

AVAILABLE FOR GROUPS OF 20 OR MORE.

CATERING MENU



hccatering.com | 785-341-4010 | catering@cocobolos.com

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**



UNCOMMON FLAVOR AWAITS.

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

Pepsi, Dt. Pepsi, Dr. Pepper, Starry

Iced Tea or Lemonade

Assorted Bottled Juices

Apple, cranberry, orange **\$5/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 \$15/guest | Dinner \$18/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 \$15/guest | Dinner \$18/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 \$15/guest | Dinner \$18/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 \$18/guest | Dinner \$21/guest



CLASSIC DINNERS

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. Served with a field green salad with jalapeño ranch and Italian vinaigrette and dinner rolls with butter. **\$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. Served with a field green salad with jalapeño ranch and Italian vinaigrette and dinner rolls with butter. **\$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. Served with a field green salad with jalapeño ranch and Italian vinaigrette and dinner rolls with butter. **\$21/guest**

Jamaican Buffet

Jerk-marinated chicken and porkloin, Caribbean black beans, coconut rice, and pineapple coleslaw. Served with a field green salad with jalapeño ranch and Italian vinaigrette and dinner rolls with butter. **\$19/guest**

Bolos Pasta Buffet

Penne pasta with your choice of chicken and alfredo or meatballs and marinara. Served with a field green salad with jalapeño ranch and Italian vinaigrette and breadsticks. **\$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. **\$19/guest**



LOW FOOD

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.

WE HAVE FLAVOR FOR EVERY APPETITE.

SIDES

DESSERTS