

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”*



DROP OFF MENU'S & PACKAGES

PERFECT FOR QUICK OFFICE LUNCHES, GATHERINGS & TACO BARS



BAR PACKAGES

*** PREMIUM PACKAGE**
INCLUDES 3 ENTREES, 3 SIDES, DESSERT.

*** SIGNATURE PACKAGE**
INCLUDES 3 ENTREES, 2 SIDES.

*** CLASSIC PACKAGE**
INCLUDES 2 ENTREES, 2 SIDES.



ENTREE

CHIMICHURRI STEAK - GRILLED SKIRT STEAK, CHIMICHURRI.

CARNE ASADA - GRILLED SKIRT STEAK, CITRUS.

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 MEDLY (VG)** - SAUTEED MIXED MUSHROOM

SWEETS

PLEASE SELECT 1 OPTION

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.

SIDES

CORN TORTILLAS INCLUDED IN ALL PACKAGES

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

MEXICAN RICE (V) - VEGETABLE STOCK, TOMATO.

BLACK BEAN (VG) - COOKED IN SPICES.

GRILLED FAJITA VEGETABLES (VG) - PEPPERS, ONIONS & SQUASH.

CHIPS (VG) - FRESHLY FRIED CORN TORTILLAS.

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

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

FIXINGS & SALSAS

INCLUDED WITH ALL PACKAGES

PLEASE SELECT 4

LIMES | RADISH | SHREDDED CABBAGE | CHEDDAR JACK CHEESE | JALAPEÑO | PICKLED RED ONIONS | CILANTRO-ONIONS | SHREDDED LETTUCE

PLEASE SELECT 2

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

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

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.