

## DRINKS

### MEXICAN COKE 5.00

made in Mexico with real cane sugar

### MEXICAN SQUIRT 5.00

made in Mexico with real cane sugar

#### 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

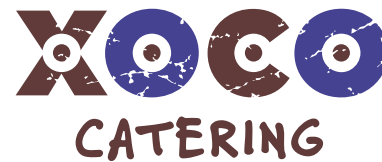
2.00 each

## PLAN YOUR NEXT PERFECT FIESTA!

Contact us our at  
[catering@fronteragrill.net](mailto:catering@fronteragrill.net) or  
visit us at [xocotogo.com](http://xocotogo.com)

#### FOR PICKUP AND DELIVERY

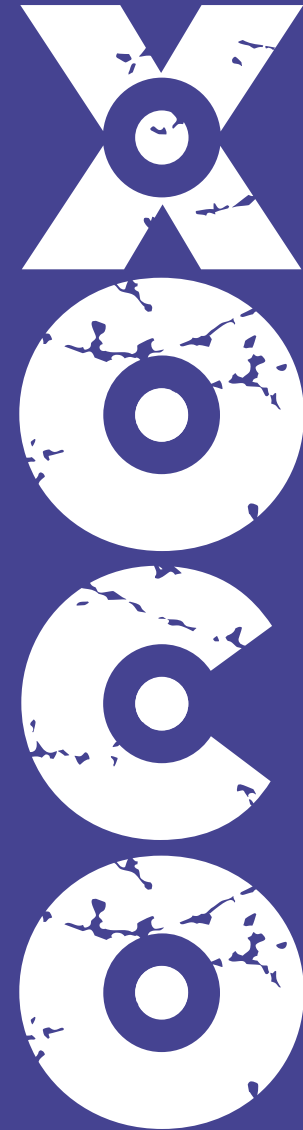
24 hour advanced notice required so we can provide what you need, when you need it! Pick-up or delivery available. Delivery within 5 mile radius. Delivery fee may vary. **40.00**



GROUPS • MEETINGS • PARTIES

# CATERING

GROUPS • MEETINGS • PARTIES



by rick bayless

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## 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

#### CREAMY CAULIFLOWER

Roasted, bright-colored cauliflower, creamy roasted poblanos.

Topping: fresco 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

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