

APPETIZERS

A LA CARTE

Fresh Fruit, Vegetable, & Cheese Display \$4/guest

Caprese Skewer \$4/guest

Gulf Shrimp Al Fresco \$5/guest

Lettuce Cup with Moroccan Chicken & Feta Tzatziki \$5/guest

Smoked Salmon Canapés \$5/guest

Steak Crostini \$5/guest

Italian Meatballs \$4/guest

Chicken Florentine Meatballs \$4/guest

Charcuterie Station (Market Price)

DIPS

Served with corn tortilla chips.

Salsa Sampler \$5/guest
Salsa del Fuego, Salsa Verde, and Roasted Corn & Black Bean Salsa

Fresh Guacamole \$5/guest

Bolos Queso Blanco Dip \$5/guest

Hot Spinach & Artichoke Dip \$5/guest

Seven Layer Tex-Mex Tray \$5/guest

Bolos Southwest Dip \$4/guest

HEAVY HORS D'OEUVRES

All packages include our Fresh Fruit, Vegetable, & Cheese Display and Salsa Sampler.

Classic Cocktail Package

Herb-crusted pork loin with cocktail buns and bistro sauce, Italian Meatballs, and Hot Spinach & Artichoke Dip. **\$17/guest**

Choice Cocktail Package

Sliced, hickory-smoked turkey breast and pit ham with cocktail buns and bistro sauce, Caprese Skewers, and Bolos Southwest Dip. **\$20/guest**

Elite Cocktail Package

Hickory-Smoked KC Striploin with cocktail buns and creamy horseradish, Gulf Shrimp Al Fresco, and Bolos Queso Blanco Dip. **\$30/guest**



BREAKFAST

Breakfast Taco Bar

Build your own tacos with flour tortillas, scrambled eggs, your choice of chorizo or bacon, cheese, and Salsa del Fuego served with home fries. **\$15/guest**

Traditional Breakfast Buffet

Scrambled eggs, your choice of bacon or sausage, and home fries. **\$14/guest**

Deluxe Breakfast Buffet

Scrambled eggs, choice of bacon or sausage, home fries, and Liege style waffles with butter and syrup. **\$17/guest**

Sub Taters las Cruces for home fries. **+\$2/guest**
Add biscuits and gravy to any package. **+\$2.5/guest**

BEVERAGES

Assorted Sodas and Water \$3/guest

Iced Tea or Lemonade \$2/guest

Assorted Bottled Juices
Apple, cranberry, or orange. **\$5/guest**

Coffee \$2/guest

We maintain a Kansas Catering Liquor License for off-premises functions. We have a full line of beer, wine, and liquor available for your event. Full service fee starts at 18%. More details in our Wedding and Event Services packet.

WE ARE YOUR PARTY PEOPLE.

NEW MEXICAN BUFFETS

Served with Bolo beans and Navajo rice. Add salsa sampler for \$3/guest. Add taters las Cruces for \$3/guest

New Mexican Buffet

New Mexican stacked enchiladas and shredded chicken machaca tacos served with shredded lettuce, Monterey Jack cheese, and Salsa del Fuego.

Lunch \$14/guest | Dinner \$17/guest

Mexican Enchilada & Carnitas Buffet

Chicken enchiladas suizas verde and pork carnitas tacos in adobo sauce served with flour tortillas, Salsa del Fuego, shredded lettuce, and cheese.

Lunch \$14/guest | Dinner \$17/guest

Machaca Taco Buffet

Build your own tacos with flour tortillas, shredded chicken, ground beef, shredded lettuce, Monterey Jack cheese, and Salsa del Fuego. **Lunch \$14/guest | Dinner \$17/guest**

Coco Bolos Fajita Buffet

Build your own fajitas with flour tortillas, marinated steak and chicken, sautéed peppers and onions, Monterey Jack cheese, guacamole, pico de gallo, and sour cream.

Lunch \$16/guest | Dinner \$19/guest



LOW FOOD

FULL-SERVICE DINNERS

Served with a field green salad with jalapeño ranch and Italian vinaigrette and dinner rolls with butter. Prices are for buffets, but plated options are available.

Hand-Carved KC Strip Buffet

Hand-carved, hickory-smoked KC striploin with au jus and horseradish sauce, marinated chicken breast in alfredo, herb-roasted new potatoes, and a vegetable medley. **\$30/guest**

Hickory-Smoked Prime Rib Buffet

Hand-carved, hickory-smoked prime rib served with au jus and horseradish sauce, herb-roasted new potatoes, and a vegetable medley. **\$34/guest**
Add grilled chicken breast in alfredo. **+\$3/guest**

Porkloin Au Poivre Buffet

Roasted porkloin with green peppercorn sauce, chicken Baton Rouge, herb-roasted new potatoes, and green beans sauté. **\$21/guest**

Jamaican Buffet

Jerk-marinated chicken and porkloin, caribbean black beans, coconut rice, and pineapple coleslaw. **\$19/guest**

Classic Louisiana Buffet

Louisiana shrimp creole, chicken Baton Rouge, red beans & rice, and cajun creamed corn. **\$22/guest**

Bolos Pasta Buffet

Penne pasta with your choice of chicken and alfredo or meatballs and marinara served with breadsticks and salad. **\$17/guest**
Get both meats and sauces. **+\$3/guest**

Philly Cheesesteak Buffet

Smoked and shaved KC striploin with peppers and onions topped with Coco Bolos queso all on a hoagie roll, served with chipotle pasta salad and pub chips. **\$21/guest**

Herb-Roasted New Potatoes \$4/guest

Seasonal Vegetable Medley \$4/guest

Pineapple Coleslaw \$4/guest

Classic Rice Pilaf \$4/guest

Green Beans Sauté \$4/guest

Field Green Salad \$4/guest

Mashed Potatoes \$4/guest

Taters las Cruces \$5.5/guest

UNCOMMON FLAVOR AWAITS.

Assorted Mini Cheesecakes \$4/guest

Assorted Petit Fours \$4/guest

Fudge Brownies \$3/guest

Classic Lemon Bars \$3/guest

Apple Cobbler \$4/guest

New Orleans Bread Pudding with Whiskey Sauce \$5/guest

Tiger Cake \$5/guest

Caramel Pecan Fudge

Cheesecake \$6.5/guest

Ask us about other premium options.

SIDES

DESSERTS

WE HAVE FLAVOR FOR EVERY APPETITE.