

## 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)