

# Border Grill®

Thank you so much for thinking of Border Grill and Ciudad Catering! We would absolutely love to help you out with your upcoming event. We do everything!

- **Cocktail Parties**
- **Passed Appetizers**
- **Buffet Dinners**
- **Formal Plated Dinners**
- **Dessert Stations**

Enclosed is a SAMPLE proposal for a fun, festive buffet dinner. This proposal is just a start, so please keep in mind that anything can be changed. Please let us know if you have any questions or comments.

## **Border Grill and Ciudad Catering**

213.542.1100 ext. 20

## **Sample Dinner Buffet**

Estimated Food and Beverage Costs (Based On 50 Guests)  
Labor, Rentals, Tax, and Gratuity Are Additional

Beverage: \$18-\$25 Per Person

Dinner: \$48 Per Person

Dessert: \$10 Per Person

## **Beverages Favorites**

### **Border Margaritas**

tequila, triple sec, and our secret lime recipe

### **Mojito**

rum, mint, lime, and soda

### **Minty Lime Cooler**

fresh lime, mint, and sparkling water

### **Red Sangria**

light and fruity red wine steeped with fresh orange, lime, melon, and pineapple

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## Starters

### Homemade Tortilla Chips

#### Border Salsa Trio

tomatillo, roja, and smoky chipotle salsas

#### Freshly Mashed Guacamole

made with avocado, red onion, cilantro, lime, and chopped jalapeños

### Passed Appetizers (select 3 of the following)

#### Plantain Empanadas

roasted plantains filled with black beans, cheese, scallion, and poblano peppers served with chipotle crema dipping sauce

#### Poblano Quesadilla Wedges

mexican cheeses, roasted poblanos, and chipotle salsa wrapped and griddled in handmade tortillas

#### Roasted Sweet Red Peppers

wrapped around marinated feta and fresh basil

#### Ceviche Tostaditas

mixed with lime, ginger, red onion, and yellow pepper; served on crispy corn tortilla rounds with mashed avocado and cracked black pepper oil

#### Tomato and Panela Cheese Skewers

dressed in coriander vinaigrette

#### Savory Stuffed Dates

bite size and wrapped with applewood smoked bacon stuffed with cabrales cheese, spanish chorizo, and pinenuts

#### Spicy Seared Shrimp

quickly sautéed and served with mexican cocktail sauce

#### Quinoa Fritters

soft and crunchy nuggets of aztec grain, scallion, and cotija cheese served with romesco sauce

#### Quinoa on Endive

cool salad of aztec grain, cucumber, tomato, parsley, scallion, and mint dressed in light red wine vinaigrette

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## **Citrus Marinated Chicken Skewers**

marinated in an achiote, citrus, and jalapeño puree  
served with avocado tomatillo dipping sauce

## **Grilled Skirt Steak Skewers**

marinated in lime, cumin, garlic, cilantro, and cracked black pepper  
served with aji amarillo aioli

## **Beef Brisket Taquitos**

served with tomatillo salsa

## **Lamb Adobo Sopes**

handmade and griddled corn masa sopes  
with slow roasted lamb in adobo sauce, roasted poblano peppers, and manchego cheese

## **Achiote Chicken Sopes**

handmade and griddled corn masa sopes  
with achiote citrus chicken, pickled onion, and avocado

## **Potato Rajas Sopes**

handmade and griddled corn masa sopes  
filled with roasted peppers and potatoes slowly cooked with onions, cream, and cheese

## **Wild Mushroom and Cotija Sopes**

handmade and griddled corn masa sopes filled with sautéed wild mushrooms,  
onions, and fresh epazote herb

## **Dinner Buffet**

*Select one of the following salads...*

### **Mexican Chopped Salad**

grilled corn, roasted peppers, green apple, pinto beans, tomato, and red onion  
tossed in toasted cumin vinaigrette

*or*

### **Watercress, Orange, and Jicama**

dressed with coriander vinaigrette

*or*

### **Mixed Baby Greens**

with tomato, red onion, and jalapeno basil vinaigrette

*or*

### **Caesar Salad**

crisp romaine, romano cheese, and garlic croutons

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**Select two of the following entrees...**

**Grilled Citrus Chicken**

citrus marinated boneless breast of chicken  
grilled and served with orange and red onion salsa

**Chicken Chilaquiles**

Mexican style casserole layered with corn tortillas, shredded chicken, tomatillo salsa, manchego, panela, and cotija cheeses

**Carnitas Nortenas**

slowly braised pork with serrano chiles, red onion, and cilantro

**Wild Salmon Wrapped in Banana Leaves** (additional cost per person)

served with fresh tomato and herb salsa

**Pan Roasted Seasonal Fish**

served with tomatillo cilantro sauce

**Grilled Turkey**

thinly sliced and grilled breast of turkey with cracked pepper sauce

**Cochinita Pibil**

achiote marinated pork slow roasted in banana leaf with grilled onions, orange, and cinnamon

**Ropa Vieja**

stew of braised lamb, roasted vegetables, red peppers, and poblano chiles  
finished with vinegar and pickled ancho chiles

**Grilled Skirt Steak**

marinated in lime, garlic, cumin, cilantro, black pepper, and jalapeño

**Also comes with the following...**

**Green Corn Tamales**

creamy blend of sweet corn and hominy  
served with sour cream and salsa fresca

**Rice Trio**

red, white, and green rices

**Black Beans**

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## And for Dessert

### **Miniature Spiced Mexican Lattes** (your guests will love these!)

made with dark roast decaf espresso and a hint of cinnamon, star anise, clove, orange zest, and caramelized piloncillo sugar

### **Miniature Cookie Assortment**

#### **Brownies**

made with rich imported chocolate and toasted walnuts

#### **Mexican Sugar Cookies**

crispy cookie with ground pecans and chocolate drizzle

#### **Pajas**

chewy coconut cookie with dried apricots, pecans, and chocolate chunks

### **Select 2 of the following...**

#### **Aztec Chocolate Cake**

dense layer of bittersweet chocolate and finely ground espresso beans topped with crema and spicy nuts

#### **Farmer's Market Fruit Tart**

made with the season's freshest fruits

#### **Pastel Rufina**

layers of puff pastry, sweetened cream cheese, chocolate chunks, whipped cream, and fresh berries encased in a circle of chocolate covered cream puffs

#### **Mexican Chocolate Cream Pie**

meringue crust lined with sliced almonds and filled with creamy cinnamon laced chocolate topped with mounds of bittersweet chocolate shavings

#### **Souffled Key Lime Cheesecake**

freshly made with real key limes and graham cracker crust

#### **Caramelized Apple Tart**

delicate puff pastry with caramel glazed apple slices

#### **Flan**

mexican custard topped with caramel sauce;  
assorted flavors include vanilla, chocolate espresso, coconut, pumpkin, and other seasonal varieties