

DRINKS

MEXICAN COKE 5.00

made in Mexico with real cane sugar

MEXICAN SQUIRT 5.00

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AGUA DEL DIA 4.00

fresh fruit cooler, changes daily

LIMONADA 4.00

classic limeade

AGUA DE JAMAICA 4.00

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 / **30.00**

CHURROS / 10 churros / **20.00**

GANACHE/bean-to-cup chocolate for dipping / **15.00**

SUPPLIES

PLATES AND UTENSILS

1.50 /person

TONGS, SERVING SPOONS

2.00 each

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. **35.00**



GROUPS • MEETINGS • PARTIES

CATERING

GROUPS • MEETINGS • PARTIES



by rick bayless

TORTA LUNCH BOX

Includes 1/2 torta, side of guacamole, just-made tortilla chips, small salad with avocado-lime dressing & chocolate hazelnut cookie. **22.00**

CHOICE OF TORTA

MILANESA Heritage breed 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.

GUACAMOLE BAR

SERVES 10 PEOPLE

Guacamole bar includes XOCO's signature guacamole, tomatillo salsa, 3-chile salsa, chips, and your choice of 2 toppings. **60.00**

CHOOSE TWO

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

Additional toppings 5.00 each

SIDES

EACH ITEM SERVES 10 PEOPLE

XOCO SALAD 30.00

romaine, arugula, marinated black beans, grilled onions

On the side: crispy tortilla threads, avocado-lime dressing,

GULF-STYLE RICE PILAF 30.00

TRADITIONAL BLACK BEANS

30.00

EXTRA TORTILLAS 8.00

20 handmade heirloom corn tortillas

CORN TORTILLA CHIPS 10.00

GREEN SALSA 8.00

roasted tomatillo & serrano chile

RED SALSA 8.00

3- chile salsa

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 PROTEIN
(16.00/ person)

CHOOSE YOUR PROTEIN

CARNITAS golden pork carnitas.
On the side: onion, cilantro, guacamole, green tomatillo salsa

CHICKEN TINGA Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions.
On the side: fresco cheese, avocado, 3-chile salsa

RED CHILE VEGETABLE

wood roasted vegetables (eggplant, shitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese.
On the side: goat cheese, raddish, 3-chile salsa

BEEF BARBACOA

Slow-cooked beef barbacoa, spicy grill-roasted tomato salsa, añejo cheese, cabbage-radish "slaw," avocado
On the side: añejo cheese, cabbage radish "slaw", avocado, grill- roasted tomato salsa

Any additional proteins 5.00/person

2 additional tacos 6.00/person

4 additional tacos 12.00/person