

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

213.542.1102

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