

BREAKFAST

Prices listed are per guest.

Bolos Classic Breakfast

Fruit Bowl, Migas Egg Bake with Salsa del Fuego,
Taters Las Cruces or Home Fries - 12.95

Breakfast Taco Bar

Scrambled Eggs, Chorizo or Bacon, Cheese, Salsa del Fuego,
Flour Tortillas, Taters Las Cruces or Home Fries - 12.95

Traditional Breakfast Buffet

Scrambled Eggs, Bacon or Sausage, Taters Las Cruces
or Home Fries - 8.95

Continental Breakfast Buffet

Assorted Danish, Pastries and Muffins, Fresh Fruit Salad - 5.95

Add biscuits and gravy to any breakfast package - 3.95

BEVERAGES

Prices listed are per guest.

Coffee Dark Roast and Decaf - 2.00

Assorted Juices Apple, Cranberry, Orange, Pineapple - 2.00

Soda, Iced Tea, or Lemonade - 1.50



We can add flair and flavor to enhance any event with our professional bartending service and signature cocktails. These include Coco Bolos housemade margaritas and red sangria. Ask us about adding Coco Bolos signature bar services to your event!

SIDES

- 2.50/guest

Herb-Roasted New Potatoes

Au Gratin Potatoes

Seasonal Vegetable Medley

Grilled Asparagus - add 1.50

Field Green Salad - add 1.50

Pineapple Coleslaw

Classic Rice Pilaf

Taters Las Cruces

Green Bean Sauté

Cajun Creamed Corn

DESSERTS

Other premium options available. Prices listed are per guest.

Walnut Fudge Brownies - 2.95

Classic Lemon Bars - 2.95

Apple Cobbler - 3.95

New Orleans Bread Pudding

with Whiskey Sauce - 4.50

Tiger Cake - 4.50

Caramel Pecan Fudge Cheesecake - 6.50

Assorted Mini Cheesecakes - 2.00

Please contact our Event Planner for questions,
special requests, or to place your order.

785.341.4010

catering@cocobolos.com

Coco Bolos maintains a Kansas Catering Liquor License for off-premises functions. We have a full line of beer, wine and liquor available for your event. Our normal full service fee is 18%.



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APPETIZERS À LA CARTE

Prices listed are per guest.

Hickory-Smoked Atlantic Salmon with Lemon Dill Sauce
with Assorted Crackers - Market Price

Italian Meatballs - 3.75

Chicken Florentine Meatballs in Alfredo - 3.95

Fresh Fruit, Vegetable, and Cheese Display
with Jalapeño Ranch - 3.50

Crab-Stuffed Mushrooms - 4.75

Vegetable-Stuffed Mushrooms - 4.00

Gulf Shrimp Al Fresco - 5.00

Bolos Pin Wheels

with Salsa del Fuego or Jalapeño Ranch Dressing - 3.75
with chicken - 4.25

Steak Crostini

with Horseradish Cream - 4.95

Smoked Salmon Canapé

with Lemon Dill Sauce - 4.95

Caprese Skewer

Fresh Mozzarella, Tomato, and Basil with Olive Oil Drizzle - 4.00

BOLOS SIGNATURE DIPS

Prices listed are per guest.

Salsa del Fuego and Roasted Corn & Black Bean Salsa
with Tortilla Chips - 3.50

Fresh Guacamole Dip with Chips - 4.00

Smoked Redfish Dip with Crackers - 4.75

Bolos Queso Blanco Dip with Chips - 4.50

Hot Spinach Artichoke Dip with Chips - 3.75
Add Shrimp or Crab - 5.00

Louisiana Shrimp Dip with Crackers - 4.75

Seven Layer Tex-Mex Tray with Chips - 4.75

Bolos Southwest Dip with Chips - 3.50

CLASSIC MEXICAN BUFFETS

All Mexican Buffets will be served with Bolo Beans and Navajo Rice.

