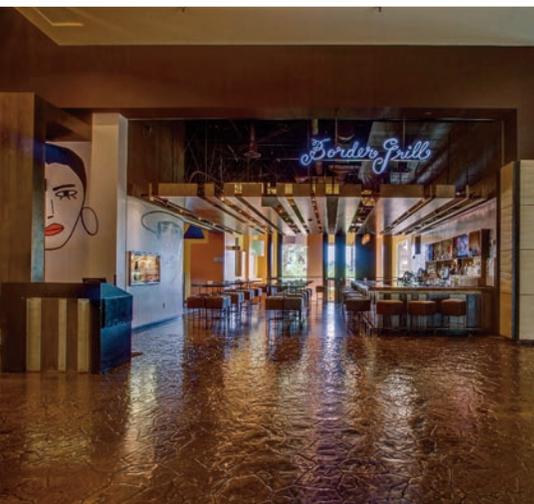




# BORDER GRILL EVENTS MANDALAY BAY

**CONTACT:** Serena J. Dominguez | 702.632.6951 | [serena.dominguez@bordergrill.com](mailto:serena.dominguez@bordergrill.com)





## PASSED APPETIZERS

minimum of 25 pieces  
per appetizer selection

**Light Appetizers** 4 to 5 pieces per person  
**Heavy Appetizers** 7 to 8 pieces per person  
**Unlimited** \$40 per person for 2 hours | select 5

**GUACAMOLE & SALSA TRIO** *preset on tables*  
tomatillo, arbol, smoky chipotle salsas 4/person

**MARKET QUESADILLA**  
mexican cheeses | market vegetables  
salsa verde 2.50/piece

**PAELLA RICE FRITTERS**  
smoked salmon | chorizo aioli 3.50/piece

**CHICKEN TINGA EMPANADAS**  
apple fresca | mole verde 2.50/piece

**PLANTAIN EMPANADAS**  
roasted plantain | black bean | poblano  
cotija cheese 2.50/piece

**ANGUS BEEF CROQUETTE**  
manchego cheese and potato croquette  
salsa verde 4/piece

**CHILE LIME SHRIMP**  
grilled baguette | tomato jam 3/piece

**BAJA CEVICHE**  
lime marinated sustainable seasonal  
fish and shrimp | tomato | jalapeño aioli 3/piece

**PIGS IN A BLANKET**  
chorizo | puff pastry | manchego cheese sauce  
sesame | whole grain mustard 2/piece

**BEEF BRISKET FLAUTAS**  
smoked shredded beef | sweet pickled peppers  
cilantro 2.50/piece

**CUBANO PANINI SLIDERS**  
cuban roasted pork | ham | swiss | pickles  
mustard 2.50/piece

**CARNITAS SOPE**  
mexican cheeses | black beans | pickled onions  
avocado spuma 2.50/piece

**FRIED CHICKEN MILANESA**  
caper aioli | cilantro and manchego salad 3/piece

**PANELA & HOJA SANTA SKEWERS**  
pickled mushrooms | piquillo confit 2.50/piece

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## BEVERAGE PACKAGES

all bar packages  
exclude shots

### LIMITED BRAND PACKAGE

**Two Hour Package** \$39 per person  
**Each Additional Hour** \$18 per person  
**Sparkling Wine Toast** add \$4 per person

#### BLANCO MARGARITA

chinaco blanco | fresh lime juice  
organic agave nectar

#### SPANISH SANGRIA

red or seasonal sangria wine | fresh fruit

#### BOTTLED BEERS

budweiser | bud light | coors light | miller lite  
tecate | corona | corona light | dos equis lager  
dos equis amber | pacifico | modelo especial  
negra modelo | victoria | firestone pale 31  
redbridge (gluten free) | o'doul's (non-alcoholic)

#### WINE BY THE GLASS

red | white wines

#### NON-ALCOHOLIC

soft drinks | juices | teas | coffees

### CALL BRAND PACKAGE

**Two Hour Package** \$44 per person  
**Each Additional Hour** \$19 per person  
**Sparkling Wine Toast** add \$4 per person

All items listed in Limited Brands plus the following:

#### CLASSIC MOJITO

light rum | muddled with fresh mint | lime | splash of soda

#### VODKA

seagrams | absolut | absolut vanilla | crystal head  
stoli | stoli flavors (blue, raspberry, orange)

