



GRILL CATERING

ALL DISHES ARE PORTIONED
TO SERVE 5 PEOPLE.

APPETIZERS

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa **\$35**

CLASSIC FRONTERA CEVICHE

Pacific albacore, lime, tomatoes, olives, cilantro, green chile **\$50**

FRONTERA SALAD

Little Gem salad, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons **\$30**

CAESAR CARDINI'S ORIGINAL SALAD

Little Gem romaine, classic dressing (*Baja olive oil, Dijon mustard, garlic, Worcestershire*), dry jack cheese, black pepper croutons **\$30**

SMOKED CHICKEN TAQUITOS

Crispy smoked chicken taquitos, black beans, homemade crema, roasted tomatillo salsa, fresco cheese **\$40**

TAKE & BAKE QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas **\$40**

SIDES

TRADITIONAL BLACK BEANS

\$15

GULF-STYLE WHITE RICE

\$15

FRIED SWEET PLANTAINS

Homemade crema & fresh cheese **\$20**

RUSTIC MASHED POTATOES

Añejo cheese, knob onions **\$15**

HANDMADE HEIRLOOM CORN TORTILLAS

\$10 per dozen

SALSA BY THE PINT

Choice of: three chile *or* roasted tomatillo salsa **\$12**

Habanero salsa **\$18**

DESSERT

FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$12 per slice, \$60 per pie**

CLASSIC FLAN

Mexican caramel custard, pecan polvorones **\$8 per piece**

CHOCOLATE-HAZELNUT COOKIES

\$30 per 10 cookies

COCKTAILS 16oz serves 3, 32oz serves 6

TOPOLO MARGARITA

Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada **\$45 16oz, \$65 32oz**

MEZCAL MARGARITA

Wahaka joven mezcal, housemade limonada, Grand Marnier, Peychaud's bitters **\$50 16oz, \$75 32oz**

TACO BAR

Includes handmade heirloom corn tortillas, poblano rajas, knob onions, and two salsas. **3 tacos per person.**

Choice of:

CREEKSTONE SKIRT STEAK

Marinated in garlic & spices **\$100**

CHICKEN BREAST

Marinated with fruit vinegar, garlic & spices **\$80**

PORK COLLAR

Marinated with red chile adobo & caramelized pineapple **\$80**

SHRIMP

Marinated with roasted garlic mojo **\$100**

WOOD-GRILLED PORTOBELLO MUSHROOM

Marinated with garlic, spices, & agave nectar **\$70**

ENTREES

PUEBLA-STYLE ENCHILADAS

Homemade corn tortillas, heritage breed chicken, mole poblano, black beans **\$100**

ENFRIJOLADAS CON CHORIZO

Handmade tortillas doused with rich black bean sauce, homemade chorizo & crema, salsa verde, añejo cheese, sweet plantains, Gulf-style white rice **\$120**

ENCHILADAS A LA PLAZA

Pan-seared, red chile-dipped homemade tortillas, marinated potatoes & carrots, roasted shiitake mushrooms, tangy Napa cabbage, crumbled fresco cheese **\$125**

CRISPY DUCK CARNITAS

Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole **\$185**

POLLO Y RAJAS CON CREMA

Wood-grilled Amish chicken breast, roasted poblanos & caramelized onions simmered with crema, roasted potatoes & lacinato kale, crispy chicken chicharron **\$125**

CAMARONES A LA DIABLA

Wood-grilled Florida pink shrimp, red chile diablo sauce (*guajillo, garlic, Tamazula, butter*), Gulf-style white rice, crispy onions **\$185**

**Pick up and drop off available.
Delivery fee is determined
based on location.**

**Contact Jane at
jtrychta@fronteragrill.net
to plan your next catering order!**