BORDER GRILL
CALIFORNIA CATERING

CONTACT: Taylor Mochizuki | 213.542.1102 | taylor.mochizuki@bordergrill.com









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WELCOME

BOLD MODERN MEXICAN MADE FOR CELEBRATING

Thank you for thinking of Border Grill Catering for your upcoming event! Award-winning chef/owners Mary Sue Milliken and Susan Feniger built our menus on a fresh take on authentic Mexican fare: traditional meats, poultry and seafood brightened by seasonal produce, herbs, fresh salsas and handmade tortillas.

We cook with organic rice and beans and local produce whenever possible, source meats and poultry raised without antibiotics or hormones, and serve only sustainable seafood according to Monterey Bay Aquarium's Seafood Watch Program. We are proud to be part of the James Beard Foundation Smart Catch Program and the Good Food 100 Restaurants List.

From food trucks and taco bars to buffets, family style and plated dinners, every menu that follows is 100% customizable. We would love to create the perfect proposal for your vision and budget.

We look forward to working with you!

THE BORDER GRILL CATERING & EVENTS TEAM

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CELEBRITY CHEFS

MARY SUE MILLIKEN & SUSAN FENIGER

Co-Chef/Owners, Border Grill Restaurants, Trucks & Catering
"Top Chef Masters" & "Too Hot Tamales"

Award-winning chefs, cookbook authors and TV personalities, Mary Sue Milliken and Susan Feniger are pioneers of modern Mexican cuisine. They met in the kitchen of Le Perroquet, opened City Café in Los Angeles in 1981, and launched Border Grill in 1985, introducing Angelenos to regional Mexican cooking well before it was fashionable. Over four decades, their kitchens have included CITY Restaurant, Ciudad, SOCALO and Alice B. in Palm Springs, which earned a place in the 2026 MICHELIN Guide California. Today you'll find Border Grill at Mandalay Bay and Allegiant Stadium in Las Vegas, alongside BBQ Mexicana and Pacha Mamas, at LAX International Airport, on the road with our trucks and catering, and soon at the brand-new Hollywood Burbank Airport terminal.

Their honors include the 1985 James Beard Award, the Menu Masters Hall of Fame, and the 2018 Los Angeles Times Gold Award and Julia Child Award, the first given to women. Beyond the kitchen, they co-founded FeedFolks, a social impact business rooted in service that delivers thousands of nourishing meals to people in need while creating a model of sustainable, purpose-driven growth. They also champion Share Our Strength's fight against childhood hunger and helped launch Regarding Her to support women-owned restaurants. Susan co-chairs the board of the Los Angeles LGBT Center, providing visionary leadership for the Center's Culinary Arts Program, and is a founding board member of the Scleroderma Research Foundation.

Hospitality is at our core. We bring the same flavor, quality and service to your event that has kept us serving this community since 1985.

FROM THE LOS ANGELES TIMES

"Nobody has managed to marry the freshness of the California kitchen with the deep, complex flavors of Mexican cooking in quite the way that Feniger and Milliken do."

— Jonathan Gold, Pulitzer Prize-winning food critic

DIETARY KEY

EASY TO SPOT DIETARY MARKS

V - vegan **V*** - can be made vegan
VG - vegetarian **GF** - gluten free
N - contains nuts

Please advise us of any food allergies. Our kitchen is not a certified gluten-free facility, so cross-contact may occur.

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CHEFS' FAVORITES

a sample menu
from mary sue
& susan

If you asked Mary Sue and Susan what they'd serve at their own celebration, this is the menu they'd insist on. These crowd-pleasers have stood the test of time and represent the bold flavors that made the Too Hot Tamales famous.

PASSED APPETIZERS

PERUVIAN CEVICHE TOSTADITAS GF
sustainable seasonal fish | aji amarillo | ginger | lime
cucumber | avocado | crispy plantains

QUINOA FRITTERS VG
aji amarillo aioli | crunchy aztec grain | cotija cheese

PLANTAIN EMPANADAS VG GF
roasted plantains | aged cotija cheese
organic black beans | poblano | chipotle crema

FIRST COURSE

MEXICAN CHOPPED SALAD V GF
corn | roasted peppers | green chickpeas | apple
avocado | tomato | tortilla chips | cumin vinaigrette

