



QUICK CATERING & DELIVERY



BORDER GRILL CATERING
213.542.1102 | BORDERGRILL.COM

APPETIZERS

each platter serves up to 12

PLANTAIN EMPANADAS **VG GF**

black beans, poblano peppers, chipotle aioli 45

SPINACH EMPANADAS **V**

cream cheese dough, spinach, golden raisins, pine nuts, manchego cheese, salsa verde 45

CHICKEN TINGA EMPANADAS **GF**

mary's chicken, achiote, onions, peppers, avocado tomatillo 50

SHORT RIB EMPANADAS **GF**

puff pastry, braised beef, roasted corn, poblano peppers, tomato jam 55

BEAN & CHEESE TAQUITOS **VG GF**

black beans, pepper jack "cheese", salsa verde 40

CHICKEN TAQUITOS **GF**

mary's chicken, poblano, spicy slaw, cotija, avocado tomatillo 45

SHORT RIB TAQUITOS **GF**

beef short rib, roasted corn, spicy slaw, poblano peppers, cotija, salsa roja 50

AL PASTOR PORK BELLY SKEWERS **GF**

charred pineapple, aji panca glaze, salsa verde 48

SPICY SHRIMP SKEWERS **GF**

lemons, mexican cocktail sauce 54

HANGER STEAK SKEWERS **GF**

chimichurri 54



CHIPS & DIPS

FRESH CHIP STATION

guacamole, choose three salsas 6

HOUSEMADE TORTILLA CHIPS

serves 12 15

FRESHLY MASHED GUACAMOLE

serves 12 50

HOUSEMADE SALSA PINTS 20

TOMATILLO **Q** **QUEMADA** **U**
SALSA FRESCA **CHIPOTLE** **U**
SALSA MACHA **N** **U** **U** **ARBOL** **U** **U**
DIABLO **U** **U** **U**



SALADS & CEVICHEs

serves up to 12

MEXICAN CHOPPED SALAD **VG GF**

romaine, grilled corn, red onion, tomatoes, apples, green garbanzo beans, tortilla chips, avocado, cumin vinaigrette 54

KALE CAESAR SALAD **V GF**

kale, preserved lemon, fried cotija cheese, crispy garlic, vg caesar dressing 44

BEET CEVICHE **VG GF**

golden beets, radish, red onion, jicama, cilantro, lime, sesame, chipotle aioli, plantain chips 52

BAJA CEVICHE **GF**

seasonal fish, shrimp, onions, tomatoes, lime, jalapeños, jalapeño aioli, tortilla chips 66



BUILD YOUR OWN

TACO BAR 12 person minimum
everything you need to build your own tacos including choice of proteins, corn relish, mexican coleslaw, cotija cheese, onions & cilantro, arbol & tomatillo salsas, tortilla chips, served buffet style.

PROTEINS *choose two*

CITRUS CHICKEN **GF**
CARNITAS
POBLANO & POTATO RAJAS **V GF**
SWEET POTATO & BLACK BEAN **VG GF**
CARNE ASADA **GF** +1.50
SEARED SUSTAINABLE FISH **GF** +1.50

ADD ONS

GUACAMOLE 3
CHIPOTLE CREMA 1.50
PICKLED ONION 1.25
SALSA FRESCA 1.25

TACO BAR SIDES

per person pricing

GREEN GARBANZO SALAD **VG GF** 2

ORGANIC RED RICE **VG GF** & BLACK BEANS 3

GREEN CORN TAMALES **V GF** salsa fresca, crema 3.50

ROASTED CORN ESQUITE **V GF** lime, butter, spicy mix, cotija 3.25

ROASTED MARKET VEGGIES **VG GF** 4

POBLANO MASHED POTATOES **V GF** 5

CORN TORTILLAS **VG GF** 1

ENTREES

priced per person, includes organic red rice & black beans, served buffet style

POLLO CIUDAD **GF**

mary's chicken thighs, cilantro sauce, pickled tomato salsa 22

GRILLED STEAK **GF**

marinated hanger steak, corn relish, chimichurri 25

SEARED SALMON **GF**

piquillo sauce, olive tapenade 25

BEEF ENCHILADAS **GF**

beef brisket, caramelized onions, corn, arugula, apples, oaxacan cheese, guajillo sauce 24

