

DRINKS

MEXICAN COKE 5.00

made in Mexico with real cane sugar

MEXICAN SQUIRT 5.00

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SERVES 10 PEOPLE

Cups & ice available upon request!

CLASSIC AGUA FRESCA 40.00

limeade or hibiscus flower tea with lemongrass

AGUA DEL DIA 50.00

fresh fruit cooler, changes daily

GET THE FIESTA STARTED!

HOUSEMADE MARGARITA

Bottled and sealed in-house in an easy to pour glass bottle. ¡Salud!

32oz (Makes 6 drinks) **65.00**

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

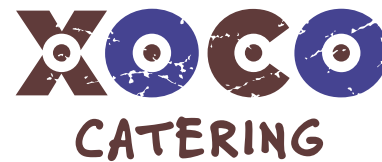
2.00 each

PLAN YOUR NEXT PERFECT FIESTA!

Contact us our at
catering@fronteragrill.net or
visit us at xocotogo.com

FOR PICKUP AND DELIVERY

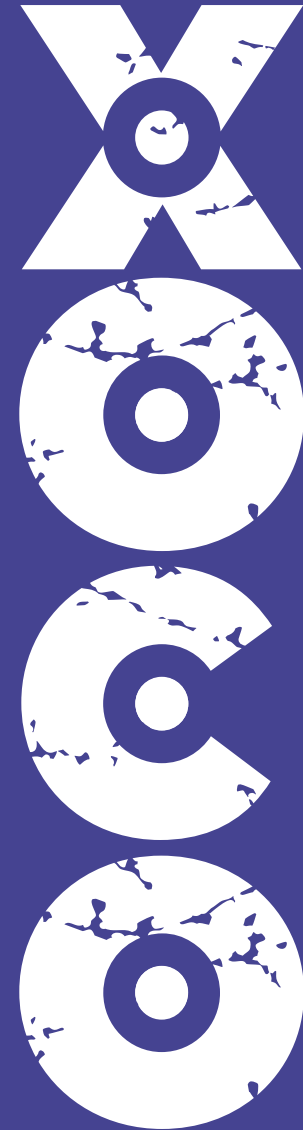
24 hour advanced notice required so we can provide what you need, when you need it! Pick-up or delivery available. Delivery within 5 mile radius. Delivery fee may vary. **40.00**



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 includes XOCO's signature guacamole & corn chips, onion & cilantro. **60.00**

ADD TOPPINGS 5.00 each

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

SIDES

EACH ITEM 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 30.00

EXTRA TORTILLAS 8.00

20 handmade heirloom corn tortillas

CORN TORTILLA CHIPS 10.00

GREEN SALSA 10.00

roasted tomatillo & serrano chile

RED SALSA 10.00

3- chile salsa

TACO BAR

SERVES MINIMUM OF 10 PEOPLE

Must be ordered in increments of 5

4 TACOS

CHOICE OF 2 PROTEINS
(16.00/ person)

Includes: 1 green, 1 red salasa & limes

CHOOSE YOUR PROTEIN

CARNITAS golden pork carnitas.
On the side: guacamole

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

RED CHILE VEGETABLE
wood roasted vegetables (eggplant, shitakes, cauliflower), spicy-sweet black chipotle salsa, fresh goat-cheese.
On the side: goat cheese

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

ANY ADDITIONAL PROTEINS

Must be ordered in increments of 5

12.00/person