MINI CHIP STATIONS V GF
border salsa trio | guacamole

MAIN COURSE

POLLO CIUDAD GF
marinated chicken | pickled tomato salsa
cilantro sauce | saffron rice

SEEDED BABY LAMB CHOPS GF
celery | sesame | cumin seeds | roasted garlic
heirloom tomato coulis

MUSHROOM ENCHILADAS VG GF N
mushroom trio | black beans | epazote
mexican cheeses | mole colorado

FAMILY-STYLE SIDES

GREEN CORN TAMALES V* GF
sweet corn | salsa fresca | crema

ROASTED POBLANO MASHED POTATOES VG GF
whipped potatoes | heavy cream | butter
roasted poblano

DESSERT & DRINKS

DULCE DE LECHE CHURRO TOTS VG
cinnamon sugar | whipped cream
mexican chocolate sauce

CUCUMBER JALAPEÑO MARGARITA
blanco tequila | cucumber | jalapeño | lime | chile salt

SEASONAL CRAFT IPA

These are some of the dishes Mary Sue and Susan are most proud of. We're happy to customize any of these classics for your event or create something entirely new.

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BEVERAGE PACKAGES

all bars are
four hour packages
shots excluded

NON-ALCOHOLIC BEVERAGE STATION

$8 per person | choose two

SEASONAL FRESH FRUIT AGUA FRESCA
examples: 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

COFFEE & TEA STATION

$6 per person

REGULAR | DECAF | ASSORTED TEAS
cream | sugars | honey

ADD MEXICAN HOT CHOCOLATE +$4 PER PERSON
cinnamon | piloncillo | whipped cream

BAR MIXER PACKAGE

$12 per person
for when you provide the alcohol

MIXERS & GARNISHES
tonic | club soda | cranberry juice | lemons | limes
brandied cherries | olives | bitters | sugar cubes

FRESHLY SQUEEZED CITRUS
lime | lemon | grapefruit

SOFT DRINKS, STILL & SPARKLING WATER
coke | diet coke | sprite | pellegrino | ginger beer

