

## CLASSIC MEXICAN BUFFETS

All Mexican Buffets will be served with Bolos Beans and Navajo Rice. Prices listed are per guest.

**Add Salsa Bar:** Salsa Del Fuego, Roasted Corn Black Bean Salsa and Tortilla chips - 2.00

### New Mexican Buffet

New Mexican Stacked Enchilada & Shredded Chicken Machaca Tacos served with Shredded Lettuce, Monterey Jack Cheese, and 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, and 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, Lettuce and 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 - lunch 12.95 / dinner 15.95  
Add Vegetarian - 1.50  
Add Pork Tamales - 4.95  
Add Stacked Enchiladas - 4.95  
Add Chicken Enchiladas - 4.95



Coco Bolos is the only place around where you'll find loud food and spicy music! We have built our reputation by using the freshest ingredients available. Use this as a guide to create the perfect menu for your event.

## BREAKFAST

Prices listed are per guest.

### Bolos Classic Breakfast

Fruit Bowl, Migas Egg Bake w/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  
Add Biscuits and Sausage Gravy - 4.95

### Continental Breakfast Buffet

Assorted Danish, Pastries and Muffins Fresh Fruit Salad - 5.95

## 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  
w/ Whiskey Sauce - 4.50

Tiger Cake - 4.50

Caramel Pecan Fudge Cheesecake - 6.50

Assorted Mini Cheesecakes - 2.00

Chocolate Sheet Cake - 3.50

Please contact our Event Planner to place your order or visit our website for complete pricing.

785.341.4010

catering@cocobolos.com

\*Ask about Special Dietary Requirements

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 gratuity fee is 18%.



1227 Bluemont Ave • Manhattan, KS 66502

785-537-4700

Sun 10am - 10pm • Mon: 11am - 10pm

Tues - Sat: 11am - 12am

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## APPETIZERS A LA CARTE

Prices listed are per guest.

### Hickory Smoked Atlantic Salmon Lemon Dill Sauce

with Assorted Crackers - Market Price

### Street Side Skewers

Choice of Caribbean Grilled Chicken, Teriyaki Beef, Thai Pan Pork or Vegetable - 4.50

### Italian Meatballs - 3.75

### Coco Bolos Queso Blanco Cheese Dip with Chips - 4.50

### Fresh Fruit, Vegetable, and Cheese Display

with Jalapeño Ranch - 3.50

### Salsa Del Fuego and Roasted Corn Black Bean Salsa

with Tortilla Chips - 3.50

### Crab Stuffed Mushrooms - 4.75

### Vegetable Stuffed Mushrooms - 4.00

### Fresh Guacamole Dip with Chips - 4.00

### Southwest Dip - 3.50

### Gulf Shrimp al Fresco - 5.00

### Hot Spinach Artichoke Dip with Chips - 3.75

Add Shrimp or Crab - 5.00

### Louisiana Shrimp Dip

with Assorted Cracker Tray - 4.75

### Seven Layer Tex-Mex Tray with Chips - 4.75

### Coco Bolos Southwest Dip with Chips - 3.50

Add Smoked Chicken - 4.00

### Bolos Pin Wheels

with Salsa Del Fuego or Jalapeño Ranch Dressing - 3.75

### Steak Crostini

with Horseradish Cream - 4.95

### Smoked Salmon Canapé

with Lemon Dill Sauce - 4.95

### Bruschetta on Crostini - 3.95

### Gulf Shrimp Canapé - 4.95

## HEAVY HORS D'OEUVRES

Prices listed are per guest.

### Classic Cocktail Package

Herb Crusted Pork Loin with Cocktail Buns and Bistro Sauce, Caribbean Grilled Chicken Skewers with Pineapple Salsa, Hot Spinach Artichoke Dip with Tortilla Chips, Fresh Fruit, Vegetable, and Cheese Display with Jalapeño Ranch, Salsa Del Fuego and Roasted Corn Black Bean Salsa with Tortilla Chips - 16.95

### Choice Cocktail Package

Hickory Smoked Turkey Breast and Pit Ham with Cocktail Buns and Bistro Sauce, Italian Meatballs with Marinara Sauce, Southwest Dip with Tortilla Chips, Fresh Fruit, Vegetable, and Cheese Display with Jalapeño Ranch, Salsa Del Fuego and Roasted Corn Black Bean Salsa with Tortilla Chips - 18.95

### Premium Cocktail Platter

Herb Crusted Steak Crostini, Stuffed Mushrooms, Queso Blanco Dip and Tortilla chips, Fruit, Vegetable and Cheese Display, Louisiana Shrimp Dip - 22.95

### Elite Cocktail Package

Hickory Smoked Beef Tenderloin and Horseradish Sauce with Cocktail Buns, Gulf Shrimp Al Fresco, Hot Spinach Artichoke Dip with Tortilla Chips, Fresh Fruit, Vegetable, and Cheese Display with Jalapeño Ranch, Salsa Del Fuego and Roasted Corn Black Bean Salsa with Tortilla Chips - 32.95

## ON-SITE COOKING

Upon request, we are able to grill on site and even offer chef demonstrations at events. Please contact us for prices and availability at 785-341-4010 or [catering@cocobolos.com](mailto:catering@cocobolos.com).

## BEVERAGES

Prices listed are per guest.

Coffee Dark Roast and Decaf - 2.00

Assorted Juices Apple, Cranberry, Orange, Pineapple - 2.00

Soda, Iced Tea and Lemonade - 1.50

## FULL SERVICE DINNERS

All Full Service Dinners will be served with Field Green Salad and 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 Strip Loin with Au Jus and Horseradish Sauce, Wood-Fire Grilled Marinated Chicken Breast with Alfredo Sauce, Herb Roasted New Potatoes and Seasonal Vegetable Medley - 22.95

\*Cooked Med-Med Rare unless requested

### Hickory-Smoked Prime Rib Buffet

Hand Carved Hickory Smoked Prime Rib with Au Jus and Horseradish Sauce served with Herb Roasted New Potatoes and Seasonal Vegetable Medley - 26.95

Also available with Chicken additional - 3.00

### Jamaican Buffet

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

### Classic Louisiana Buffet

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

### Wood Grilled Chicken Breast Buffet

Marinated Chicken Breast baked and topped with choice of sauce: Roasted Poblano, Alfredo or Green Peppercorn, Rice Pilaf and 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 Pork Loin Buffet

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

## 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

Honey Glazed Carrots

Pineapple Coleslaw

Classic Rice Pilaf

Taters Las Cruces

Green Bean Sauté

Cajun Creamed Corn