#### GIN

beefeater | seagrams

#### RUM

bacardi light | captain morgan | captain black  
malibu | cruzan | cruzan flavored rums

#### BOURBON & SCOTCH

johnnie walker red | seagrams 7 | dewar's  
seagram's vo | jim beam

#### TEQUILA

herradura (plata, reposado, añejo) | sauza blue

#### LIQUEURS

bailey's | kahlua | sambuca

#### WINE BY THE GLASS

chardonnay | cabernet | pinot grigio | merlot | malbec

#### NON-ALCOHOLIC

fresh fruit liquado | seasonal fresh fruit lemonade  
virgin cocktails | pomegranate limeade (seasonal)  
watermelon lemonade (seasonal)

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## BEVERAGE PACKAGES

all bar packages  
exclude shots

### ULTIMATE BRAND PACKAGE

**Two Hour Package** \$49 per person

**Each Additional Hour** \$21 per person

**Sparkling Wine Toast** add \$4 per person

All items listed in Call Brands plus the following:

#### MARGARITAS

añejo | cadillac | seasonal fresh fruit margaritas

#### VODKA

belvedere | hangar one | ketel one

ultimat | grey goose

#### GIN

bombay sapphire | tanqueray

#### RUM

bacardi | zaya | captain morgan | malibu | atlantico  
cruzan single barrel | cruzan flavored rums

#### BOURBON & SCOTCH

glenfiddich | bulleit | crown royal | chivas | jameson  
maker's mark | macallan 10 year | jack daniels

#### BRANDY & COGNAC

christian brothers | hennessey

#### TEQUILA

cazadores | don julio | patron

#### LIQUEURS

amaretto di saronno | grand marnier

### MARGARITA STATION

add this hands-on experience to any beverage package and enjoy a personal bartender teaching your guests how to make our favorite margaritas

\$125 set-up fee | only available in addition to a beverage package

### PERSONAL TEQUILA TASTINGS

create a memorable experience for your guests. each tasting comes with a sample of all tequila ages (silver, reposado, añejo) along with a paired cocktail.

Select a tequila of your choice:

**Sauza Hornitos** \$45 per person

**Patron** \$55 per person

**Don Julio** \$65 per person

food pairing may be added for an additional charge

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## LUNCH MENU 1

\$31 per person  
does not include  
tax and service  
charge

### **SALAD** *select one | served family style*

#### **MEXICAN CHOPPED SALAD**

grilled corn | peppers | avocado | tomato | pinto beans  
apple | red onion | romaine | coriander vinaigrette

#### **ESQUITE SALAD**

corn | radish | jicama | spanish manchego  
baby gem lettuce | chipotle vinaigrette

### **TACO TRIO** *select three | served family style*

#### **CHICKEN**

citrus roasted chicken | guacamole | salsa fresca

#### **CARNE ASADA**

grilled steak | caramelized onion | guacamole | cilantro

#### **FISH TACOS ENSENADA**

grilled sustainable fish | avocado | grapefruit  
shredded young papaya | crema

#### **SPICY SHRIMP**

chipotle shrimp | guacamole | chipotle aioli  
cucumber jicama slaw

#### **WILD MUSHROOM**

garlic | black beans | guacamole  
salsa fresca | epazote aioli

#### **POTATO RAJAS**

roasted potatoes and peppers | guacamole  
cotija cheese | salsa fresca

### **SIDES** *served family style*

#### **GREEN RICE**

#### **ORGANIC BLACK BEANS**

#### **HANDMADE CORN TORTILLAS**

### **DESSERT 1**

\$3.50 per person | served family style

#### **COOKIE ASSORTMENT**

brownie bites | mexican sugar cookies  
salted chocolate chip cookies

### **DESSERT 2 & 3**

\$5 per person | select one | individually plated  
\$9 per person | select two | served family style