BEER & WINE BAR

$30 per person

LIGHT & DARK BEERS

RED & WHITE WINE

SOFT DRINKS, STILL & SPARKLING WATER

SIGNATURE BAR

$35 per person

LIGHT & DARK BEERS

RED & WHITE WINE

SOFT DRINKS, STILL & SPARKLING WATER

ONE FESTIVE COCKTAIL

FULL BARS

$40 per person – call
$45 per person – premium

CALL & PREMIUM SPIRITS

LIGHT & DARK BEERS

RED & WHITE WINE

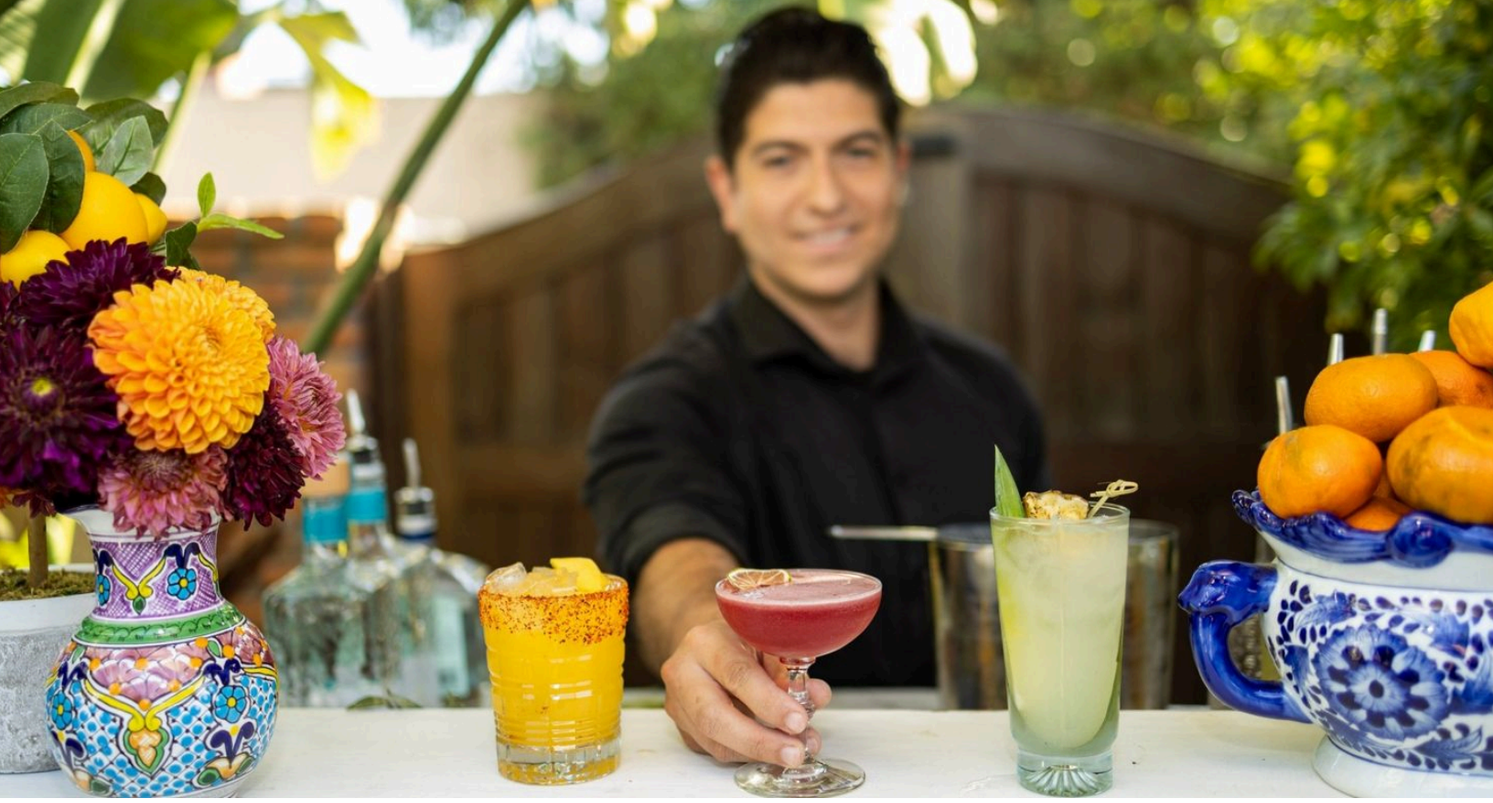
MIXERS & GARNISHES

FRESHLY SQUEEZED CITRUS

SOFT DRINKS, STILL & SPARKLING WATER

TWO FESTIVE COCKTAILS

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FESTIVE COCKTAILS

one included with signature bar

two included with full bars

TEQUILA

MARGARITA DE LA CASA
blanco tequila | orange liqueur | lime

CHINOLA MARGARITA
blanco tequila | passionfruit | mint | lime | chile salt

CUCUMBER JALAPEÑO MARGARITA
blanco tequila | cucumber | jalapeño | lime | chile salt

PALOMA
blanco tequila | bitter aperitivo | agave | grapefruit | lime

SEASONAL FRESH FRUIT MARGARITA
blanco tequila | seasonal fruit | fresh lime | agave

MEZCAL

OAXACAN OLD FASHIONED
mezcal | oaxacan chocolate | mole & grapefruit bitters

EL PICANTE
mezcal | fresno chile | cilantro | lime | chile salt

DIEGO & I
mezcal | bitter aperitivo | citrus | mango guajillo shrub

TAMARIND MEZCALITA
mezcal | tamarind | lime | agave | chile salt

RUM

FRESH FRUIT MOJITO
seasonal fruit | lime | mint | sugar | soda water

DIRTY HORCHATA
housemade horchata | espresso | coffee liqueur | orange

VODKA

MOSCOW MULE
vodka | ginger beer | lime

ESPRESSO MARTINI
vodka | espresso | café de olla simple syrup

GIN

JAMAICA GIMLET
gin | lime | hibiscus coulis

EASTSIDER
gin | cucumber | mint | simple syrup | lime

BOURBON

OLD FASHIONED
bourbon | bitters | sugar | orange peel

PAPER PLANE
bourbon | bitter aperitivo | amaro nonino | fresh lemon

SANGRIA & BEER

RED SANGRIA
red wine | brandy | orange | seasonal fruit | cinnamon

WHITE SANGRIA
white wine | peach | green apple | citrus | mint

MICHELADA
mexican lager | lime | house chile mix | chile-lime rim

GRAPEFRUIT SHANDY
mexican lager | fresh grapefruit | lime

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SIGNATURE STATIONS

GUACAMOLE & SALSA
$8 per person
served with homemade tortilla chips

FRESHLY MASHED GUACAMOLE V GF
creamy avocados | lime juice | red onion
jalapeño | cilantro

