
peppers | spiced almond

### ALBONDIGAS **V\***

tomato confit | goat cheese

### POTATO RAJAS TAQUITOS **VG**

roasted peppers & onions | mexican cheeses  
chipotle crema

### CHICKEN TINGA TAMALES BITES

roasted mary's chicken | roasted peppers | onions

### BUTTERMILK FRIED CHICKEN & BLUE CORN WAFFLE

chipotle maple syrup

### ROASTED POBLANO & POLENTA CAKE

pepita romesco sauce

### QUINOA FRITTERS **VG**

aji amarillo aioli | crunchy aztec grain | cotija cheese

### SPICY SHRIMP SKEWERS

mexican cocktail sauce

### PANELA CHEESE SKEWERS **VG**

grilled veggie | panela cheese | coriander vinaigrette

### POLLO CIUDAD SKEWERS

mary's chicken | pickled tomato salsa  
cilantro sauce

### HONEY CUMIN RIB SKEWERS

pineapple | honey cumin glazed pork rib

### SEEDED BABY LAMB CHOPS

celery | sesame | cumin seeds | roasted garlic  
heirloom tomato coulis \$7pp



## TRUCK MENU

two tacos  
one side  
\$22 per person

three tacos  
two sides  
\$28 per person

## TACOS

### BRAISED BRISKET

chipotle | tomato jam | avocado  
tomatillo salsa | queso fresco

### CARNE ASADA

grilled marinated steak | salsa fresca  
caramelized onions | arbol salsa

### CARNITAS

slow roasted pork shoulder | shaved cabbage  
red onion | cilantro | cotija | serrano salsa

### CAULIFLOWER CIUDAD v

caramelized cauliflower steak | cilantro sauce  
arugula | pickled tomato salsa

### CHICKEN TINGA

crispy fried jalapeños | pickled onion

### CITRUS CHICKEN

tomatillo | salsa fresca | crema

### ENSENADA FISH

beer battered sustainable seasonal fish | cabbage slaw  
avocado crema | salsa fresca | aji amarillo aioli

### GRILLED FISH

sustainable seasonal fish | cucumber citrus slaw  
avocado | roasted jalapeño aioli | grapefruit

### POLLO CIUDAD

marinated grilled mary's chicken  
cilantro sauce | pickled tomato salsa

### POTATO RAJAS vg

chipotle crema | corn relish | pickled onion

### SKIRT STEAK

applewood smoked bacon | chimichurri  
roasted poblano chile | mexican cheeses

## TACOS CONTINUED

### SHRIMP

mango slaw | aji amarillo aioli

### SPICY BUTTERMILK FRIED CHICKEN

chipotle tartar | spicy slaw | grilled corn relish

### SWEET POTATO BLACK BEAN v

caramelized onions | grilled corn relish  
poblano peppers | chipotle salsa | pickled onion

### WILD MUSHROOM v\*

crimini & oyster mushrooms | huitlacoche  
roasted garlic | epazote | grilled corn relish

### YUCATAN PORK

orange jicama slaw | pickled onions

## SIDES

### MEXICAN CHOPPED SALAD v\*

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

### KALE CAESAR SALAD v\*

curly kale | preserved lemon | crispy garlic  
cotija cheese croutons

### ROASTED CORN ESQUITE v\*

chile spice | cilantro lime butter | cotija cheese

### GREEN CORN TAMALES v\*

sweet corn | crema | salsa fresca

### FARMERS MARKET ROASTED VEGETABLES v

### ORGANIC RED RICE & BLACK BEANS v\*

### HOMEMADE TORTILLA CHIPS & GUACAMOLE v



## TACO BAR PACKAGE

two tacos  
one side  
\$20 per person

three tacos  
two sides  
\$25 per person

## TACOS

### CARNE ASADA

grilled marinated steak | salsa fresca  
caramelized onions | arbol salsa

### CITRUS CHICKEN

tomatillo | salsa fresca | crema

### SWEET POTATO BLACK BEAN <sup>v</sup>

caramelized onions | grilled corn relish  
poblano peppers | chipotle salsa  
pickled onion

### YUCATAN PORK

orange jicama slaw | pickled onions

### CARNITAS

slow roasted pork shoulder | shaved cabbage  
red onion | cilantro | cotija | serrano salsa

