

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”*



INDIVIDUALLY PACKAGED MEALS

PERFECT FOR OFFICE LUNCHES,
DIETARY RESTRICTIONS, GRAB & GO



V = vegetarian, VG = vegan, GF = gluten-free, D = dairy, E = egg,
S = soy, SF = seafood, G = gluten, N = nuts

BURRITOS

BTB BURRITO (G, D) - FLOUR TORTILLA, BLACK BEANS, RICE, SOUR CREAM, JACK CHEESE, PICO DE GALLO SALSA, GUACAMOLE, AVOCADO SAUCE & YOUR CHOICE OF PROTEIN FROM THE FOLLOWING:

- **CHIMICHURRI STEAK** - GRILLED, CHIMICHURRI SAUCE.
- **FIRE GRILLED CHICKEN** - GRILLED MARINATED CHICKEN, ACHIOTE, CITRUS.
- **GRILLED SHRIMP (SF)** - GRILLED PRAWNS, GUAJILLO CHILI.
- **PLANT BASED OPTIONS:**
 - **VEGAN CHORIZO (VG)** - IMPOSSIBLE CHORIZO CRUMBLES.
 - **MUSHROOM NOPAL MEDLY (VG)** - SAUTEED MIXED MUSHROOM, CACTUS.

BREAKFAST BURRITO (G, D, E) - FLOUR TORTILLA, HOUSE POTATOES, SOUR CREAM, JACK CHEESE, PICO DE GALLO SALSA, GUACAMOLE, AVOCADO SAUCE & YOUR CHOICE OF PROTEIN FROM THE FOLLOWING:

- **CHIMICHURRI STEAK**
- **FIRE GRILLED CHICKEN**
- **CHORIZO**
- **BACON**
- **TURKEY BACON**
- **VEGGIE (GRILLED PEPPERS & ONIONS)**

WRAPS

CHICKEN CAESAR WRAP (D, E, S, F, G)
GRILLED CHICKEN, CRISP ROMAINE, PARMESAN, CREAMY CAESAR DRESSING, CHERRY TOMATO, TORTILLA.

STEAK & GRAIN WRAP (D, E, S, G)
MARINATED FLANK STEAK, FARRO, CORN, BLACK BEANS, ARUGULA, CHERRY TOMATOES, AVOCADO, CRUMBLLED FETA, JALAPEÑO SAUCE, CHIMICHURRI

TURKEY & AVOCADO HERB WRAP (G, E, S)
SLICED TURKEY BREAST, AVOCADO SPREAD, ROMAINE, TOMATO, GARLIC HERB AIOLI, PICKLED RED ONION, FLOUR TORTILLA

CALI BOWLS

PRICE DETERMINED BY PROTEIN OPTION

BORDER BOWL (GF, D) - BLACK BEANS, RICE, SOUR CREAM, PICO DE GALLO SALSA, CUCUMBERS, PEPPERS, ONIONS, ZUCCHINI, AVOCADO SAUCE, PICKLED ONIONS.

POWER GRAIN BOWL (D, G) - FARRO, CORN, RED BEANS, ARUGULA, CHERRY TOMATOES, AVOCADO, CRUMBLLED FETA, JALAPEÑO SAUCE, MICRO GREENS.

SANTORINI BOWL (D, GF) - HERBED BUTTER RICE, CUCUMBER, TOMATO, RED ONION, KALAMATA OLIVES, LETTUCE, ROASTED BELL PEPPER, PARSLEY, CRUMBLLED FETA, MICRO GREENS, PICKLED RED ONION.

MID EAST GARDEN SALAD BOWL (D) - GEM ROMAINE, CHICKPEAS, CUCUMBER, TOMATOES, RED BELL PEPPER, RED ONION, KAMALA OLIVES, FETA CHEESE, PARSLEY, DILL, RED WINE VINAIGRETTE.

GREEN GODESS SALAD BOWL (D, E, GF) - MIXED GREENS, SHREDDED KALE, CUCUMBER, CORN, RADISH, CHERRY TOMATOES, AVOCADO, FRESH HERBS, EGG, QUINOA, GREEN GODDESS, MICRO GREENS, PICKLED RED ONIONS.

PROTEIN OPTIONS

CHIMICHURRI STEAK - GRILLED SKIRT STEAK, CHIMICHURRI.

CARNE ASADA - GRILLED SKIRT STEAK, CITRUS, MILD CHILIES.

FIRE GRILLED CHICKEN - MARINATED CHICKEN, ACHIOTE, CITRUS.

GRILLED SHRIMP (SF) - PRAWNS, GUAJILLO CHILI.

GRILLED SALMON (SF) - FRESH SALMON, LEMON, HERBS.