#### **SORBET CEVICHE**

seasonal sorbet | lime air

#### **COOKIES AND MILK**

salted chocolate chip cookies  
condensed milk ice cream

#### **TRES LECHE**

huckleberry sauce | raspberry meringue  
homemade condensed milk

#### **FLOURLESS CHOCOLATE ALMOND CAKE**

fudge sauce | almond ice cream  
banana | salted nuts

#### **CHURRO ICE CREAM SANDWICH**

housemade cinnamon churro | tequila berries  
salted cajeta ice cream

#### **ARROZ CON LECHE**

seasonal fruit | rice pudding | preserved orange  
caramel puffed rice

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## LUNCH MENU 2

\$37 per person  
does not include  
tax and service  
charge

**APPETIZERS** *select one | served family style*  
*two or more selections available for an additional charge*

**GUACAMOLE**  
hass avocado | cilantro | red onion | jalapeño | lime

**GREEN CORN TAMALES**  
sweet corn tamales | sour cream | salsa fresca

**QUESO FUNDIDO**  
oaxacan cheese | panish manchego | flour tortilla  
pickled mushrooms and peppers

**CHICKEN TINGA EMPANADAS**  
citrus chicken | chorizo | roasted poblano  
oaxacan cheese | apple slaw | pumpkin seed mole

**PERUVIAN CEVICHE TOSTADITAS**  
seasonal sustainable fish | cilantro | onions | jalapeño  
ginger chile sauce | plantain chips | avocado

**ENTREES** *select two | individually plated*

**JALAPEÑO BACON CARNITAS BURGER**  
ground pork | carnitas | bacon aioli | poblano relish

**GRILLED SKIRT STEAK**  
caramelized onions | poblano rajas | brussels sprouts

**CHICKEN POBLANO ENCHILADAS**  
mexican cheeses | salsa verde | charred corn  
poblano chiles | sautéed mushrooms

**SHRIMP TOSTADA**  
crispy corn tortilla | black beans | guacamole | crema  
tomato | red onion | cabbage | mexican cheeses

**CHILE RELLENO**  
roasted poblano pepper | mexican cheeses  
roja salsa | rice | black beans

**GRILLED CHICKEN TORTA**  
jalapeño bacon | avocado | saint andré cheese  
caramelized onions | pickled jalapeños | paprika fries

**DESSERT 1**  
\$3.50 per person | served family style

**COOKIE ASSORTMENT**  
brownie bites | mexican sugar cookies  
salted chocolate chip cookies

**DESSERT 2 & 3**  
\$5 per person | select one | individually plated  
\$9 per person | select two | served family style

**SORBET CEVICHE**  
seasonal sorbet | lime air

**COOKIES AND MILK**  
salted chocolate chip cookies  
condensed milk ice cream

**TRES LECHE**  
huckleberry sauce | raspberry meringue  
homemade condensed milk

**FLOURLESS CHOCOLATE ALMOND CAKE**  
fudge sauce | almond ice cream  
banana | salted nuts

**CHURRO ICE CREAM SANDWICH**  
housemade cinnamon churro | tequila berries  
salted cajeta ice cream

**ARROZ CON LECHE**  
seasonal fruit | rice pudding | preserved orange  
caramel puffed rice

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## DINNER MENU

3 course menu  
\$58 per person

4 course menu  
\$69 per person

does not include  
beverages, tax  
and service  
charge

### STARTERS

#### HOMEMADE TORTILLA CHIPS

#### BORDER SALSA TRIO

tomatillo | arbol | smoky chipotle salsas

#### BORDER GUACAMOLE *\$4 additional charge*

hass avocado | cilantro | red onion | jalapeño | lime

#### APPETIZERS *select one | served family style 2 or more selections available for an additional charge*

#### PLANTAIN EMPANADAS

roasted plantain | black beans  
poblano | cotija cheese

#### GREEN CORN TAMALES

creamy sweet corn | salsa fresca | sour cream

#### SOPES

choice of: chicken, yucatan pork, carne asada,  
or wild mushroom

#### PERUVIAN CEVICHE TOSTADITAS

lime | ginger | aji amarillo chile

#### POBLANO QUESADILLAS

roasted poblano peppers | mexican cheeses  
handmade flour tortilla

### SALAD *select one | individually plated*

#### MEXICAN CHOPPED SALAD

grilled corn | roasted peppers | avocado | tomato  
apple | pinto beans red onion | romaine lettuce  
coriander vinaigrette

#### TIJUANA KALE CAESAR

organic kale | crispy garlic | preserved lemon  
cotija cheese croutons

#### TOSTADA SALAD

crispy corn tortilla | roasted corn | black beans  
guacamole | tomato | red onion romaine | cabbage  
manchego, panela, cotija cheeses | crema

