

Ordering Information

Our Catering Coordinator will work with you on a one-on-one basis to help you plan the perfect party!

Contact - Barb Tullila
906-361-4370
catering@bordergrill.net

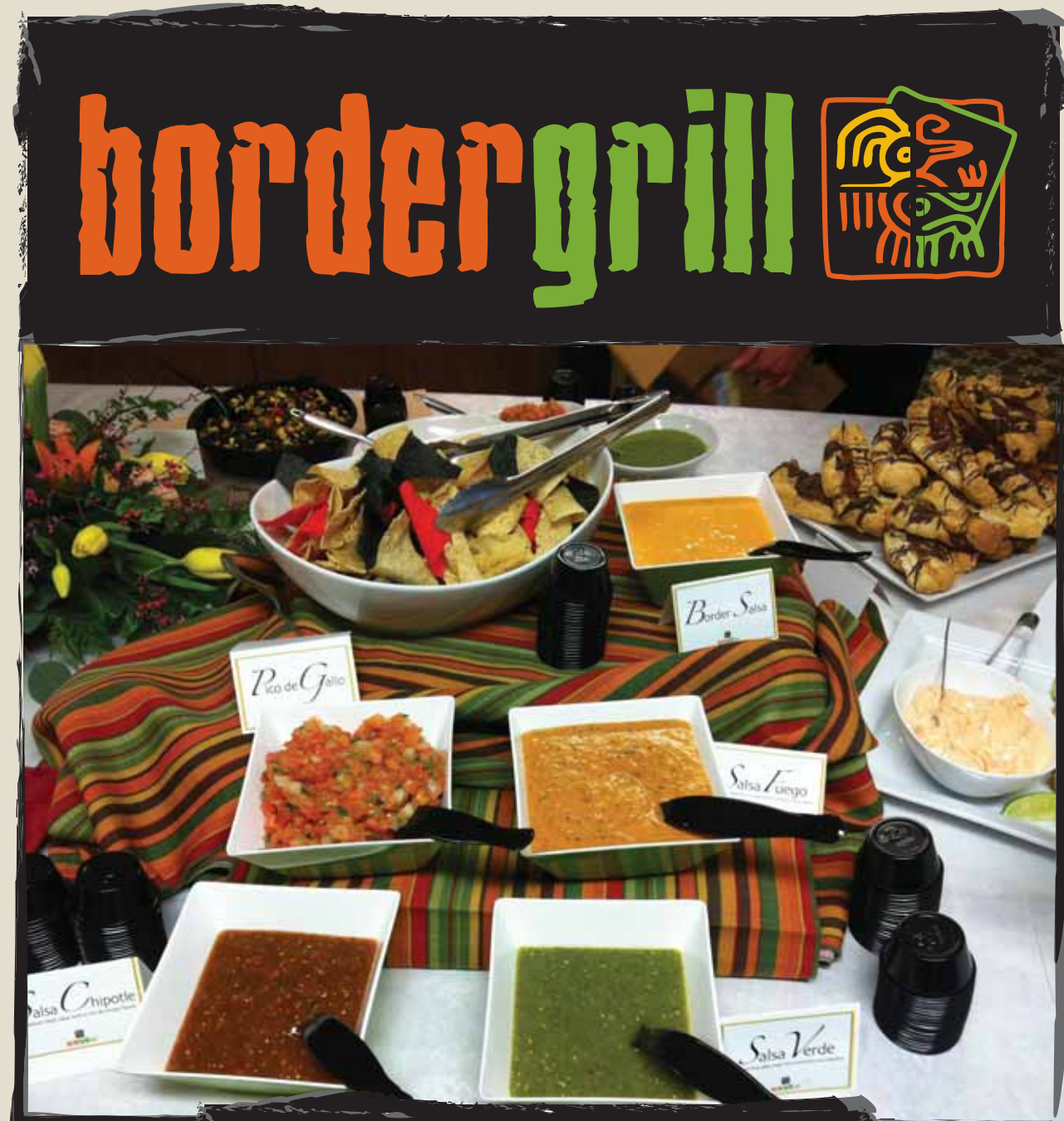
Please note that some items on our Catering Menu are prepared especially for your event and may require up to 7 days advance notice. An Event Order Contract may be required.

