



Catering Menu

All dishes serve 5 people

TIME-HONORED STARTERS

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime. Served with homemade tortilla chips, three chile & roasted tomatillo salsa \$48

CLASSIC FRONTERA CEVICHE

Pacific albacore, lime, tomatoes, olives, cilantro, green chile \$48

FRONTERA SALAD

Little Gem salad, Jack cheese, buttery black pepper croutons. Choice of grilled garlic-chive dressing (*green chile, lime*) or Classic Caesar dressing (*Baja olive oil, Dijon mustard, garlic, Worcestershire*) \$58

TAQUITOS BAÑADOS (3 per person)

Crispy taquitos (*smoked chicken & bean filling*), tomatillo salsa, homemade crema & fresco cheese \$45

WOOD GRILLED MEATS FOR MAKING TACOS

3 tacos per person \$110

Includes handmade heirloom corn tortillas, poblano rajas, and two salsas.

Choice of:

CREEKSTONE FLANK STEAK

Marinated in garlic & spices

CHICKEN BREAST

Marinated with fruit vinegar, garlic & spices

PORK COLLAR

Marinated with red chile adobo & caramelized pineapple

PORTOBELLO MUSHROOM

Marinated with garlic, spices, & agave nectar

COCKTAILS

16oz serves 3; 32oz serves 6

TOPOLO MARGARITA

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

MEZCAL MARGARITA

Wahaka joven mezcal, Grand Marnier, Peychaud's bitters housemade limonada

CLASSIC REGIONAL SPECIALTIES

\$115

PUEBLA-STYLE ENCHILADAS (2 per person)

Handmade corn tortillas, Amish country chicken (caramelized onions), homemade mole poblano, crunchy garnishes

TRADITIONAL CRISPY PORK CARNITAS

Handmade heirloom corn tortillas, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa

+\$40 Duck Carnitas (1 duck leg per person)

CONCHINITA PIBIL

Slow-cooked Gunthorp Farms pork shoulder, rich pan juices, rajas, pickled onions. Includes handmade heirloom corn tortillas.

Please ask about our current menu of family-styled seasonal specialties.

SIDES AND EXTRAS

RUSTIC MASHED POTATOES

Añejo cheese, knob onions \$15/half pan

FRIED SWEET PLANTAINS

Homemade crema & cheese \$17/half pan

TRADITIONAL BLACK BEANS \$15/quart

GULF-STYLE WHITE RICE \$15/quart

HOUSEMADE SALSA \$22/pint

Choice of: three chile, roasted tomatillo salsa or Habanero salsa

LIME WEDGES \$15/quart

HANDMADE HEIRLOOM CORN TORTILLAS \$10/dz

GRILLED GÜERO CHILES \$20/half pan

GRILLED KNOB ONIONS \$10/half pan

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

Pick up and drop off available.

Delivery fee is determined based on location.

Contact Jen Fite at jfite@fronteragrill.net to plan your next catering order!