#### ESQUITE SALAD

corn | radish | jicama | spanish manchego  
baby gem lettuce | chipotle vinaigrette

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## DINNER MENU

3 course menu  
\$58 per person

4 course menu  
\$69 per person

does not include  
beverages, tax  
and service  
charge

**ENTREES** *select two | individually plated 3 or more selections available for an additional charge*

### YUCATAN PORK

achiote pork roasted in banana leaves | cilantro radish | pickled onions

### CHICKEN POBLANO ENCHILADAS

chipotle braised chicken | mexican cheeses salsa verde | charred corn | poblano chiles sautéed mushrooms

### GRILLED PORK CHOP \$3 additional charge

14 ounce pork chop | ancho chile honey glaze mashed boniato sweet potatoes | garlic seared greens

### GRILLED SKIRT STEAK

caramelized onions | poblano rajas | roasted tomato chimichurri

### PORTOBELLO MUSHROOM MULITAS

grilled portobello mushrooms | black beans roasted peppers | pickled onions | braised greens roasted tomato sauce | guacamole

### MAZATLAN FISH \$3 additional charge

pan seared seasonal sustainable fish | black quinoa ancho honey glaze | mango chile salsa seared garlic greens

### TECATE CARNITAS

slow roasted pork | red onion | cilantro | cucumber citrus slaw guacamole | handmade flour tortilla

### GAUCHO STEAK \$3 additional charge

bone in ribeye | crispy mushrooms | pickled peppers

### LIME MARINATED HALF CHICKEN

mary's organic chicken | mole verde broccoli de cicco

### CHILE RELLENO

roasted poblano | manchego, panela, cotija cheeses salsa roja | tomatillo salsa | rice | black beans

### DESSERT *select one | individually plated*

#### SORBET CEVICHE

seasonal sorbet | lime air

#### COOKIES AND MILK

salted chocolate chip cookies condensed milk ice cream

#### TRES LECHES

huckleberry sauce | raspberry meringue homemade condensed milk

#### FLOURLESS CHOCOLATE ALMOND CAKE

fudge sauce | almond ice cream banana | salted nuts

#### CHURRO ICE CREAM SANDWICH

housemade cinnamon churro | tequila berries salted cajeta ice cream

#### ARROZ CON LECHE

seasonal fruit | rice pudding | preserved orange caramel puffed rice

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## ACTION STATIONS

*a personal chef enhances the guest experience through education and entertainment*

*\$125 set-up fee per station / set-up price does not include cost for food per person*

## PAELLA STATION

### PAELLA DE MARISCO

cured spanish chorizo | mussels | bay scallops  
chipotle shrimp | clams | saffron risotto  
piquillo peppers | mexican oregano  
sweet peas | smoked paprika \$28

### PAELLA A LA VALENCIANA

citrus chicken | cured spanish chorizo  
saffron risotto | toasted almonds | cilantro  
oven dried tomatoes | tomato aioli \$26

## CEVICHE STATION

*all ceviches are made with seasonal, sustainable seafood*

**One Ceviche Option** \$14

**Two Ceviche Options** \$18

**Three Ceviche Options** \$22

### TUNA CRUDO

sweet chile ponzu | candied shishito peppers  
avocado chantilly | spicy taro root  
preserved grapefruit

### TRADITIONAL BAJA

citrus | roma tomato | jalapeño | coriander leaves  
sweet red onion | avocado | yellow corn tostada

### SPICY PERUVIAN

chile lime salt | plantain tostones | aji amarillo aioli  
crema | pickled onion

## CARVING STATION

### SMOKED PRIME RIB

classic prime rib | slow smoked | chipotle jus \$35

### ANCHO CHILE PORK LOIN

ancho chiles | cilantro | lime \$30

### GARLIC CILANTRO CHICKEN

extra virgin olive oil | garlic | cilantro \$28

### CUMIN GARLIC SKIRT STEAK

cumin | cilantro | garlic | jalapeño \$30

## SIDES *select two*

### RICE AND BEANS

### GRILLED CORN ESQUITE

### MASHED PURPLE PERUVIAN POTATOES

### ROASTED SEASONAL VEGETABLES

### CINNAMON INFUSED PLANTAINS

### DOUBLE BAKED POBLANO POTATO

### MEXICAN CHOPPED SALAD

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## ACTION STATIONS

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\$125 set-up fee per station | set-up price does not include cost for food per person

