CATERING

DESSERTS

SERVES 10 PEOPLE
CHOCOLATE HAZELNUT COOKIE / 10 cookies / 40.00
CHURROS / 10 churros / 35.00
GANACHE / bean-to-cup chocolate for dipping / 15.00

DRINKS

SERVES 10 PEOPLE
Cups & ice available upon request!
CLASSIC AGUA FRESCA 40.00
Limona or Jamaica
AGUA DEL DIA 50.00
Fresh fruit cooler, changes daily
MEXICAN COKE 5.00/ each
made in Mexico with real cane sugar
MEXICAN SQUIRT 5.00/ each

GET THE FIESTA STARTED!
Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!
XOCO MARGARITA
Libélula joven tequila, Combier d’Orange, housemade limonada
32oz (Makes 6 drinks) 65.00
LIME & SALT KIT 10.00

PLAN YOUR NEXT PERFECT FIESTA!
Contact us our at catering@fronteragrill.net or visit us at xocotogo.com

FOR PICKUP AND DELIVERY
24 hour advanced notice required so we can provide what you need, when you need it! Pick-up or delivery available. Delivery within 5 mile radius. Delivery fee may vary. 40.00

SUPPLIES

PLATES AND UTENSILS
1.50 /p.p
TONGS, SERVING SPOONS
2.00 each

GROUPS • MEETINGS • PARTIES

PLAN YOUR NEXT PERFECT FIESTA!

Group • Meet • Party

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Plan Your Next Perfect Fiesta!
TORTA LUNCH BOX
$25.00
Includes:
• 1/2 selected torta choose from list below
• Side of guacamole with just-made tortilla chips
• Small salad with avocado-lime dressing
• Chocolate hazelnut cookie

CHOICE OF TORTA

MILANESA
Crispy chicken, artisan Jack cheese, pickled jalapeños, red onions, napa cabbage, tomatillo-avocado salsa, black bean spread.

GOLDEN EGGPLANT
Crispy eggplant, roasted tatume squash, smoky salsa negra, arugula, artisan Jack cheese, queso añejo, black bean spread.

PEPITO
Braised Creekstone short ribs, caramelized onion, artisan Jack cheese, pickled jalapeños, black bean spread.

CUBANA
Smoked Gunthorp Farms pork loin, bacon, avocado, spicy morita, artisan Jack cheese, chipotle mustard, black bean spread.

All prices are subject to change without notice.

TACO BAR
$80.00/20 tacos
SERVES 5 PEOPLE
4 tacos per person
Includes:
• Choice of fillings & toppings
• Handmade heirloom corn tortillas
• Freshly made salsa
• Garnish of onions, cilantro & limes

CHOICE OF FILLING

CARNITAS
Golden pork carnitas
Topping: tomatillo-avocado salsa

CHICKEN TINGA
Grilled chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions.
Topping: fresco cheese

CREAMY CAULIFLOWER
Roasted, bright-colored cauliflower, creamy roasted poblanos.
Topping: fresco cheese

BEEF BARBACOA
Slow-cooked red chile beef barbacoa.
Topping: cabbage-radish slaw mix with añejo cheese

OAXACAN FISH +$10/PP
Red chile grilled Florida mahi mahi, tamazula salsa.
Topping: crispy onions & chipotle mayo

GUACAMOLE BAR
SERVES 10 PEOPLE
Guacamole bar includes XOCO’s signature guacamole topped with onion & cilantro. Just-made tortilla chips. 60.00
ADD TOPPINGS 5.00 each
• fresh tomatoes
• smoky bacon
• grilled onions
• fresco cheese
• chicharrón
• roasted poblano
• pepitas (Mexican pumpkin seeds)

SIDES
SERVES 10 PEOPLE

XOCO SALAD 30.00
Romaine, arugula, marinated black beans, grilled onions, crispy tortilla threads
On the side: avocado-lime dressing

GULF-STYLE RICE PILAF 30.00

TRADITIONAL BLACK BEANS 35.00

EXTRA TORTILLAS 10.00
20 handmade heirloom corn tortillas

CORN TORTILLA CHIPS 15.00

GREEN SALSA 10.00
3-chile salsa

HABANERO SALSA 15.00