



# GRILL CATERING

ALL DISHES ARE PORTIONED  
TO SERVE 5 PEOPLE.

## APPETIZERS

### GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile salsa & roasted tomatillo salsa **\$35**

### CLASSIC FRONTERA CEVICHE

Pacific albacore, lime, tomatoes, olives, cilantro, green chile **\$50**

### FRONTERA SALAD

Little Gem salad, grilled garlic-chive dressing (*green chile, lime*), Jack cheese, buttery black pepper croutons **\$30**

### CAESAR CARDINI'S ORIGINAL SALAD

Little Gem romaine, classic dressing (*Baja olive oil, Dijon mustard, garlic, Worcestershire*), dry jack cheese, black pepper croutons **\$30**

### SMOKED CHICKEN TAQUITOS

Crispy smoked chicken taquitos, black beans, homemade crema, roasted tomatillo salsa, fresco cheese **\$40**

### TAKE & BAKE QUESO FUNDIDO

Samuel's artisan Jack cheese, roasted peppers, homemade chorizo, heirloom corn tortillas **\$40**

## SIDES

### TRADITIONAL BLACK BEANS

**\$15**

### GULF-STYLE WHITE RICE

**\$15**

### FRIED SWEET PLANTAINS

Homemade crema & fresh cheese **\$20**

### RUSTIC MASHED POTATOES

Añejo cheese, knob onions **\$15**

### HANDMADE HEIRLOOM CORN TORTILLAS

**\$10 per dozen**

### SALSA BY THE PINT

Choice of: three chile *or* roasted tomatillo salsa **\$12**

Habanero salsa **\$18**

## DESSERT

### FRONTERA'S CHOCOLATE PECAN PIE

Kahlúa whipped cream **\$12 per slice, \$60 per pie**

### CLASSIC FLAN

Mexican caramel custard, pecan polvorones **\$8 per piece**

### CHOCOLATE-HAZELNUT COOKIES

**\$30 per 10 cookies**

## COCKTAILS 16oz serves 3, 32oz serves 6

### TOPOLO MARGARITA

Espolón reposado tequila, Royal Combier orange liqueur, housemade limonada **\$45 16oz, \$65 32oz**

### MEZCAL MARGARITA

Wahaka joven mezcal, housemade limonada, Grand Marnier, Peychaud's bitters **\$50 16oz, \$75 32oz**

## TACO BAR

Includes handmade heirloom corn tortillas, poblano rajas, knob onions, and two salsas. **3 tacos per person.**

Choice of:

### CREEKSTONE SKIRT STEAK

Marinated in garlic & spices **\$100**

### CHICKEN BREAST

Marinated with fruit vinegar, garlic & spices **\$80**

### PORK COLLAR

Marinated with red chile adobo & caramelized pineapple **\$80**

### SHRIMP

Marinated with roasted garlic mojo **\$100**

### WOOD-GRILLED PORTOBELLO MUSHROOM

Marinated with garlic, spices, & agave nectar **\$70**

## ENTREES

### PUEBLA-STYLE ENCHILADAS

Homemade corn tortillas, heritage breed chicken, mole poblano, black beans **\$100**

### ENCHILADAS NORTEÑAS

Heirloom corn tortillas, braised Creekstone Farms beef short rib, roasted tomato-serrano sauce, Samuel's artisan cheese, black beans **\$120**

### ENCHILADAS DE CALABAZA

Homemade corn tortillas, roasted butternut, winter greens (*mustard, kale, collards*) and local huitlacoche, ancho-cashew pipián, shaved dry jack cheese, black beans **\$125**

### CRISPY DUCK CARNITAS

Gunthorp farms pasture-raised duck carnitas, charred tomatillo-serrano chile salsa, chiles torreados, black beans, guacamole **\$185**

### POLLO EN GUAJILLO-ARÀNDANO

Wood-grilled Amish chicken, guajillo-cranberry sauce, brown-butter butternut mash, charred Brussels, red chile cranberries chile **\$125**

### CAMARONES EN SALSA MACHA

Wood-grilled Florida pink shrimp, salsa macha (*arbol & guajillo chiles, peanuts, garlic, olive oil, rich lobster stock*), Gulf-style white rice, grilled knob onions **\$185**

### SALMÓN, MOLE DE CACAHUATE

Wood-grilled Faroe Islands salmon, red peanut mole (*ancho chile, tomatoes, peanuts, sweet spices, red wine*), red chile rice, sunflower shoots with toasted peanut oil **\$185**

**Pick up and drop off available.  
Delivery fee is determined  
based on location.**

**Contact Jane at  
[jtrychta@fronteragrill.net](mailto:jtrychta@fronteragrill.net)  
to plan your next catering order!**