### TACO STATION

served with rice, organic beans, traditional garnishes  
select housemade corn or flour tortillas

**One Taco Option** \$35  
**Two Taco Options** \$40  
**Three Taco Options** \$45

### CITRUS GRILLED CHICKEN

### CARNE ASADA

### PORK CARNITAS

### AL PASTOR *additional charge*

### GRILLED OR BATTERED FISH

### THE WHOLE HOG \$45 per person

fire roasted, mesquite smoked whole suckling pig done "taco style" or "bbq style" served with traditional garnishes, sauces and sides for each  
please call for details

### PASSED ICE CREAM & SORBET CONES

**Chef's Selection of Two Flavors** \$6  
**Chef's Selection of Three Flavors** \$9

### THE SUGAR BAR *starting at \$15 per person*

*an assortment of unique sweets and candy designed to fit your event color scheme  
please call for details*

### CHURRO TOT STATION

*display station only | set-up fee does not apply*

**Chef's Selection of Two Churro Flavors** \$8  
**Chef's Selection of Three Churro Flavors** \$10

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## CELEBRITY CHEFS

### MARY SUE MILLIKEN & SUSAN FENIGER

*Co-Chef/Owners, Border Grill Restaurants & Truck  
Chefs, restaurateurs, cookbook authors, & TV personalities  
"Top Chef Masters" & "Too Hot Tamales"*

Mary Sue Milliken and Susan Feniger are co-chef/owners of the popular, critically acclaimed Border Grill restaurants serving modern Mexican food in Los Angeles, LAX Airport, and Las Vegas at Mandalay Bay Resort & Casino and The Forum Shops at Caesars. The Border Grill Trucks can be found on the streets of Southern California and beyond cooking gourmet tacos, quesadillas, ceviche, and more.

Pioneers of world cuisine with the creation of City Café and CITY Restaurant in Los Angeles in the 1980s, Mary Sue and Susan are also well known as Food Network's dynamic "Too Hot Tamales," and from Bravo's "Top Chef Masters." For nearly 30 years, the two have remained preeminent ambassadors of authentic Mexican cuisine, setting the standard for gourmet Mexican fare and authoring five cookbooks together, including *Cooking with Too Hot Tamales*, *Mesa Mexicana*, and *City Cuisine*.

Active members of the community, Mary Sue and Susan play leading roles in many charities, notably Share Our Strength and the Scleroderma Research Foundation. In addition, they are passionate about the environment and lead the culinary industry with eco-friendly policies at the Border Grill restaurants and Truck, including serving only sustainable seafood as part of the Monterey Bay Aquarium Seafood Watch program. In 2013, Mary Sue and Susan received the California Restaurant Association's Lifetime Achievement award, just the third time this prestigious honor was presented to a woman, and were welcomed into the Menu Masters Hall of Fame in 2014.

For more information about Mary Sue and Susan, visit [bordergrill.com](http://bordergrill.com).

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## ABOUT

### MODERN MEXICAN CUISINE

Border Grill Chef/Owners Mary Sue Milliken and Susan Feniger believe “modern Mexican” cuisine should be light and healthful, with a large dose of flavor. They favor a fresh take on authentic Mexican fare, featuring traditional meats, poultry, and seafood enhanced by lots of fruits and vegetables, herbs, fresh salsas, rice, beans, and handmade tortillas.

### SUSTAINABILITY

Border Grill Co-Chef/Owners Mary Sue Milliken and Susan Feniger have always been champions of the environment and in recent years have stepped up their efforts with a host of environmentally-friendly policies at their restaurants. In Los Angeles, Border Grill uses organic long grain rice, black beans, as well as beef, lamb, and uncured pork raised without hormones and antibiotics. We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

In addition, Border Grill developed a program called “Good for the Planet, Good for You” giving guests the opportunity to choose dishes made with at least 80% plant-based ingredients. Because 18% of greenhouse gas emissions come from livestock - more than from transportation - and Americans eat about twice as much of the daily protein recommended by the USDA, Border Grill is encouraging guests to get meat out of the center of the plate and build the meal around vegetables, grains, beans, salads, and fruit

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