CHICKEN POBLANO ENCHILADAS **GF**

mary's chicken, poblano crema, grilled corn, wild mushrooms, mexican cheeses 22

SEASONAL VEGGIE ENCHILADAS **VG GF**

market veggies, pepper jack "cheese," wild mushrooms, poblano peppers, grilled corn, guajillo sauce 21

BOWLS 12 person minimum
individually packaged. add assorted cookies \$1.50

TACO BOWLS

includes organic red rice, black beans, cabbage slaw, mexican cheeses, corn relish, pickled onion, guacamole, salsa fresca, corn tortilla, your choice of protein

CITRUS CHICKEN **GF** 14

CARNITAS 14

SWEET POTATO & BLACK BEAN **VG GF** 14

CARNE ASADA **GF** 16

SEARED SUSTAINABLE FISH **GF** 16

SANTA MONICA BOWLS

includes green garbanzo bean salad, cucumber, tomato, crispy quinoa, pickled onion, salsa verde, your choice of protein

SLICED HANGER STEAK **GF** 20

ACHIOTE CHICKEN BREAST **GF** 18

PAN SEARED SUSTAINABLE FISH **GF** 20

BURRITO BOXES

12 person minimum. individually packaged, includes corn tortilla chips, salsa & guacamole. add assorted cookies \$1.50

CITRUS CHICKEN **GF**

organic red rice, black beans, mexican slaw, corn relish, salsa fresca, quemada, mexican cheeses 16

CARNITAS

organic red rice, black beans, mexican slaw, corn relish, salsa fresca, quemada, mexican cheeses 16

SWEET POTATO & BLACK BEAN **VG GF**

organic red rice, black beans, mexican slaw, corn relish, salsa fresca, quemada, mexican cheeses 16

CARNE ASADA **GF**

organic red rice, black beans, mexican slaw, corn relish, salsa fresca, quemada, mexican cheeses 17.50

SEARED SUSTAINABLE FISH **GF**

organic red rice, black beans, mexican slaw, corn relish, salsa fresca, quemada, mexican cheeses 17.50



SANDWICHES

12 person minimum. individually boxed meals, includes housemade BBQ chips

HANGER STEAK SANDWICH

hanger steak, black beans, griddled cheese, mustard aioli, lettuce, tomatoes, telera roll 18

CHICKEN, BACON & AVOCADO

sliced chicken breast, applewood smoked bacon, brie, avocado, pickled jalapeño, jalapeño aioli, telera roll 16

GRILLED VEGGIE

market veggies, slow cooked tomato, spinach, mexican cheeses, chipotle aioli, country bread 14



GRAB & GO 12 person minimum

INDIVIDUAL CHIP BAGS

salsa, guacamole 4

SEASONAL CRUDITÉS BOXES

whipped cilantro tahini or red beet hummus 10

CHARCUTERIE BOXES

housemade crackers, artisanal cheese, jamón, nuts, guava preserves 15



DESSERTS 12 person minimum

DULCE DE LECHE CHURRO TOTS

cinnamon sugar, whipped cream 3

MINI GUAVA EMPANADAS

cream cheese, guava preserves, cinnamon sugar 4

MINI ASSORTED COOKIES

chocolate chip, coconut pajas **GF**
mexican sugar **VG** 3

BORDER BROWNIES

rich imported chocolate, walnuts 4

FRESH FRUIT & BERRIES 3



COCKTAILS

by the half gallon

BORDER MARGARITA

blanco tequila, freshly squeezed lime juice, organic agave nectar, lime wedges, salt 70

CUCUMBER & JALAPEÑO MARGARITA

blanco tequila, freshly squeezed lime juice, organic agave nectar, cucumber, jalapeño, lime wedges, tajin 70

