

BEYOND THE BORDER

EST. 2013
SOUTH SAN FRANCISCO,
CALIFORNIA

CATERING SERVICES

- FOOD TRUCKS
- BUFFETS
- ALCOHOL LICENSED BARS
- STAFFING
- RENTALS
- DROP OFF
- BRANDED MARKETING SERVICES

*"FROM OUR
KITCHEN TO
YOUR
CELEBRATION"*



TRUCK MENU'S & PACKAGES

PERFECT FOR PRIVATE
& CORPORATE EVENTS



TRUCK PACKAGES

FIESTA PACKAGE

ENTREE, SIDE, DESSERT & DRINK

STANDARD PACKAGE

ENTREE, SIDE, DRINK

STARTER PACKAGE

ENTREE, SIDE OR DESSERT

QUICK PACKAGE

ENTREE, DRINK

SIMPLE PACKAGE

ENTREE

ENTREE'S



TACOS 🌮 (GF, D)

THREE TACOS ON SOFT CORN TORTILLAS, SOUR CREAM, PICO DE GALLO SALSA, AVOCADO SAUCE, LIME, AND CHOICE OF SIDE.



BTB BURRITO 🌯 (G, D)

FLOUR TORTILLA, BLACK BEANS, RICE, SOUR CREAM, JACK CHEESE, PICO DE GALLO SALSA, GUACAMOLE, AVOCADO SAUCE.



BORDER BOWL 🍲 (GF, D)

BLACK BEANS, RICE, SOUR CREAM, PICO DE GALLO SALSA, CUCUMBERS, PEPPERS, ONIONS, ZUCCHINI, AVOCADO SAUCE, PICKLED ONIONS.



QUESADILLA 🥞 (D, G)

GRILLED FLOUR TORTILLA STUFFED WITH CHEDDAR JACK CHEESE, SERVED WITH SOUR CREAM, PICO DE GALLO SALSA, CHIPOTLE LIME HOT SAUCE AND CHOICE OF SIDE.



BTB SALAD 🥗 (D)

MIXED GREENS, CUCUMBERS, PICO DE GALLO SALSA, CABBAGE, PICKLED ONIONS, RADISH, QUESO FRESCO, GREEN GODDESS VINAIGRETTE.

PROTEINS

PLEASE SELECT 3 PROTEIN
OPTIONS

CHIMICHURRI STEAK

GRILLED MARINATED SKIRT STEAK.

CHIPOTLE CHICKEN

GRILLED MARINATED CHICKEN.

SHRIMP (SF)

GRILLED, BLACKENED SEASONED.

SURF N TURF (SF)

GRILLED SKIRT STEAK AND BLACKENED SHRIMP.

🌿 PLANT BASED OPTIONS 🌿

- **GARLIC BLACK BEAN (VG)**
VEGAN BEANS COOKED IN SPICES.
- **VEGAN CHORIZO (VG)**
IMPOSSIBLE CHORIZO CRUMBLES.

V = vegetarian, VG = vegan, GF = gluten-free, D = dairy, E = egg,

S = soy, SF = seafood, G = gluten, N = nuts

TRUCK MENU'S & PACKAGES

PERFECT FOR PRIVATE
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SIDES OPTIONS

PLEASE SELECT 3 OPTIONS

- **HOUSE GREEN SALAD** (VG) - BABY MIXED GREENS, CUCUMBERS, RADISH, TOMATO, PICKLED ONIONS, HERB VINAIGRETTE.
- **BLACK BEANS & RICE** (VG) - RED RICE TOPPED WITH BLACK BEANS.
- **CHIPS & SALSA** (V) - FRESHLY FRIED CORN TORTILLAS, SALSA ROJA.
- **CHILI LIME FRIES** (V, S) - FRESHLY FRIED POTATOES TOSSED IN CHILI LIME SEASONING.

SWEET OPTIONS

PLEASE SELECT 2 OPTIONS

- **CHURRO BITES** (V, G, S, D, E) - DEEP FRIED PASTRY TOSSED IN CINNAMON SUGAR.
- **FRESH BAKED COOKIES & BROWNIES** (V, G, S, D, E, N) - ASSORTED CHOCOLATE CHIP, WHITE CHOCOLATE, OATMEAL, DOUBLE CHOCOLATE, PEANUT BUTTER.
- **CREME BRÛLÉE CHEESECAKE** (V, G, S, D, E) - SERVED WITH SEASONAL FRESH BERRIES.
- **MINI CUPCAKE ASSORTMENT** (V, G, S, D, E) - DOUBLE CHOCOLATE, ESPRESSO, ORANGE CHOCOLATE, RED VELVET, VANILLA BEAN.

