

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
Labor, Rentals, Tax, and Gratuity Are Additional

Beverage: \$18-\$29 Per Person

Dinner: \$48 Per Person

Dessert: \$10 Per Person

Beverages Favorites

Mojito

Cuba's most popular cocktail with rum, mint, lime, and a splash of soda

Margarita

fresh squeezed lime, tequila, and triple sec

Minty Lime Cooler

fresh lime, mint, and sparkling water

Other specialty drinks include...

Piscorita

central american cousin to the margarita made with pisco and fresh lime

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Caipirinha

brazilian favorite with muddled lime and sugar
drowned in cachaca, a brazilian spirit distilled from sugar cane

Capiteta

festive blend of cachaca, oranges, fresh mint, and honey

CiUDAD Punch

fruity caribbean punch made with pineapple, orange, and passion fruit juices
topped with guyanese lemon hart 151 premium rum

Starters**Chile Lime Flatbreads****Seeded Flatbreads****Olive Tapenade****Latin Hummus****Passed and Plattered Appetizers**

(select 4 of the following)

Stuffed Piquillo Peppers

filled with mashed avocado, herb marinated goat cheese, lemon, and cracked pepper

Manchego Buñuelos

filled with serrano ham, baby arugula, and red pickled onions

Homemade Olive Crackers

with marinated figs, roasted peppers, and goat cheese

Ecuadorian Deviled Eggs

with capers , dijon, and cayenne

Mini Swiss Chard Empanadas

baked pastry turnover filled with braised swiss chard and cheese
served with avocado tomatillo salsa

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Aztec Fritters

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

Grilled Morcilla Sausage

on toast rounds with caramelized onion and honey

Mini Poblano Quesadillas

mexican cheeses and roasted poblano peppers wrapped and griddled in flour tortillas

Peruvian Ceviche Tostaditas

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

Marinated Shrimp Skewers

with cucumber, melon, and sherry mint aioli

Tamarind Salmon Skewers

brushed with tamarind glaze and grilled

Catalonian Spinach Empanada

with pinenuts, raisins, and spanish cheese

Savory Stuffed Dates

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

Cuban Chicken Skewers

marinated with grapefruit, lime, orange, cumin, garlic, and cracked black pepper
skewered, grilled, and served with sweet garlic dipping sauce

Grilled Steak Skewers

served with aji amarillo aioli

Lamb Meatballs with Minted Chimichurri

skewered meatballs with garlic, chile, mint, and parsley

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Dinner Buffet

Select one of the following salads...

Romaine Hearts

with chile rajas, plantain croutons, and cabrales blue cheese vinaigrette

Arugula and Celery Root

with shaved manchego, pepitas, and lemon dressing

Arugula and Roast Yam

with goat cheese, pinenuts, dates, and lemon vinaigrette

Ciudad Chopped Salad

tomato, avocado, cuzco corn, calypso beans, and cabrales cheese tossed in toasted honey chipotle vinaigrette

Mixed Baby Greens

with tomato, red onion, and jalapeno basil vinaigrette

Select two of the following entrees...

Pollo CiUDAD

marinated with grapefruit, lime, orange, cumin, garlic, and cracked black pepper served with cilantro sauce

Frango y Figos

portuguese style chicken with sun dried tomato, kalamata olives, caperberries, and figs

Carnitas

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

Tamarind Glazed Salmon

served with an orange scotch bonnet salsa

Grilled Fish

served with heirloom tomatoes, caperberries, and olives

Brazilian Shrimp Salad

with shredded carrots, green beans, crispy potatoes, and aji dressing

Peruvian Skirt Steak

marinated with lemon, soy, pineapple, onion, garlic, dry mustard, and red wine

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Boneless Beef Short Ribs

slow cooked with panca BBQ sauce and served with pineapple plantain mojo

Paella a la Valenciana

(additional cost per person / vegetarian option available)

with mussels, clams, calamari, chorizo, and chicken in saffron scented spanish rice

Brazilian Moqueca (additional cost per person)

fish, shrimp, mussels, and cockles in a lime scented coconut broth with coconut rice

Select two of the following sides...

Moros

slow cooked black beans mixed with white rice

Arroz Con Gandules

traditional cuban yellow rice with pigeon peas

Coconut Rice

Black Beans

Refried White Beans

Mashed Yucca

Red Yam Puree

Mashed Potatoes

Herbed Cous Cous

Cumin Scented Cabbage

Plantain Mofongo

mash of yukon gold potatoes, plantains, cream, scallions, and roasted garlic

Grilled Marinated Vegetables

seasonal market vegetables may include organic squash, eggplant, wild mushrooms, and sweet peppers

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And for Dessert...

Miniature Cuban 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

Rainforest Brownie Bite

made with rich imported chocolate and toasted cashews, macadamias, and brasil nuts

Sugar Cookie

crispy cookie with ground pecans and chocolate drizzle

Paja

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

Select 2 of the following desserts...

Souffled Lemon Cheesecake

with strawberry guava coulis

Barcelona

chocolate kahlúa cake

Torta de Tres Leches

with passionfruit and prickly pear sauces

Goat Milk Cajeta Flan

with caramel sauce

Capirotada

warm bread pudding with chunks of apples, fresh ground cinnamon, and vanilla bean topped with homemade crema

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