SEASONAL MARGARITA 75

RED SANGRIA 60

WHITE SANGRIA 60

SEASONAL SANGRIA 65

DRINKS

8oz / half gallon

FRESH FRUIT AGUA FRESCA 4 / 25

SEASONAL LEMONADE 4 / 20

FRESHLY SQUEEZED ORANGE JUICE 4 / 25

MEXICAN SODAS 3.50

BOXED WATER 2.50

BOTTLED WATER & CANNED SODAS 1.75

HOT BEVERAGES

travelers serve up to 12

REGULAR COFFEE

assorted sugar & creamer 25

DECAF COFFEE

assorted sugar & creamer 25

ASSORTED TEAS

premium teas, assorted sugar, honey 20

BREAKFAST BUFFET

12 person minimum. priced per person

THE MORNING MERCADO

applewood smoked bacon, chorizo or soyrizo, scrambled eggs, rosemary roasted potatoes, confit tomatoes, sauteed spinach, fresh fruit, hot sauce, housemade salsa, ketchup 16

BAGELS & LOX

assorted bagels, plain shmeat, chive shmeat, capers, red onion, tomatoes, cucumbers, pickled onions, housemade lox 18

BREAKFAST TACO BAR

organic corn tortillas, applewood smoked bacon, chorizo or soyrizo, scrambled eggs, mexican cheeses, salsa fresca, housemade salsa, guacamole 12

LA DULCE VIDA

coconut chia seed pudding, overnight oats, greek yogurt, housemade granola, berries, passion fruit sauce 10

BREAKFAST BURRITOS

includes housemade tortilla chips, guacamole & salsa, select from:

BUENOS DIAS BREAKFAST BURRITO

applewood smoked bacon, egg, salsa fresca, mexican cheeses, black beans 12

VEGGIE BREAKFAST BURRITO

potato rajas, egg, mexican cheeses, salsa fresca, black beans 12

VEGAN BREAKFAST BURRITO **VG**

roasted potatoes, pepper jack "cheese," black beans, soyrizo, salsa fresca 12

CHILAQUILES BAR

choice of red or green salsa, crema, cilantro, onions, cotija, scrambled egg 16

PROTEIN choose one

CITRUS CHICKEN
SEASONAL VEGGIES
CARNE ASADA \$1.50

ADD ONS

FRESH FRUIT & BERRIES \$3



PASTRIES & BITES

12 person minimum. priced a la carte

SWEET

GUAVA EMPANADAS 3

BANANA CHOCOLATE MUFFINS **VG** 3

SEASONAL TURNOVERS 4

BLUEBERRY & LEMON MUFFINS
lemon curd 3

LEMON POPPYSEED MUFFINS
citrus soak 3

MINI ASSORTED CONCHAS 3

SAVORY

ROASTED TOMATO & FETA DANISH 3

SEASONAL SAVORY DANISH **VG GF** 4

HAM & CHEESE CROISSANT
everything seasoning 4.50

**MINI SEASONAL VEGGIE QUICHE
OR EGG BITE** 2

**BACON & CHEDDAR QUICHE
OR EGG BITE** 3

**CHEDDAR CORNMEAL DROP
BISCUITS**
pepper jelly 4

BORDER GRILL QUICK CATERING

Border Grill Chef/Owners Mary Sue Milliken and Susan Feniger cook up modern Mexican cuisine that's light, healthful, and packed with flavor. Our authentic dishes feature quality meats, poultry, and seafood enhanced by fresh fruits, vegetables, and handmade tortillas.

COMMITMENT TO SUSTAINABILITY

Border Grill uses organic rice and beans with seasonal, locally grown ingredients whenever possible. We source only antibiotic and hormone-free meats and sustainable seafood according to Monterey Bay Aquarium's Seafood Watch Program. We are proud members of the James Beard Foundation Smart Catch Program and Good Food 100 Restaurants List.

GF gluten free **V** vegetarian **VG** vegan
N contains nuts 🌶️ spicy

Please advise us of any food allergies; not all ingredients are listed.



ORDERING INFORMATION

- Perfect for meetings, office lunches, and celebrations of all types
- 48-hour notice required for orders under 20 guests (larger groups may require more lead time)
- Delivery fees starting at \$35
- A 10% service fee covers setup and disposables
- Compostable plates, cutlery, napkins, serving utensils, and signage included

