

# Coco Bolos

## Catering Menu

Thank you for considering Coco Bolos for your special event. We encourage you to use this menu as a guide to help develop your ideas for your event, keeping in mind that we are flexible and can customize items to meet your needs. We at Coco Bolos feel we have built our reputation by using the best and freshest ingredients available, and we strive to present our products in ways that let you see and taste the difference. We encourage you to customize your event menu. Following is a basic guide to what we offer. Our normal gratuity fee is 18%.

### Appetizer Menu

#### The Classic Cocktail Reception – \$16.95/guest

- Hickory-Smoked Pulled Pork Shoulder with cocktail buns & two sauces
- Caribbean Grilled Chicken Tenderloins with Pineapple Salsa
- Hot Spinach & Artichoke Dip with tortilla chips
- Fresh Fruit, Vegetable & Cheese display
- Wood-Grilled Tomato Salsa Fuego, Roasted Corn & Black Bean Salsa

#### The Traditional Cocktail Reception – \$17.95/guest

- Smoked Turkey Breast & Shaved Ham Platter with cocktail buns & Bistro Sauce
- Hickory-Smoked Atlantic Salmon Sides with Lemon Dill Sauce
- Wood-Grilled Marinated Vegetable Display with Balsamic Vinaigrette
- Seven-Layer Tex-Mex Tray & Coco Bolos Southwest Dip with tortilla chips

#### The Choice Cocktail Reception – \$18.95/guest

- Hand-Carved Hickory-Smoked Turkey Breast
- Smoked Pulled Pork Shoulder with cocktail buns & two BBQ sauces
- South Texas Smoked Sausage Medallions
- Louisiana Shrimp Dip with tortilla chips
- Roasted Corn & Black Bean Salsa
- Fresh Fruit, Vegetable & Cheese display

#### The Elite Cocktail Reception – \$32.95/guest

- Hand-Carved Beef Tenderloin with Creamy Horseradish Sauce & cocktail buns
- Gulf Shrimp Al Fresca
- Hot Spinach & Artichoke Dip with tortilla chips
- Fresh Fruit, Vegetable & Cheese display
- Roasted Corn & Black Bean Salsa, Wood-Grilled Tomato Salsa Fuego

#### The Simple Cocktail Reception – \$14.95/guest

- Hickory-Smoked Shaved Ham & Cheese Tray with cocktail buns & Bistro Sauce
- Jamaican Jerk Chicken Wings
- Fresh Fruit, Vegetable & Cheese display
- Roasted Corn & Black Bean Salsa
- Grilled Tomato Salsa Fuego with tortilla chips

### Appetizers A la Carte

#### \*15 Guest Minimum

Fresh Fruit, Vegetable & Cheese Display – \$3.50/guest

Wood-Grilled Marinated Vegetable Display with Balsamic Vinaigrette – \$3.75/guest

Wood-Grilled Tomato Salsa Fuego & Black Bean, Roasted Corn Salsa – \$3.50/guest

Crab-Stuffed Mushrooms Alfredo – \$4.50/guest

Fresh Guacamole Dip - \$4.00

Caribbean Grilled Chicken Tenderloins with Pineapple Salsa – \$4.50/guest

Texas Smoked Sausage Medallions in Cox Bros BBQ Sauce – \$3.75/guest

Meatballs: BBQ, Swedish or Italian – \$3.75/guest

Gulf Shrimp Al Fresca – \$5.00/guest

Louisiana Gulf Shrimp, Peel & Eat – \$5.00/guest

Thai Pan Pork Tenderloin Skewers – 4.50/guest

Chicken Satay Skewers– \$4.50/guest

Beef Steak Satay Skewers– \$4.50/guest

Cold Antipasta Skewers (cheese, sausage & olives in vinaigrette) – \$4.50/guest

Hot Spinach & Artichoke Dip – \$3.75/guest (Smoked Shrimp & Crab Meat may be added) – \$5.00/guest