### SKIRT STEAK

applewood smoked bacon | chimichurri  
roasted poblano chile | mexican cheeses

### POTATO RAJAS <sup>vg</sup>

chipotle crema | corn relish | pickled onion

### GRILLED FISH

sustainable seasonal fish | cucumber citrus slaw  
avocado | roasted jalapeño aioli | grapefruit

### WILD MUSHROOM <sup>v\*</sup>

crimini & oyster mushrooms | huitlacoche  
roasted garlic | epazote | grilled corn relish

## TACOS CONTINUED

### POLLO CIUDAD

marinated grilled mary's chicken  
cilantro sauce | pickled tomato salsa

### CHICKEN TINGA

crispy fried jalapeños | pickled onion

### SHRIMP

sustainable seasonal shrimp | mango slaw  
aji amarillo aioli

## SIDES

### MEXICAN CHOPPED SALAD <sup>v\*</sup>

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

### KALE CAESAR SALAD <sup>v\*</sup>

curly kale | preserved lemon | crispy garlic  
cotija cheese croutons

### ROASTED CORN ESQUITE <sup>v\*</sup>

chile spice | cilantro lime butter | cotija cheese

### GREEN CORN TAMALES <sup>v\*</sup>

sweet corn | crema | salsa fresca

### ROASTED FARMERS MARKET VEGETABLES <sup>v</sup>

### ORGANIC RED RICE & BLACK BEANS <sup>v\*</sup>

### HOMEMADE TORTILLA CHIPS & GUACAMOLE <sup>v</sup>



## BUFFET PACKAGE

one salad  
two entrees  
one side  
\$40 per person

one salad  
three entrees  
two sides  
\$48 per person

## SALADS

### MEXICAN CHOPPED SALAD v\*

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

### KALE CAESAR SALAD v\*

curly kale | preserved lemon | crispy garlic  
cotija cheese croutons

### ARUGULA ORANGE & JICAMA v

coriander vinaigrette

## ENTREES

### NEGRA MODELO BRAISED SHORT RIBS

boneless short ribs | tomato jam

### POLLO CIUDAD

marinated grilled mary's chicken  
pickled tomato salsa | cilantro sauce

### GRILLED SUSTAINABLE FISH

piquillo sauce | spanish olive salsa

### GRILLED SKIRT STEAK

marinated in lime | garlic | cumin | cilantro  
black pepper | jalapeño | corn relish

### 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 vG

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

## SIDES

### ROASTED CORN ESQUITE v\*

chile spice | cilantro lime butter | cotija cheese

### GREEN CORN TAMALES v\*

sweet corn | crema | salsa fresca

### BRUSSELS SPROUTS vG

salsa verde | pomegranate seeds | cotija cheese

### HOMEMADE TORTILLA CHIPS & GUACAMOLE v

### ROASTED FARMERS MARKET VEGETABLES v

### ORGANIC RED RICE & BLACK BEANS v\*

### POBLANO MASHED POTATOES vG



## PLATED DINNER PACKAGE

one appetizer  
three entrees  
one side  
\$38 per person

two appetizers  
three entrees  
two sides  
\$45 per person

## APPETIZERS

### MEXICAN CHOPPED SALAD v\*

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

### KALE CAESAR SALAD v\*

curly kale | preserved lemon | crispy garlic  
cotija cheese croutons

### ARUGULA ORANGE & JICAMA v

coriander vinaigrette

### PERUVIAN CEVICHE

lime marinated sustainable seasonal fish  
ginger | red onion | aji amarillo

### BAJA CEVICHE

lime marinated sustainable seasonal fish  
shrimp | tomato | jalapeño aioli

## ENTREES

### NEGRA MODELO BRAISED SHORT RIBS

boneless short ribs | tomato jam

### POLLO CIUDAD

marinated grilled mary's chicken  
pickled tomato salsa | cilantro sauce

### GRILLED SUSTAINABLE FISH

piquillo sauce | spanish olive salsa

### GRILLED SKIRT STEAK

marinated in lime | garlic | cumin | cilantro  
black pepper | jalapeño | corn relish

### 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

### MUSHROOM MULTITAS v\*

portobello mushroom | roasted peppers  
organic black beans | mexican cheeses  
guacamole | braised greens | pickled onions