Add Salsa Bar: Salsa del Fuego, Roasted Corn & Black Bean Salsa,
Tortilla Chips - 2.00

New Mexican Buffet

New Mexican Stacked Enchilada and Shredded Chicken
Machaca Tacos served with Shredded Lettuce, Monterey Jack
Cheese, Salsa del Fuego - 11.95/lunch, 13.95/dinner

Machaca Taco Buffet

Shredded Chicken and Ground Beef with Flour
Tortillas, Shredded Lettuce, Monterey Jack Cheese,
Salsa del Fuego - 10.95/lunch, 12.95/dinner

Mexican Enchilada & Carnita Buffet

Chicken Enchiladas Suiza Verde and Pork Carnita Tacos in
Adobo Sauce with Flour Tortillas, Salsa del Fuego,
Shredded Lettuce, Cheese - 11.95/lunch, 13.95/dinner

Coco Bolos Fajita Buffet

Wood-Fire Grilled Marinated Steak and Chicken
Fajitas with Sautéed Peppers and Onions, Flour
Tortillas, Monterey Jack Cheese, Guacamole,
Pico de Gallo, Sour Cream - 12.95/lunch, 15.95/dinner

HEAVY HORS D'OEUVRES

*All Cocktail Packages include Fresh Fruit, Vegetable, and Cheese Display served with
Jalapeño Ranch plus Salsa del Fuego and Roasted Corn & Black Bean Salsa served
with Tortilla Chips.*

Classic Cocktail Package

Herb-Crusted Porkloin with Cocktail Buns and Bistro Sauce, Italian
Meatballs with Marinara, Hot Spinach Artichoke Dip - 16.95

Choice Cocktail Package

Hickory-Smoked Turkey Breast and Pit Ham with Cocktail Buns
and Bistro Sauce, Caprese Skewers, Southwest Dip - 19.95

Elite Cocktail Package

Hickory-Smoked KC Striploin and Horseradish Sauce with
Cocktail Buns, Smoked Salmon with Lemon Dill Sauce, Bolos Queso
Blanco - 29.95

FULL-SERVICE DINNERS

*All Full-Service Dinners will be served with Field Green Salad, Jalapeño
Ranch, Lime Vinaigrette, Dinner Rolls, and Butter. Prices reflect buffet,
but plated options are available. Prices listed are per guest.*

Hand-Carved Kansas City Strip Buffet

Hickory-Smoked, Hand-Carved Beef Striploin with Au
Jus and Horseradish Sauce, Wood-Fire Grilled Marinated
Chicken Breast with Alfredo Sauce, Herb-Roasted New
Potatoes, Seasonal Vegetable Medley - 23.95
*Cooked medium to medium rare unless requested

Hickory-Smoked Prime Rib Buffet

Hand-Carved, Hickory-Smoked Prime Rib with Au Jus
and Horseradish Sauce, Herb-Roasted New Potatoes,
Seasonal Vegetable Medley - 26.95
Also available with Chicken - additional 3.00

**USDA Prime beef available in Ribeye, KC Strip, and Tenderloin
to substitute at market price. Ask us about onsite grilling.**

Jamaican Buffet

Jerked, Smoked Porkloin and Chicken, Caribbean Black
Beans, Coconut Rice, Pineapple Coleslaw - 19.95

Classic Louisiana Buffet

Louisiana Shrimp Creole, Chicken Baton Rouge,
Red Beans and Rice, Cajun Creamed Corn - 21.95

Wood-Grilled Chicken Breast Buffet

Marinated Chicken Breast with Choice of Roasted
Poblano, Alfredo, or Green Peppercorn Sauce,
Rice Pilaf, Green Bean Sauté - 16.95

Bolos Pasta Buffet

Penne Pasta with Chicken and Alfredo Sauce or Penne
Pasta with Meatballs and Marinara Sauce served with
Breadsticks and Salad - 12.95

Hickory-Smoked Porkloin Buffet

Smoked Porkloin with Green Peppercorn Sauce,
Chicken Baton Rouge, Herb-Roasted New Potatoes,
Green Bean Sauté - 18.95