

CITY CATERING MENU

Contact **Border Grill and Ciudad Catering**

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SPECIALTY DRINKS

Lemon Ginger Tea

Minty Lime Cooler with fresh mint, lime, and sparkling water

Watermelon Lemonade (seasonal) fresh squeezed watermelons and homemade lemonade

Pomegranate Lemonade (seasonal) housemade lemonade with a hint of pomegranate

Bubbly White Sangria with sparkling cava, melon, grapes, and apples

City Breeze lemon, ginger, cranberry, and vodka

Red Sangria with fresh fruit and pinot noir

Mojito rum, mint, and a splash of soda

Cuban Latte (iced or hot) dark roast espresso, cinnamon, cloves, and caramelized piloncillo

STARTERS

Flatbreads

Three Seeded

Chile Lime

Herb Garlic

Dips and Spreads (select two)

Olive Tapenade

Lime Peppercorn

Chipotle Crema

Avocado Tomatillo

Tomato and Herbs

Hummus

Cucumber Raita with cilantro and cumin

Eggplant Raita with tomato and garlic

Baba Ganough eggplant puree with lemon, garlic, and sesame

Marinated Mushrooms

Spiced City Popcorn with turmeric, cayenne, and cumin

COLD APPETIZERS

Roasted Sweet Red Peppers wrapped around marinated feta and fresh basil

Avocado Goat Cheese on cucumber rounds

Thai Melon Skewers with lime, palm sugar, and roasted peanut dressing

Sweet Chinese Sausage Skewers with cucumber, red onion, and cilantro

Marinated Scallops and Watercress with coriander vinaigrette

Cilantro Lime Shrimp on crispy corn tortilla rounds

Smoked Mussel Ceviche Shots with golden beets

Fresh Corn Blini and Caviar with sour cream

Oysters on the Half Shell (seasonal) with shallot vinaigrette and tomatillo mignonette

HOT APPETIZERS

Potato Bhujia spiced potato fritter with mint chutney and yogurt

Poona Wedges crispy Indian pancakes with tomato, cilantro, and serrano

Shiitake Wontons with soy ginger dipping sauce

Lime Cilantro Chicken Skewers with avocado tomatillo sauce

Sesame Garlic Chicken Skewers with soy vinaigrette

Scallion Beef Skewers with garlic and soy

Roasted Lamb and Eggplant with feta cheese and onion marmalade

Chinese Barbecue Spareribs

Shrimp and Charred Corn Fritters with honey jalapeño aioli

Crab and Quinoa Cakes with garlic aioli

SOUPS

Cold Soups

Cucumber Yogurt

Lemon Sorrel (seasonal)

Avocado Lime (seasonal)

Red Gazpacho (seasonal)

Creamed Soups

Butternut Squash

Tomato and Fennel

Hearty Broths

Wild Mushroom and Epazote

Swiss Onion

Lentil

Black Eyed Pea

Chicken and Lime

Chowders and Bisques

Shrimp, Corn, and Potato Chowder

Clam Chowder

Mussel Bisque

Lobster Bisque

COOL SIDES AND SALADS

Starter Salads

CITY with mixed greens, julienned carrots, cucumber, and pernod sesame dressing

Celery Root, Carrot, and Hijiki with ginger sesame dressing

Thai Melon with roasted peanuts, palm sugar, lime, serrano, and cilantro

Arugula and Cranberry Poached Pear with goat cheese and toasted pecans

Warm Baby Spinach (plated only) with mushrooms, toasted nuts, and sherry vinaigrette

Chinese Sausage and Cucumber with red onion, cilantro, serrano, and lime

Watercress, Orange, and Jicama with coriander vinaigrette dressing

Caesar with romano and garlic croutons

Cool Greens

Celery Seed Cole Slaw

City Cucumber with tomato, onion, and red wine vinaigrette

Celery Root Remoulade with homemade mayonnaise and capers

Broccoli with roasted peanut vinaigrette

Green Beans with scallions and sour cream or ginger and red miso

Thai Bean with roasted peanuts and serrano lime dressing

HOT GREENS AND VEGETABLE COMBINATIONS

Sauteed Greens

Caraway Leeks

Shredded Brussel Sprouts with butter and lime

Sauteed Spinach with tomato, garlic, and parmesan

Spaghetti Squash with tomato saute

Sweet and Sour Eggplant with tomato and capers

Ratatouille with zucchini, peppers, onion, and fresh herbs

Potato Pea Curry with ginger, lime, garlic, and Indian spices

Vegetable Black Bean Chili topped with sour cream, cheese, and scallions

Red Bean and Root Vegetable with citrus ancho salsa

STARCHES

Basmati Rice

Fenneled Rice

Bulgar Pilaf

Wild Mushroom Risotto

Thin Roasted Potatoes

Sliced Potatoes Vinaigrette

ENTREES

Seafood

Grilled Wild Salmon or Seasonal Roasted Halibut, Seabass, or Sablefish

Poached in Spanish Albarino wine with fresh peppers, baby vegetables, and cuzco corn

Summer tomato jam with fresh lima beans and buttermilk

Horseradish coulis, lime wedges, and spiced sprouts

White port, olives, chives, and roasted red pepper sauce

Coulis of turnips, shallots, and leeks

Lemon, toasted sesame, and soy vinaigrette

Chopped tomato and herbs

Tomatillo and black bean salsa

Tomato, green olive, and caper compote

Portuguese Mussel and Cockle Stew with olives, smoked sausage, and port

Chilled Lobster Salad with shaved cucumber and melon and sweet sherry mint alioli

Poultry

Ginger Sesame Chicken with soy vinaigrette

Cilantro Tumeric Chicken with fresh tomato shallot sauce

Lime Garlic Chicken with cool tomato puree

Spicy City Chicken with scallions, lime, cilantro, and cream

Chicken Fennel Rigatoni with fresh chives and parmesan cream sauce

Escalopes of Turkey with fresh parsley and lemon butter sauce

Beef

Pepper Crusted Rib Eye with tamarind chutney

Zorro Steak with madeira and gorgonzola sauce

Ginger Skirt Steak with garlic, cumin, and cilantro

Marinated Short Ribs with panca pepper barbecue glaze

Lamb

Seeded Baby Lamb Chop celery, sesame, and cumin seeds with tamarind sauce

Braised Lamb Shank with oregano and feta

Moussaka with brandied tomatoes, eggplant, lamb, and pimento sauce

Lamb Curry with fried onion and yogurt

DESSERTS

Farmers' Market Fruit Tart (seasonal)

Caramelized Pear Tart

Apricot Streusel Tart (seasonal)

Lemon Curd Tart

Black Mission Fig Tart (seasonal)

Pecan Tart

Walnut Caramel Torte

Farmers' Market Fruit Pie (seasonal)

Farmers' Market Streusel Fruit Pie (seasonal)

Banana Cream Pie

Key Lime Pie

Chocolate Cream Pie

Caramel Apple Pie

Apple Spice Cake

Banana Custard Cake

Poppy Seed Cake

Lemon Hazelnut Meringue

Lemon Cheesecake

Black Velvet

Gateau St. Honore

Bread Pudding

Crème Caramel

Vanilla Flan

Sweet Potato Flan

Coconut Flan

Cajeta Flan

Espresso Flan

Giant or Mini Sweets

Brownies

Date Bar Squares

Pecan Triangles

Chocolate Chip

Old Fashioned Peanut Butter

Deep Chocolate Scooter

Oatmeal Rum Raisin

Pecan Shortbread

CITY cupcake (giant only)