PLANT BASED OPTIONS

- **VEGAN CHORIZO (VG)** - IMPOSSIBLE CHORIZO CRUMBLES.
- **MUSHROOM NOPAL MEDLY (VG)** - SAUTEED MIXED MUSHROOM, CACTUS.
- **GARLIC BLACK BEAN (VG)** - VEGAN BEANS COOKED IN SPICES.

INDIVIDUALLY PACKAGED MEALS

PERFECT FOR OFFICE LUNCHES,
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HAND HELDS

SOUTH CITY SMASH BURGER (D, G, S, E) - DOUBLE BEEF PATTIES, AMERICAN CHEESE, BUTTER LETTUCE, TOMATO, ONION, CHIPOTLE AIOLI, BRIOCHE BUN.

ADD ONS:

- FRIED EGG
- APPLEWOOD SMOKED BACON
- AVOCADO

COWBOY BURGER (D, G, S, E) - DOUBLE BEEF PATTIES, CHEDDAR CHEESE, JALAPEÑO COINS, SMOKY BBQ, CRISPY ONIONS, APPLEWOOD SMOKED BACON, BRIOCHE BUN.

ADD ONS:

- FRIED EGG
- AVOCADO

GRILLED CHICKEN SANDWICH (D, G, S, E) - LEMON HERB CHICKEN BREAST, BUTTER LETTUCE, TOMATO, ONION, CHIPOTLE AIOLI, BRIOCHE BUN.

BRAISED BBQ BEEF SANDWICH (D, E, S, G) - SHREDDED BEEF, SMOKY BBQ SAUCE, JALAPEÑO SLAW, BRIOCHE BUN.

BREAKFAST SANDWICH (D, E, S, G) - TWO XL FRIED EGGS, AMERICAN CHEESE, TOMATO, BUTTER LETTUCE, CHIPOTLE AIOLI ON BRIOCHE BUN

ADD ONS:

- APPLEWOOD SMOKED BACON
- TURKEY SAUSAGE PATTIES

SNACK BOXES

(25 MINIMUM ORDER)

NORCAL CHEESE & CHARCUTERIE BOX (D, G, N) - LOCAL CHEESES, ARTISANAL MEATS, DRIED FRUIT, MIXED NUTS, MULTIGRAIN CRISPS.

VEGETABLE CRUDITÉ BOX (V, D, GF) - FRESH SEASONAL VEGETABLES WITH RANCH & GREEN GODDESS.

FRUIT & BERRY BOX (VG, GF) - FRESH SEASONAL VEGETABLES WITH RANCH & GREEN GODDESS.

SWEET & SALTY TRAIL MIX BAGS (V, N, S, C) - DRIED FRUIT, DARK CHOCOLATE, MIXED NUTS, GRANOLA.

SIDES

GREEN GARDEN SALAD (VG) - BABY MIXED GREENS, CUCUMBERS, RADISH, TOMATO, PICKLED ONIONS.

BLACK BEANS & RICE (VG) - RED RICE TOPPED WITH BLACK BEANS.

HERB ROASTED VEGETABLES (VG) - PEPPERS, ONIONS & SQUASH, CARROTS, BROCCOLI.

CHIPS, SALSA & GUACAMOLE (VG) - FRESHLY FRIED CORN TORTILLAS.

JALAPEÑO SLAW (V) - TANGY SLAW WITH CREAMY MILD DRESSING.

KETTLE CHIPS (VG, GF) - THICK CUT POTATOES, SEA SALT

SLICED FRUIT (VG, GF) - SEASONAL FRUIT & BERRIES

CUCUMBER TOMATO SALAD (VG, GF) - CUCUMBER, TOMATO, FETA, PARSLEY, RED ONION, LEMON, OLIVE OIL, SEA SALT

HERB ROASTED POTATOES (VG, GF) - YUKON CREAMERS, SEA SALT, HERBS, OLIVE OIL

PASTA SALAD (V, G, D, E) - PASTA, PEPPERS, SUNDRIED TOMATO, RED WINE VINAIGRETTE, PARMESAN CHEESE, PARSLEY, RED ONION, BALSAMIC, BASIL, SEA SALT, CRACKED PEPPER.

MEXICAN STREET CORN (V, D, S, E) - FIRE-ROASTED CORN, AIOLI, CHILES, LIME, CILANTRO, COTIJA.