SALSA FRESCA V GF
tomatoes | red onion | cilantro | lime | jalapeño

BORDER SALSA TRIO V GF
tomatillo | arbol | smoky chipotle

FARMERS MARKET CRUDITÉ
$6 per person

FARMERS MARKET CRUDITÉ V* GF
market vegetables | smoky pepita sauce
chipotle ranch | creamy hummus

SEASONAL FRUIT
$6 per person

FRUIT & BERRIES V GF
chef's selection of peak-season fruit & fresh berries

CHEESE & CHARCUTERIE
$18 per person | minimum guest count of 50

ARTISANAL CHEESE & CURED MEATS GF
chef's choice of cheeses & cured meats

HOUSEMADE CRACKERS & CHIPS V
chile lime | seeded | gf quinoa

SMALL BITES V GF N
olives | dried fruit | mixed nuts | whipped guava

GREEN CORN TAMALES
$6 per person

GREEN CORN TAMALES V* GF
sweet corn | salsa fresca | crema

CEVICHE BAR
$18 per person | choose two
live action | crafted to order by our chefs

PERUVIAN CEVICHE V* GF
lime marinated sustainable seasonal fish | ginger
red onion | aji amarillo

BAJA CEVICHE V* GF
lime marinated sustainable seasonal fish | shrimp
tomato | jalapeño aioli

BEET CEVICHE V GF
roasted beets | jicama | red onion | cilantro | lime
toasted sesame seeds | chipotle aioli

SIGNATURE PAELLAS
$25 per person | select one
live action | cooked on site in a traditional paella pan

CHICKEN PAELLA PEPITORIA GF N
almonds | garlic | sherry | nutmeg | saffron | parsley
oven dried tomatoes | tomato aioli

CHORIZO & OLIVE PAELLA GF
spanish chorizo | olives | fennel | capers | tomatoes
herb aioli

MUSHROOM PAELLA V GF
shiitake, portobello & oyster mushrooms | tomato
garlic | fresh thyme | aged sherry | lime aioli

PAELLA A LA VALENCIANA GF
mary's chicken | spanish chorizo | shrimp | clams
peppers | peas | saffron

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PASSED APPETIZERS

starting at
$15 per person
select three

PASSED APPETIZERS

SPICY SHRIMP SKEWERS GF
mexican cocktail sauce

CHICKEN TINGA EMPANADAS GF
crispy masa | achiote roasted chicken | poblano chiles
oaxacan cheese | avocado tomatillo

CITY CHICKEN TARTLETS
cilantro sauce | pickled tomato

BUTTERMILK FRIED CHICKEN & CHURRO WAFFLE
chipotle maple syrup

CHICKEN TINGA TAMALE BITES GF
panela & poblano tamale | chicken tinga | pickled onion
avocado tomatillo

BEEF BRISKET TAQUITOS GF
spicy slaw | salsa roja | mexican cheeses

CHICKEN TAQUITOS GF
spicy slaw | avocado tomatillo | mexican cheeses

SHORT RIB EMPANADAS
puffed pastry | braised short rib | tomato jam

HANGER STEAK SKEWERS GF
chimichurri

ALBONDIGAS GF
beef | chicharron | herbs | smoky sofrito
parmesan cheese

YUCATAN PORK SLIDERS
hawaiian roll | jicama & orange slaw

SAVORY STUFFED DATES GF
cabrales blue cheese | chorizo
wrapped with applewood smoked bacon

HONEY CUMIN RIB SKEWERS GF
pineapple | honey cumin glazed pork rib

LAMB MEATBALLS
herbs | kale pesto | coriander tzatziki

PERUVIAN CEVICHE TOSTADITAS V* GF
sustainable seasonal fish | aji amarillo | ginger | lime
cucumber | avocado | crispy plantains

BAJA CEVICHE TOSTADITAS V* GF
lime marinated sustainable seasonal fish | shrimp
tomato | jalapeño aioli | corn tostadita

VEGETARIAN & VEGAN

PLANTAIN EMPANADAS VG GF
roasted plantains | aged cotija cheese
organic black beans | poblano | chipotle crema

