

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 / **25.00**

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

SUPPLIES

PLATES AND UTENSILS

1.50 /person

TONGS, SERVING SPOONS

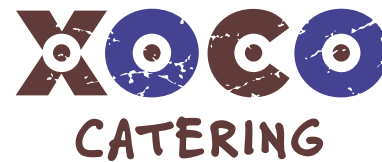
2.00 each

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

\$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

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.

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: guacamole

CHICKEN TINGA

Heritage breed chicken, smoky chipotle-tomato sauce, local potatoes, caramelized onions.

Topping: fresco cheese

RED CHILE VEGETABLE

Woodroasted vegetables (potatoes, shiitakes, cauliflower), pasilla salsa.

Topping: añejo cheese

BEEF BARBACOA

Slow-cooked red chile beef barbacoa.

Topping: cabbage-radish slaw with añejo cheese

OAXACAN FISH

+\$10

Red chile poached fish

Toppings chipotle mayo & crispy onions

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 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
