

DRINKS

SERVES 10 PEOPLE

Cups & ice available upon request!

CLASSIC AGUA FRESCA 40.00

Limonada or Jamaica

AGUA DEL DIA 50.00

Fresh fruit cooler, changes daily

MEXICAN COKE 5.00/ each

made in Mexico with real cane sugar

MEXICAN SQUIRT 5.00/ each

GET THE FIESTA STARTED!

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

XOCO MARGARITA

Libélula joven tequila, Combier d'Orange, housemade limonada

32oz (Makes 6 drinks) 65.00

LIME & SALT KIT 10.00

DESSERTS

SERVES 10 PEOPLE

CHOCOLATE HAZELNUT COOKIE / 10 cookies / 40.00

CHURROS / 10 churros / 30.00

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

SUPPLIES

PLATES AND UTENSILS

1.50 /p.p

TONGS, SERVING SPOONS

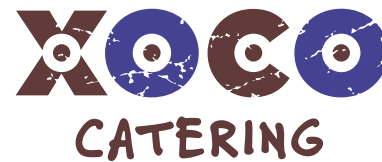
2.00 each

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

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: tomatillo-avocado salsa

CHICKEN TINGA

Grilled 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

MAHI MAHI

+\$10/PP

Serrano-marinated fish, almond-thickened green mole.
Toppings pickled manzano chile mix

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 35.00

EXTRA TORTILLAS 10.00

20 handmade heirloom corn tortillas

CORN TORTILLA CHIPS 15.00

GREEN SALSA 10.00

Roasted tomatillo & serrano chile

RED SALSA 10.00

3-chile salsa

HABANERO SALSA 15.00