SPINACH EMPANADAS VG N
pine nuts | golden raisins | manchego | salsa verde

POBLANO QUESADILLA WEDGES VG
chipotle salsa | mexican cheeses

QUINOA FRITTERS VG
aji amarillo aioli | crunchy aztec grain | cotija cheese

ROASTED CORN ESQUITE V* GF
lime | cayenne | vegenaise | cotija cheese

SPANISH GAZPACHO V* N
heirloom tomato | olive oil | peppers | spiced almond
manchego cracker

BEAN & CHEESE TAQUITOS V GF N
refried beans | soyrizo | pepper jack "cheese"
salsa verde

WILD MUSHROOM SOPES V GF
mushroom trio | garlic | lime aioli

BEET CEVICHE TOSTADITAS V GF
roasted beets | jicama | red onion | cilantro | lime
toasted sesame seeds | chipotle aioli

WATERMELON POKE V
lime | soy | ginger | jalapeño | avocado | sriracha aioli

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SERVICE STYLES

FOOD TRUCKS

Our iconic Border Grill truck rolls right up to your event and serves tacos hot off the plancha, made to order for every guest. A crowd favorite that brings instant energy, it's the life of the party.

TACO BAR

A vibrant, build-your-own taco spread with all the fixings, from slow-roasted meats and fresh salsas to warm tortillas and housemade sides. Easygoing, interactive and endlessly fun for every crowd.

BUFFET

A beautifully styled, fully staffed buffet where our team serves each guest a sampling of everything you've chosen. Relaxed and generous, it keeps plates full and conversation flowing.

FAMILY STYLE

Abundant platters and bowls are passed around every table, so guests can share, linger and taste a little bit of everything. Warm, generous and made for gathering, it's dinner the way it's meant to be.
*Platters, bowls, tongs and spoons are required for family style service.

PLATED

An elegant seated dinner where each guest is served the entrée of their choice. Polished and personal, it's ideal for weddings, galas and milestone celebrations. A seating chart showing each guest's place and entrée is due 10 days before your event.

ACTION STATIONS

Chef-attended stations bring the kitchen to your guests, with ceviche crafted to order, paella finished in the pan and skewers fresh off the grill. Interactive and full of energy, they turn the meal into a centerpiece of the celebration.

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TACO BAR & TRUCKS

two tacos
one side
$25 per person

three tacos
two sides
$30 per person

TRUCK EVENTS ONLY

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

STEAK & SHRIMP VAMPIRO GF N
griddled cheese | onions | cilantro | salsa macha

VEGGIE DOBLADITA VG GF
folded corn tortilla | griddled mexican cheese | kale
roasted corn | market veggies | chipotle aioli

TACOS

CITRUS CHICKEN GF
tomatillo salsa | salsa fresca | crema

CHICKEN TINGA GF
crispy fried jalapeños | pickled onions

CHICKEN DORADO GF
crispy corn tortilla | guacamole | potato rajas
mexican cheeses | salsa fresca | quemada salsa

CARNE ASADA GF
grilled marinated steak | salsa fresca
caramelized onions | arbol salsa

BRAISED BRISKET GF
chipotle braised brisket | tomato jam
avocado tomatillo | queso fresco

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

COCHINITA PIBIL GF
guacamole | peruvian pickled onions

SHRIMP GF
spicy mango slaw | aji amarillo aioli

SEARED SALMON GF
sustainable seasonal fish | cucumber citrus slaw
smashed avocado | roasted jalapeño aioli | grapefruit

VEGETARIAN & VEGAN TACOS

CRISPY POTATO RAJAS VG GF
chipotle crema | corn relish | pickled onion

SWEET POTATO & BLACK BEAN V GF
caramelized onions | grilled corn relish
poblano peppers | chipotle salsa | pickled onion

JACKFRUIT TINGA V GF
avocado tomatillo | crispy kale & jalapeños
pickled onions

CAULIFLOWER CIUDAD V GF N
coconut cilantro sauce | pickled tomato salsa | arugula

WILD MUSHROOM V GF
cremini & oyster mushrooms | huitlacoche | epazote
roasted garlic | grilled corn relish

SIDES

MEXICAN CHOPPED SALAD V GF
corn | roasted peppers | green chickpeas | apple
avocado | tomato | tortilla chips | cumin vinaigrette

KALE CAESAR SALAD V* GF
preserved lemon | crispy garlic | cotija cheese croutons
cherry tomatoes | pepitas

