



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**

TAQUITOS BAÑADOS

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

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

Handmade corn tortillas, Amish country chicken (*caramelized onions*), homemade mole poblano (*27 ingredients*), crunchy garnishes **\$100**

ENCHILADAS AL GUAJILLO

Braised Nichols Farm greens (*black beans, spigarello & kale*), local lions mane mushrooms, guajillo chile sauce (*grilled onions, roasted garlic, spices*), crispy onions, añejo cheese **\$125**

CARNITAS DE PATO

Crispy duck carnitas, guacamole, verduras en escabeche (*pickly manzano & jalapeño chiles, white onion, Napa cabbage*), black beans, roasted tomatillo salsa **\$185**

POLLO EN CREMA DE FLORES

Wood-grilled Amish-country chicken breast, squash blossom crema (*güero chiles, garlic*), huitlacoche (*corn mushroom*) tamal, roasted poblanos, rooftop pak choy **\$125**

CAMARONES CON ESQUITES

Red chile-marinated grilled Florida pink shrimp, brothy Three Sisters Farm corn esquites (*lime juice, epazote, butter, cob stock*), Chef Richard's special mayo, añejo cheese **\$185**

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 Jane at jtrychta@fronteragrill.net
to plan your next catering order!