### SEASONAL VEGETABLE ENCHILADAS vG

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

## FAMILY STYLE SIDES

### ROASTED CORN ESQUITE v\*

chile spice | cilantro lime butter | cotija cheese

### GREEN CORN TAMALES v\*

sweet corn | crema | salsa fresca

### BRUSSELS SPROUTS vG

salsa verde | pomegranate seeds | cotija cheese

### HOMEMADE TORTILLA CHIPS & GUACAMOLE v

### ROASTED FARMERS MARKET VEGETABLES v

### ORGANIC RED RICE & BLACK BEANS v\*

### POBLANO MASHED POTATOES vG



## FAMILY STYLE PACKAGE

one starter  
two entrees  
one side  
\$38 per person

two starters  
three entrees  
two sides  
\$45 per person

rentals not included

## STARTERS

### MEXICAN CHOPPED SALAD v\*

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

### KALE CAESAR SALAD v\*

curly kale | preserved lemon | crispy garlic  
cotija cheese croutons

### ARUGULA ORANGE & JICAMA v

coriander vinaigrette

### PERUVIAN CEVICHE

lime marinated sustainable seasonal fish  
ginger | red onion | aji amarillo

### BAJA CEVICHE

lime marinated sustainable seasonal fish  
shrimp | tomato | jalapeño aioli

### CHICKEN TINGA EMPANADAS

roasted mary's chicken | poblano chiles  
oaxacan cheese | avocado tomatillo

### SPINACH EMPANADAS vG

pine nuts | golden raisins | manchego | salsa verde

### CHICKEN TAQUITOS

citrus marinated mary's chicken | avocado  
tomatillo sauce

### BEEF BRISKET TAQUITOS

smoked shredded beef | spicy slaw  
mexican cheese | crema | salsa roja

## ENTREES

### NEGRA MODELO BRAISED SHORT RIBS

tomato jam

### CHICKEN POBLANO ENCHILADAS

grilled corn | wild mushroom

### GRILLED SUSTAINABLE FISH

piquillo sauce | spanish olive salsa

## ENTREES CONTINUED

### GRILLED SKIRT STEAK

marinated in lime | garlic | cumin | cilantro  
black pepper | jalapeño | corn relish

### POLLO CIUDAD

marinated grilled mary's chicken  
pickled tomato salsa | cilantro sauce

## VEGETARIAN ENTREES

*we suggest selecting a minimum  
of one vegetarian option*

### CAULIFLOWER CIUDAD v

pickled tomato salsa | cilantro sauce  
caramelized cauliflower steak

### MUSHROOM MULITAS v\*

portobello mushroom | roasted peppers  
organic black beans | mexican cheeses  
guacamole | braised greens | pickled onions

### SEASONAL VEGETABLE ENCHILADAS

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

## SIDES

### ROASTED CORN ESQUITE v\*

chile spice | cilantro lime butter | cotija cheese

### GREEN CORN TAMALES v\*

sweet corn | crema | salsa fresca

### BRUSSELS SPROUTS vG

salsa verde | pomegranate seeds | cotija cheese

### ROASTED FARMERS MARKET VEGETABLES v

### ORGANIC RED RICE & BLACK BEANS v\*

### POBLANO MASHED POTATOES vG



## DESSERTS

*\$4 per person  
per dessert*

## DESSERTS

### HOSTESS STYLE CUPCAKE

chocolate ganache | vanilla pastry cream

### BANANA CUPCAKE v

caramelized banana | sweet glaze  
coconut cream filling

### CHOCOLATE CUPCAKE v

coffee mousse filling | chocolate ganache

### AZTEC CHOCOLATE CUPCAKES

rich dark chocolate cake | sweet crema  
chocolate sauce

### CHURRO TOTS

dulce de leche infused churros  
cinnamon sugar | whipped cream

### GUAVA EMPANADA

guava puree | cream cheese

### BORDER BROWNIE

rich imported chocolate | toasted walnuts

### LEMON CHEESECAKE

graham cracker crust

### MEXICAN SUGAR COOKIES

crispy cookie | ground pecans  
crushed potato chips

### CHOCOLATE CHIP COOKIES

thin & chewy | shaved chocolate

### MINI COOKIE ASSORTMENT

three of chef's selections

### BERRY TRIFLE v

housemade granola | seasonal berries  
coconut grand marnier custard

### CAFE DE OLLA PIE SHOT v

espresso cream | cookie crumble  
whipped cream

### BANANA CREAM PIE SHOTS

vanilla bean pastry cream | fresh banana  
whipped cream | graham cracker crust



## SIGNATURE STATIONS

### FRESH CHIP STATION

\$5 per person

#### HOMEMADE TORTILLA CHIPS v

tomatillo | arbol | smoky chipotle | guacamole

### GREEN CORN TAMALE STATION

\$5 per person

#### GREEN CORN TAMALES v\*

sweet corn | crema | salsa fresca

### FRESH CRUDITE STATION

\$5 per person

#### FARMERS MARKET CRUDITE v\*

farmers market vegetables | housemade hummus  
olive tapenade | spanish blue dipping sauce