BEVERAGES

*INCLUDED WITH DRINK PACKAGES

WATERS & CANS:

- BOTTLED WATER
- ASSORTED SPARKLING WATERS
- ASSORTED REGULAR
- ASSORTED DIET

IMPORTED BEVERAGES

+ \$2.00 PER PERSON

VARIETY MEXICAN SODAS:

- COKE
- SPRITE
- JARRITOS MANDARIN
- JARRITOS FRUIT PUNCH
- JARRITOS PINEAPPLE



AGUA FRESCAS

+ \$3.00 PER PERSON, PLEASE SELECT

HORCHATA (D) | LIMEADE | HIBISCUS LIMEADE | MANGO LIMEADE | STRAWBERRY LIMEADE

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BEYOND THE BORDER

CATERING & EVENTS



TERM SHEET

ALL PRICING IS PRESENTED PER GUEST OR PER ITEM AND EXCLUDES A 22% SERVICE CHARGE, 3% EVENT ADMINISTRATION FEE, AND APPLICABLE LOCAL TAXES.

SERVICE CHARGE:

SUPPORTS STAFFING, PREPARATION, AND OPERATIONAL COSTS AND IS NOT A GRATUITY.

DROP-OFF SERVICE: \$550 MINIMUM IN FOOD IS REQUIRED FOR DROP OFF CATERING.

AS FOLLOWS PER COUNTY PLUS TAX, ITEMS DELIVERED TO THE EVENT LOCATION. SERVICE STAFF NOT INCLUDED.

- SF COUNTY \$85
- SAN MATEO COUNTY \$75
- SANTA CLARA COUNTY \$85

FULL-SERVICE EVENTS:

PROFESSIONAL STAFFING, SETUP, AND BREAKDOWN AVAILABLE BASED ON EVENT SCOPE.

EVENT STAFFING: (FULL SERVICE) - 5-HOUR MINIMUM PER TEAM MEMBER

- SERVER / ATTENDANT – \$40 PER HOUR
- BARTENDER – \$40 PER HOUR
- BAR MANAGER – \$50 PER HOUR

BAR SERVICE FEE: (FULL SERVICE)

\$300 – INCLUDES PERMITS, LIQUOR LIABILITY INSURANCE, STAFFING INSURANCE, DELIVERY, BAR SETUP, PROFESSIONAL EQUIPMENT, ICE, AND COMPOSTABLE SERVICE WARE.

MENU MINIMUMS:

MENU SELECTIONS MAY REQUIRE MINIMUM PORTION QUANTITIES.

FULL-SERVICE CATERING MINIMUM: A \$1,500 MINIMUM IS REQUIRED FOR FULL-SERVICE CATERING.

OFF-SITE LOCATION EVENT FEE: A \$750 LOCATION EVENT FEE APPLIES TO OFF-SITE FULL-SERVICE EVENTS AND COVERS REQUIRED PERMITS, PARKING, AND OPERATIONAL TRAVEL LOGISTICS.

FOOD TRUCK CATERING MINIMUM: A \$1,900 MINIMUM IS REQUIRED FOR FOOD WHEN A FOOD TRUCK IS REQUESTED. THIS MINIMUM APPLIES TO MENU SELECTIONS ONLY AND EXCLUDES THE 22% SERVICE CHARGE, 3% ADMINISTRATION FEE, AND APPLICABLE LOCAL SALES TAX.

GUEST COUNT CONFIRMATION:

A FINAL GUARANTEED GUEST COUNT IS REQUIRED 10 BUSINESS DAYS PRIOR TO THE EVENT AND WILL BE USED FOR BILLING PURPOSES.

DEPOSITS & PAYMENT:

A 50% DEPOSIT IS REQUIRED TO SECURE THE EVENT DATE. THE REMAINING BALANCE IS DUE 7 BUSINESS DAYS PRIOR TO THE EVENT. DEPOSITS ARE NON-REFUNDABLE UNLESS OTHERWISE AGREED UPON IN WRITING.

OUTSIDE FOOD HANDLING:

A \$3 PER GUEST HANDLING FEE APPLIES IF OUTSIDE FOOD IS STORED, HANDLED, SERVED, OR CUT BY OUR TEAM. THIS FEE IS SUBJECT TO SERVICE CHARGE, ADMINISTRATION FEE, AND TAX.

EVENT ADMINISTRATION FEE:

A 3% EVENT ADMINISTRATION & PRODUCTION FEE APPLIES TO ALL FOOD, BEVERAGE, LABOR, RENTALS, AND RELATED SERVICES. THIS FEE SUPPORTS PLANNING, COORDINATION, INSURANCE, AND EXECUTION AND IS TAXABLE.