Louisiana Shrimp Dip – \$3.75/guest

Seven-Layer Tex-Mex Tray – \$3.50/guest

Colo Bolos Southwest Dip – \$3.50/guest

Assorted Coco Bolos Sushi – \$4.50/guest

Fresh Hickory-Smoked Atlantic Salmon with Lemon Dill Sauce  
\$Market Price

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## Classic Buffet Menus

**Coco Bolos Fajita Buffet** – \$11.95/guest lunch, \$14.95/guest dinner, \$10.95/guest carryout

- Wood-Grilled Marinated Steak & Chicken Fajitas with sautéed peppers & onions
- Navajo Rice & Bolo Beans
- Flour Tortillas, Monterey Jack Cheese, Guacamole, Pico de Gallo & Sour Cream
- \*Salsa Bar may be added for \$2.00/guest

**Machaca Taco Buffet** – \$10.95/guest lunch, \$13.95/guest dinner

- Chicken or Beef Machaca with flour tortillas, shredded lettuce & Monterey Jack Cheese
- Navajo Rice & Bolo Beans
- Wood-Grilled Tomato Salsa Fuego

**Mexican Enchilada Buffet** – \$12.95/guest lunch, \$15.95/guest dinner

- Chicken Enchiladas Verde & Pork Carnitas with flour tortillas
- Navajo Rice & Bolo Beans
- Salsa Fuego & Black Bean Roasted Corn Salsa with tortilla chips

**New Mexican Buffet** – \$12.95/guest lunch, \$15.95/guest dinner

- New Mexican Stacked Enchilada Casserole & shredded Chicken Machaca Tacos
- Navajo Rice & Bolo Beans
- Salsa Fuego & Black Bean Roasted Corn Salsa with tortilla chips

**Classic Louisiana Buffet** – \$18.95/guest

- Louisiana Shrimp Creole or Etouffee
- Cajun Pork Shoulder Roast & Creole Jambalaya
- Cajun Creamed Corn
- Field Green Salad & dinner rolls with butter

**Hand-Carved Kansas City Strip Buffet** – \$19.95/guest

- Hand-Carved Kansas City Striploin
- Wood-Grilled Marinated Chicken Breast with choice of sauce
- Roasted New Potatoes
- Sautéed Fresh Vegetable Medley
- Field Green Salad & dinner rolls with butter

**Hickory-Smoked Porkloin Buffet** – \$17.95/guest

- Hickory-Smoked Porkloin & Chicken Baton Rouge
- Scalloped Potatoes
- Sautéed Fresh Vegetable Medley
- Field Green Salad & dinner rolls with butter

**Hickory-Smoked Prime Rib Buffet** – \$24.99/guest

- Hand-Carved Hickory Smoked Prime-Rib served with Horseradish Cream & Au Jus
- Oven-Roasted New Potatoes
- Seasonal Vegetable Sauté
- Field Green Salad & dinner rolls with butter

## Dessert Selections

**Caramel Pecan Fudge Cheesecake** – \$6.50

**New Orleans Bread Pudding with Whiskey Sauce** – \$4.50

**Apple, Peach or Cherry Cobbler** – \$3.95

**Walnut Fudge Brownies** – \$3.50

**Classic Lemon Bars** – \$3.50

Specialty desserts available upon request with proper notice

## Breakfast Selections

**Traditional Omelet Bar** – \$14.95/guest

Ham, Bacon, Monterey Jack, Onions, Diced Green Peppers & Tomatoes. Served with Potatoes Las Cruces & Fresh Fruit Salad

**Migas (Mexican Egg Bake)** – \$12.95/guest

Served with Taters las Cruces & Fresh Fruit Salad

**Biscuits & Sausage Gravy** – \$7.95/guest

Served with Fresh Fruit Salad

**Breakfast Burritos** – \$10.95/per guest

Served with Fresh Fruit Salad

Coco Bolos maintains a Kansas Catering Liquor License for all off-premise functions.  
We have a full line of beer, wine and liquor available for your event.

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