- Paper products (plates, napkins, cutlery & salsa cups) are included at no additional charge.
- For a small service fee, Border Grill will deliver & set-up your buffet table with our colorful tablecloths, chafing dishes, serving platters, bowls & utensils. We will return after your event to pick up our equipment.
- Serving & Attendant staff are available.
- Beverage (alcoholic & non) & Ice Service is available.

We have private rooms available at our Washington St. and Negaunee locations. Or you can use the entire Third St. location on a Sunday!

Let us do the work... You enjoy your event!

www.bordergrill.net



Catering Menu

Fresh Starts

Salads Small serves 10-12; Large serves 25-35

Caesar Salad \$15⁰⁰ \$40⁰⁰

Berry Green Salad \$22⁰⁰ \$59⁰⁰

Romaine lettuce dressed with Raspberry-Chipotle Vinaigrette, topped with chopped red onions, toasted pepitas, crumbled Queso Fresco and dried cranberries.

Party Trays Serves 25-35

Fresh Fruit from Farmer Q's \$30⁰⁰

Ole! Latin Tapas Platter \$65⁰⁰

A delicious merging of Mexican and Spanish flavors. Chorizo rounds, Peppadews stuffed with Queso Fresco, Spanish olives, Marinated Onions and Manchego cheese are served with artisanal baguette rounds. Serves 20-25.

Hot Sides

Flautas Served with our creamy Chipotle Dipping Sauce

Chorizo & Potato \$16⁵⁰ per dozen

Tinga (Shredded Chicken in a tomato sauce) \$16⁵⁰ per dozen

Garlic-Mashed Black Beans & Three-Cheese Blend \$15⁵⁰ per dozen

Roasted Potatoes

Seasoned bite-sized petite potatoes. Serves 20-25 \$31⁵⁰

Served with Roasted Garlic and Paprika Aioli

Empanadas

\$19⁵⁰ per dozen

A light, pastry turnover filled with a choice of two delicious fillings: Chicken Tinga with Black Bean & Roasted Corn Salsa or Roasted Garlic Black Bean mash, red peppers, and our 3-cheese blend. Baked to golden perfection and served with Chipotle Dipping Sauce.



**border
grill**



Belly Up To The Bar!

Border Chips & Salsa Bar

Starting at \$40⁰⁰

Includes our famous Border Chips & all six of our salsas.

Quesadilla Bar

\$135⁰⁰

We set up an Action Station and cook your Quesadillas on-site!

Your choice (or mix it up!):

- Chicken & spinach on flour tortillas

- Steak & caramelized onions on cheese-jalapeno tortillas

Package includes (20) 10" quesadillas served with sour cream & your choice of two salsas. A Station Attendant/Cook will "tend bar" for one hour. Serves 20-30 people.

Tostada Flats Bar

\$30⁰⁰ per dozen

Delicious and fun - allow your guests to build their own flat! We'll create a spread including hard-shell corn flats, Garlic-Mashed Black Beans, Tinga, Salad Mix, Cabbage and Crema (a creamy flavorful Mexican drizzle).

Minimum order of two dozen.

A la Carte / Sides

Border Chips

Big Bag \$3⁷⁵ Box \$20⁰⁰

Salsas (your choice)

\$3³⁵ for 12 oz.

Border 🌶️

Pico de Gallo 🌶️

Roasted Corn & Black Bean (makes a great side salad!) 🌶️

Verde 🌶️🌶️

Chipotle 🌶️🌶️🌶️

Fuego 🌶️🌶️🌶️🌶️

Guacamole

\$5⁹⁵ Large

Mexican Rice & Black Beans

Bowl (Serves 8-10)

\$5⁵⁰

Pan (Serves 20-30)

\$12⁰⁰

Cookies Chocolate Chip • Chipotle Chocolate • Aztec Ginger

\$7⁸⁰ per dozen