ROASTED CORN ESQUITE V* GF
lime | cayenne | vegenaise | cotija cheese

GREEN CORN TAMALES V* GF
sweet corn | salsa fresca | crema

HOMEMADE TORTILLA CHIPS & GUACAMOLE V GF

ROASTED FARMERS MARKET VEGETABLES V GF

ORGANIC RED RICE & BLACK BEANS V GF

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PLATED DINNER PACKAGE

one starter or salad
three entrée choices
$40 per person

one starter
one salad
three entrée choices
$50 per person

starters & salads
listed on the
following pages

ENTRÉES

POLLO CIUDAD GF
marinated chicken | pickled tomato salsa
cilantro sauce | saffron rice

TAMARIND GLAZED GAME HEN GF
citrus marinated hen | peruvian pickled onions
citrus salad | cilantro lime rice

CHICKEN POBLANO ENCHILADAS GF
poblano | mexican cheeses | grilled corn
cremini & oyster mushrooms | crema | cotija

NEGRA MODELO BRAISED SHORT RIBS
boneless short ribs | tomato jam | celeriac puree

GRILLED SKIRT STEAK GF
grilled corn relish | chimichurri | red rice | black beans

COSTILLAS ENCHILADAS GF
braised short rib | guajillo sauce
watercress & apple slaw | crema | cotija

SEARED SUSTAINABLE FISH GF
piquillo | spanish olives | sautéed greens

CORIANDER CHILE CRUSTED TUNA GF
pumpkin sesame seed sauce | frisée citrus salad

PESCADO VERACRUZANO GF
sustainable fish | tomato | olives | jalapeño | oregano
white wine | garlic | cilantro lime rice

BAJA SEABASS GF
farro | heirloom tomato | cucumber | crunchy quinoa
tomatillo broth

VEGETARIAN & VEGAN ENTRÉES

we suggest selecting a minimum of one vegetarian option

MUSHROOM ENCHILADAS VG GF N
mushroom trio | black beans | epazote
mexican cheeses | mole colorado

CAULIFLOWER CIUDAD V GF N
caramelized cauliflower wedges | pickled tomato salsa
coconut cilantro sauce | arugula

MUSHROOM MULITAS V* GF
piquillo sauce | roasted peppers | black beans
pickled onions | sautéed greens | guacamole

VEGGIE ENCHILADAS V GF
market veggies | "cheese" | guajillo sauce

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FAMILY STYLE

one starter or salad
two entrées
one side
$55 per person

one starter
one salad
two entrées
one side
$60 per person

one starter
one salad
two entrées
two sides
$65 per person

BUFFET

one entrée
two sides or salads
$40 per person

two entrées
two sides or salads
$55 per person

three entrées
two sides or salads
$75 per person

ENTRÉES

POLLO CIUDAD GF
marinated chicken | pickled tomato salsa
cilantro sauce
served as marinated chicken thighs

TAMARIND GLAZED CHICKEN GF
citrus marinated chicken thigh | peruvian pickled onions
citrus salad

CHICKEN POBLANO ENCHILADAS GF
poblano | mexican cheeses | grilled corn
cremini & oyster mushrooms | crema | cotija

NEGRA MODELO BRAISED SHORT RIBS
boneless short ribs | tomato jam

GRILLED SKIRT STEAK GF
marinated in lime | garlic | cumin | cilantro
black pepper & jalapeño | corn relish

COSTILLAS ENCHILADAS GF
braised short rib | guajillo sauce
watercress & apple slaw | crema | cotija

YUCATAN PORK GF
slow roasted achiote pork | pickled onion

GRILLED SUSTAINABLE FISH GF
piquillo sauce | spanish olive salsa

CORIANDER CHILE CRUSTED TUNA GF
pumpkin sesame seed sauce | frisée citrus salad

PESCADO ZARANDEADO GF FAMILY STYLE ONLY
butterflied grilled adobo marinated branzino
pickled onion | tomato | citrus | corn tortillas

ROASTED ANCHO CHILE SHRIMP
ancho chile | white wine | toasted bread
roasted tomato

SEEDED BABY LAMB CHOPS GF +$5 PER PERSON
celery | sesame | cumin seeds | roasted garlic
heirloom tomato coulis

VEGETARIAN & VEGAN ENTRÉES

we suggest selecting a minimum of one vegetarian option

MUSHROOM ENCHILADAS VG GF N
mushroom trio | black beans | epazote
mexican cheeses | mole colorado

