CATERING

DRINKS

MEXICAN COKE 4.00
made in Mexico with real cane sugar

MEXICAN SQUIRT 4.00
made in Mexico with real cane sugar

AGUA DEL DIA 3.25
fresh fruit cooler, changes daily

LIMONADA 3.25
classic limeade

AGUA DE JAMAICA 3.25
hibiscus flower tea with lemongrass

GET THE FIESTA STARTED!

Ice, punch bowl, cups available upon request!

PUNCH BOWL MARGARITA
MAKES 20 DRINKS 175.00
MAKES 40 DRINKS 250.00

DESSERTS

SERVES 10 PEOPLE

CHOCOLATE HAZELNUT COOKIE / 10 cookies / 28.00

CHURROS / 10 churros / 18.00
/LARGE bean-to-cup chocolate ganache for dipping / 10.00

SUPPLIES

PLATES AND UTENSILS 1.00/person

TONGS, SERVING SPOONS 2.00 each

PLAN YOUR NEXT PERFECT FIESTA!

Contact us our at catering@froneragrill.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 20.00
TORTA LUNCH BOX

Includes 1/2 torta, side of guacamole, just-made tortilla chips, small salad with avocado-lime dressing & chocolate hazelnut cookie. **18.00**

**CHOICE OF TOR TA**

**MILANESA** crispy Gunthorp Farms chicken, artisan Jack cheese, tomatillo-avocado salsa

**COCHINITA PIBIL** wood-roasted Gunthorp suckling pig, achiote, black beans, pickled onion, habanero salsa

**GOLDEN EGGPLANT** crispy eggplant, roasted tatume squash, smokey salsa negra, arugula, Artisan jack cheese, queso añejo, and black beans

**PEPITO** braised Creekstone short ribs, caramelized onion, artisan Jack cheese, black beans, pickled jalapeños

**CUBANA** smoked Gunthorp Farms pork loin, bacon, artisan Jack cheese, chipotle mustard

**GUACAMOLE BAR**

**SERVES 10 PEOPLE**

Guacamole bar includes XOCO’s signature guacamole, tomatillo salsa, 3-chile salsa, chips, and your choice of 2 toppings. **40.00**

**CHOOSE TWO**

- fresh tomatoes
- smoky bacon
- grilled onions
- fresco cheese
- chicarrón
- roasted poblano
- pepitas (Mexican pumpkin seeds)

Additional toppings **5.00** each

**SIDES**

**EACH ITEM SERVES 10 PEOPLE**

**SIKIL PAK 25.00**
creamy Yucatecan pumpkin seed-habanero dip. Tortilla chips, cucumber & jicama for dipping. Additional toppings **10.00** each

**XOCO SALAD 25.00**
romaine, arugula, marinated black beans, crispy tortilla threads, avocado-lime dressing, grilled onions

**EXTRA TORTILLAS 7.00**
20 handmade heirloom corn tortillas

**GULF-STYLE RICE PILAF 40.00**

**CHARRO BEANS 70.00**
vegetarian beans available upon request

All prices are subject to change without notice.

**TACO BAR**

**SERVES MINIMUM OF 10 PEOPLE**
Must be ordered in increments of 5

**2 TACOS**

**CHOICE OF 1 PROTEIN**
(10.00 / person)

**4 TACOS**

**CHOICE OF 2 PROTEINS**
(15.00 / person)

**CHOOSE YOUR PROTEIN**

**CARNITAS** ultra tender, slow-cooked Gunthorp pork shoulder. **On the side:** cilantro, onion, salsa verde

**CHICKEN TINGA** grilled Gunthorp Farms chicken, chipotle-tomato sauce, local potatoes, caramelized onions. **On the side:** fresco cheese, avocado, 3-chile salsa

**COCHINITA PIBIL** achiote-marinated, Gunthorp Farms suckling pig. **On the side:** black beans, pickled onion, habanero salsa

**RED CHILE VEGETABLE**
garlicky woodland mushrooms, zucchini, black beans, guajillo-garlic mojo. **On the side:** fresco cheese, onions, cilantro, 3-chile salsa

**SHORT RIB** braised Creekstone short rib. **On the side:** salsa “huevona,” avocado, cabbage-radish “slaw,” añejo cheese

Any additional proteins **5.00** / person
2 additional tacos **5.00** / person
4 additional tacos **10.00** / person

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