### SPANISH CHEESE & CHARCUTERIE BOARD

\$18 per person | cheeses only \$8 per person

#### SPANISH CHEESES

st. andres | blue cabrales | manchego

#### CHARCUTERIE

capicola | spanish chorizo | salpicon

#### HOUSEMADE CRACKERS & CHIPS

chile lime | seeded | quinoa

#### SMALL BITES

olives | marcona almonds | guava preserves

### CEVICHE STATION

\$18 per person | select two

#### PERUVIAN

lime marinated sustainable seasonal fish  
ginger | red onion | aji amarillo

#### BAJA

lime marinated sustainable seasonal fish  
shrimp | tomato | jalapeño aioli

#### BEET v

roasted beets | jicama | red onion | cilantro  
lime | orange juice | sriracha aioli

### PAELLA STATION

\$25 per person | select one

#### CHICKEN PAELLA PEPITORIA

almonds | garlic | sherry | nutmeg | saffron  
parsley | oven dried tomatoes | tomato aioli

#### CHORIZO & OLIVE PAELLA

spanish chorizo | olives | fennel  
capers | tomatoes | herb aioli

#### MUSHROOM PAELLA v\*

shiitake, portobello & oyster mushrooms  
tomato | garlic | fresh thyme | aged sherry  
lime aioli

#### PAELLA A LA VALENCIANA

mary's chicken | spanish chorizo | shrimp  
clams | peppers | peas | saffron



## ABOUT

### MODERN MEXICAN CUISINE

Border Grill Chef/Owners Mary Sue Milliken and Susan Feniger believe “modern Mexican” cuisine should be light and healthful, with a large dose of flavor. They favor a fresh take on authentic Mexican fare, featuring traditional meats, poultry, and seafood enhanced by lots of fruits and vegetables, herbs, fresh salsas, rice, beans, and handmade tortillas.

### SUSTAINABILITY

Border Grill uses organic long grain rice and organic black beans. Seasonal, locally grown ingredients are used whenever possible and we do not use any products containing artificial trans-fat. We source meats and poultry raised without antibiotics or hormones. We serve only sustainable seafood according to Monterey Bay Aquarium’s Seafood Watch Program, and are part of the James Beard Foundation Smart Catch Program, and Good Food 100 Restaurants List.

**V** - vegan    **V\*** - can be made vegan

**VG** - vegetarian

Please advise us of any food allergies.



## CELEBRITY CHEFS

### MARY SUE MILLIKEN & SUSAN FENIGER

Co-Chef/Owners, Border Grill Restaurants & Truck  
Chefs, restaurateurs, cookbook authors, & TV personalities  
"Top Chef Masters" & "Too Hot Tamales"

Mary Sue Milliken and Susan Feniger are award-winning chefs, cookbook authors, television personalities, entrepreneurs, and pioneers of world cuisine. They teamed up more than 35 years ago to open City Café and CITY Restaurant in Los Angeles. Widely recognized as ambassadors of modern Mexican cuisine, the duo are co-chefs and co-owners of Border Grill restaurants, trucks, and catering in Los Angeles and Las Vegas. BBQ Mexicana is the latest addition to Susan and Mary Sue's restaurant empire, and in 2019 they will return to Santa Monica with Socalo, a new all-day Mexican restaurant.

Winning the James Beard Award in 1985 was the first of many honors including lifetime achievement awards from Women Chefs and Restaurateurs, CA Restaurant Association, and Menu Masters Hall of Fame. In 2018, they were named the recipients of the Los Angeles Times' annual Gold Award and the Julia Child Award. Between them, they have co-authored six cookbooks and together starred in nearly 400 episodes of the Food Network's "Too Hot Tamales" television series.

Additionally, they are passionate about the environment and lead the culinary industry with eco-friendly policies in their restaurants, food trucks, and catering branches.

For more information, please visit [bordergrill.com](http://bordergrill.com).