SAUCES

INCLUDED WITH ALL PACKAGES, PLEASE SELECT 2

CHIPOTLE LIME | SALSA ROJA | TOMATILLO | PICO DE GALLO | AVOCADO SALSA



BEVERAGES



**24 EACH MINIMUM
PER SELECTION**

IMPORTED SODAS

- MEXICAN GLASS BOTTLE: 12.5 OZ**
 - COKE / SPRITE / FANTA ORANGE
- JARRITOS BOTTLE: 12.5 OZ**
 - MANDARIN / FRUIT PUNCH / PINEAPPLE / MANGO / LIME / GUAVA
- SAN PELLEGRINO ITALIAN CANS: 12.5 OZ**
 - POMEGRANATE ORANGE / LIMONATA / BLOOD ORANGE / GRAPEFRUIT

SODAS

- ORIGINAL CANS 12OZ**
 - COKE / DIET COKE / CHERRY COKE
 - SPRITE / SPRITE ZERO
 - PEPSI/ DIET PEPSI
 - SQUIRT
 - DR PEPPER / DIET DR PEPPER
 - SUNKIST
 - MOUNTAIN DEW
 - 7UP
 - CANADA DRY
 - MUG ROOT BEER
- PREMIUM SODAS**
 - ORANGINA 11.5 OZ
 - POPPI 12 OZ
 - WILD BERRY / ORANGE CREAM / CHERRY LIMEADE / RASBERRY ROSE / ORANGE / STRAWBERRY LEMONADE
 - OLIPOP 12 OZ
 - CLASSIC ROOT BEER / CLASSIC GRAPE / CREAM SODA

WATERS

- PURIFIED WATER**
 - ARROWHEAD SPRING 16.9 OZ
 - PURE LIFE 16.9 OZ
 - CRYSTAL GYSER 16.9 OZ
 - MAISON PERRIER SPRING 11.5 OZ
- ARTESIAN BOTTLES:**
 - FIJI 11.5 OZ
 - SAN PELLEGRINO GLASS BOTTLE 8.5 OZ
 - SAN PELLEGRINO PLASTIC BOTTLE 16.9 OZ
- SPARKLING WATERS**
 - WATERLOO 11.5 OZ
 - LEMON-LIME / RASPBERRY NECTARINE / BLACKBERRY LEMONADE
 - LA CROIX SPARKLING WATERS: 11.5 OZ
 - TANGERINE / LIME / LEMON / BERRY / GRAPEFRUIT
 - SAN PELLEGRINO MINERAL WATER CANS 11.5 OZ :
 - NATURAL MINERAL / DARK MORELLO CHERRY / POMEGRANATE / BLOOD ORANGE / BLACK RASPBERRY / TANGERINE & WILD STRAWBERRY
 - TOPO CHICO MINERAL WATER 16.9 OZ
 - CHI FOREST SPARKLING WATER: 11.5 OZ
 - LYCHEE FIZZY / WHITE PEACH / POMELO ZEST / STRAWBERRY KISS
- COCONUT WATERS**
 - EL MEXICANO CAN 10.5 OZ
 - VITA COCO 11.5 OZ
 - C20 HYDRATION WITH ELECTROLYTES 17.5 OZ
- INFUSED WATER 16 OZ**
 - HINT:
 - BLACKBERRY / WATERMELON / PEACH

PICK ME UP

- ICED COFFEE**
 - BLUE BOTTLE COFFEE CAN 8 OZ
 - BRIGHT COLD BREW
 - STARBUCKS CAN/BOTTLE
 - ESPRESSO & CREAM 6.5 OZ
 - FRAPPUCCINO MOCHA / VANILLA 9.5 OZ
 - FRAPPUCCINO MOCHA / VANILLA 13.7 OZ
 - LA COLOMBE LATTE CAN 9 OZ
 - MOCHA / CARAMEL / VANILLA
- ENERGY DRINKS CANS**
 - RED BULL / SUGAR FREE 8.4 OZ
 - CELSIUS 12 OZ
 - PEACH VIBE / TROPICAL VIBE / RETRO VIBE / BERRY / KIWI GUAVA / ORANGE
 - BLOOM ENERGY 12 OZ
 - PEACH MANGO / RASPBERRY, LEMON / STRAWBERRY WATERMELON

HYDRATION

- VITAMIN WATER: 20FL BOTTLE
 - ACAI-BLUEBERRY
 - POMEGRANATE DRAGONFRUIT
 - TROPICAL CITRUS
- BODY ARMOR 20FL BOTTLE
 - ORANGE MANGO
 - STRAWBERRY BANANA
 - FRUIT PUNCH
 - LYTE BLUEBERRY POMEGRANATE
 - LYTE DRAGONFRUIT BERRY
 - LYTE PEACH MANGO
- POWERADE 20FL BOTTLE
 - MOUNTAIN BERRY
 - GRAPE
 - FRUIT PUNCH
- GATORADE CANS 20 FL
 - FRUIT PUNCH
 - ORANGE
 - LEMON LIME

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.