CAULIFLOWER CIUDAD V GF N
caramelized cauliflower wedges | pickled tomato salsa
coconut cilantro sauce | arugula

VEGGIE ENCHILADAS V GF
market veggies | "cheese" | guajillo sauce

SILENT VEGAN OPTION

up to 5 plated vegan meals available
for guests with dietary needs

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STARTERS
SALADS
SIDES

for plated, family style & buffet packages

STARTERS

FRESHLY MASHED GUACAMOLE & SALSAS V GF
housemade tortilla chips | border salsa trio

EMPANADAS
choose one: plantain | spinach | chicken | brisket

TAMALES GF
choose one: green corn | chicken tinga | short rib

CEVICHES
choose one: peruvian | baja | beet

PERUVIAN PURPLE SCALLOPS GF +$4 PER PERSON
passion fruit | habanero | jicama | herb oil

SALADS

MEXICAN CHOPPED SALAD V GF
corn | roasted peppers | green chickpeas | apple
avocado | tomato | tortilla chips | cumin vinaigrette

KALE CAESAR SALAD V* GF
preserved lemon | crispy garlic | cotija cheese croutons
cherry tomatoes | pepitas

ARUGULA & ORANGE SALAD V GF
jicama | coriander vinaigrette

TJ CAESAR SALAD V* VG
baby gem | roasted tomatoes | queso enchilado
pickled chile güero | garlic croutons

CITRUS CHICORIES SALAD GF N
endive | frisée | radicchio | citrus | pickled chile
candied pistachios | blue cheese | chipotle vinaigrette

MEXICANA KALE SALAD V GF N
chickpeas | avocado | pomegranate seeds | quinoa
spiced almonds & pepitas | agave vinaigrette

BEET & GOAT CHEESE SALAD VG GF
watercress | roasted red beets | goat cheese
chervil vinaigrette

SIDES

family style & buffet packages

ORGANIC RED RICE & BLACK BEANS V GF

ROASTED FARMERS MARKET VEGETABLES V GF

CHARRED BROCCOLINI V GF
tahini lime sauce

ROASTED POBLANO MASHED POTATOES VG GF
whipped potatoes | heavy cream | butter
roasted poblano

OKINAWA SWEET POTATOES VG GF
pink peppercorn crema

ROASTED CORN ESQUITE V* GF
lime | cayenne | vegenaise | cotija cheese

ROASTED STREET CARROTS VG GF
heirloom carrots | cotija cheese
smoked paprika crema | corn nuts | serrano

GREEN CORN TAMALES V* GF
sweet corn | salsa fresca | crema

CHEESY YUCCA MASHERS VG GF
roasted garlic oil | green onion

SMASHED POTATOES V GF N
chimichurri | salsa macha aioli

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DESSERTS

individual desserts
$6 per person

dessert assortment
$12 per person

DESSERTS

AZTEC CHOCOLATE CUPCAKE VG
chocolate ganache

GUAVA EMPANADA VG
guava preserve | cream cheese

BORDER BROWNIE VG N
rich imported chocolate | toasted walnuts

LEMON CHEESECAKE BITES VG
graham cracker crust | orange caramel

CHOCOLATE CHIP COOKIES VG
thin & chewy | sea salt

DARK CHOCOLATE SCOOTER COOKIES VG
brandy-soaked raisins | espresso

COCONUT PAJA COOKIE VG GF N
coconut | dried apricot | chocolate chunks | pecans

MEXICAN SUGAR COOKIES V N
ground pecans | crushed potato chips

CAT TONGUE COOKIES VG
vanilla | lavender

DULCE DE LECHE CHURRO TOTS VG
cinnamon sugar | whipped cream
mexican chocolate sauce

VANILLA FLAN VG
fresh berries | cinnamon buñuelo

OAXACAN CHOCOLATE MOCHA BITES VG GF N
flourless chocolate cake | espresso crème fraîche
pecans

STRAWBERRY TRES LECHES SHOOTER VG
passion fruit & prickly pear sauce | whipped cream
fresh strawberries

