

APPETIZERS

Available for groups of 20 or more.

A LA CARTE

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

Caprese Skewer \$4/guest

Gulf Shrimp Al Fresco \$5/guest

Baked Brie & Apple Chutney Bites \$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

Vegetable-Stuffed Mushrooms \$4/guest

Charcuterie Station (Market Price)

Hickory-Smoked Atlantic Salmon (\$150/side)

Caribbean Bacon Wrapped Shrimp \$18/guest

DIPS

Served with corn tortilla chips.

Salsa Sampler \$4.5/guest
Salsa del Fuego, Salsa Verde, and Roasted Corn & Black Bean Salsa

Fresh Guacamole \$4/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

Louisiana Shrimp Dip \$5/guest
Served with crackers.

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**



Bolos Classic Breakfast Buffet

Fruit bowl, migas egg bake with Salsa del Fuego, and home fries. **\$13/guest**

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. **\$14/guest**

Traditional Breakfast Buffet

Scrambled eggs, your choice of bacon or sausage, and home fries. **\$11/guest**

Continental Breakfast Buffet

Assorted danishes, pastries, and muffins served with a fresh fruit salad. **\$8/guest**

Sub Taters las Cruces for home fries. **\$1.5/guest**

Add biscuits and gravy to any package. **\$2.5/guest**

BEVERAGES

Assorted Sodas \$1.50/guest

Iced Tea or Lemonade \$1.50/guest

Assorted Bottled Juices

Apple, cranberry, or orange. **\$3/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 \$13/guest | Dinner \$16/guest

Tijuana Trainwreck Buffet

Our beloved Coco Bolos classic served with roasted corn & black bean salsa and sour cream.

\$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 \$13/guest | Dinner \$16/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 \$13/guest | Dinner \$16/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 \$15/guest | Dinner \$18/guest



LOAD 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. \$28/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. \$32/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. \$20/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

Caribbean BBQ Chicken Breast Buffet

Caribbean BBQ marinated chicken breast, coconut rice, and green beans sauté. \$18/guest
Add sautéed caribbean BBQ shrimp. \$5/guest

Bolos Pasta Buffet

Penne pasta with your choice of chicken and alfredo or meatballs and marinara served with breadsticks and salad. \$15/guest
Get both meats and sauces. \$3/guest

Herb-Roasted New Potatoes \$3/guest

Au Gratin Potatoes \$3/guest

Seasonal Vegetable Medley \$3/guest

Pineapple Coleslaw \$3/guest

Classic Rice Pilaf \$3/guest

Green Beans Sauté \$3/guest

Field Green Salad \$4/guest

Taters las Cruces \$4/guest

UNCOMMON FLAVOR AWAITS.

DESSERTS

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.
SHARE IDEAS FOR YOUR MENU.
WE'LL CUSTOMIZE TO ANY CUISINE.

SIDES