HOSTESS STYLE CUPCAKES VG N
vanilla pastry cream filling | chocolate ganache

BANANA CUPCAKE V N
caramelized banana | sweet glaze | coconut cream filling

CHOCOLATE CUPCAKE V N
chocolate ganache | coffee mousse filling

KEY LIME PIE SHOOTER VG
lime | cream cheese | graham cracker crust

BANANA CREAM PIE SHOOTER VG
vanilla bean pastry cream | fresh bananas
whipped cream | graham cracker crust

MEXICAN CHOCOLATE CREAM PIE SHOOTER VG N
almond chocolate cookie crust | pasilla | guajillo
whipped chile spiced chocolate

BERRY TRIFLE V GF N
fresh berries | coconut grand marnier custard
housemade granola

CAFÉ DE OLLA PIE SHOOTER V GF
espresso cream | cookie crumble | whipped "cream"

DESSERT ASSORTMENT

MINI ASSORTED DESSERTS
chef's choice of three

ICE CREAM SUNDAE & CHURRO BAR

$14 per person

ice cream | candied nuts | dulce de leche
whipped cream | mexican chocolate sauce
fresh churros dusted with cinnamon sugar

CONTACT: Taylor Mochizuki | 213.542.1102 | taylor.mochizuki@bordergrill.com



PREFERRED VENUES

venues we know
& love working with

ANNENBERG BEACH HOUSE
santa monica

CALIFORNIA SCIENCE CENTER
los angeles

CASA CODY
palm springs

DESERT ISLAND COUNTRY CLUB
rancho mirage

HNYPT
los angeles

THE LOS ANGELES ARBORETUM
arcadia

MALIBU WEST BEACH CLUB
malibu

MCCORMICK HOME RANCH
camarillo

MILLWICK
los angeles

OVIATT PENTHOUSE
los angeles

PIONEERTOWN SOUNDSTAGE
pioneertown

PLAYA STUDIOS
culver city

RIMROCK RANCH
pioneertown

SEVENTH/PLACE
los angeles

SMOG SHOPPE
culver city

SOUTH PARK CENTER
los angeles

KIND WORDS

"Border Grill was the absolute best choice we made for our wedding in Malibu! Taylor and her team brought our vision to life and made the whole process so fun. Our guests raved about the apps and tacos."

— Amanda & Michael, Wedding, Malibu

"We were determined to find a wedding caterer that didn't serve the same old typical wedding food. The food was absolutely amazing, with creative menu items you won't find with other vendors."

— Sangmin L., Wedding

"The food was AMAZING, the drinks were stellar, and the team was honestly A+. Working with Taylor was so smooth and easy."

— Lauren E., Post-Elopement Celebration

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FAQ

FREQUENTLY ASKED QUESTIONS

DO YOU OFFER WEDDING TASTINGS?
Yes! Tastings are held at our brand-new commissary facility in Huntington Park, CA, once we've developed a preliminary menu together.

HOW FAR IN ADVANCE SHOULD WE BOOK?
We recommend 6–12 months for weddings, 3–6 months for larger corporate events, and 4–8 weeks for smaller gatherings. Short on time? Reach out anyway; we'll always do our best to accommodate.

CAN YOU ACCOMMODATE DIETARY NEEDS?
Absolutely. Our menus are full of vegetarian, vegan and gluten-free options, and we can accommodate most allergies. Just share your guests' needs during planning.

IS STAFFING INCLUDED?
Menu prices reflect food only; staffing, rentals and fees are itemized in your proposal. We suggest one server per 10–15 guests seated, one per 20–30 at receptions, and one bartender per 50 guests.

WHAT IS THE OPERATIONAL FEE?
Our 18% operational fee covers event preparation, coordination, logistics and insurance, including liquor liability. It is separate from gratuity, which is at your discretion.

ARE PLATES, CUTLERY & NAPKINS INCLUDED?
Every package includes compostable plates, tumblers, cutlery and napkins. Bamboo plates are available as a $2 per person upgrade.

DO YOU PROVIDE RENTALS?
We coordinate rentals through our trusted partners, from tables and linens to glassware and décor. All packages include compostable disposables.

DO YOU TRAVEL?
Yes! We cater events throughout California. A travel fee applies beyond 30 miles of our Huntington Park facility.

DO YOU OFFER KIDS MEALS?
Yes! Kids 12 and under can enjoy a specialty plate with items like quesadillas, rice, beans and cut fruit, or their entrée at half price.

READY TO GET STARTED?
Reach out to schedule a consultation and we'll create a custom proposal tailored to your vision, guests and budget.

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