MARGARITAS & MORE

Don't forget the drinks!

MARGARITA PITCHER \$28 (serves 4-5 glasses) SANGRIA PITCHER \$28 (serves 4-5 glasses)

PRICED PER EVENT: BEER and WINE MIMOSAS, BLOODY MARYS and BOLOS COCKTAILS FULL DRINK MENU AVAILABLE UPON REQUEST

FIESTA SUPPLIES

PINATA (includes mixed candy inside) \$70 Plastic MARGARITA STEMWARE \$5 per cup Straw SOMBRERO \$12 per hat

LET'S CONNECT!

5621 W. 135th Street Overland Park Prairiefire at 135th & Nall cocobolosmexicangrill.com Restaurant phone: 913-766-5000 Contact: Dustin Kendrick 816.302.5630 dustin@cocoboloskc.com

We would love to help make your special event extra delicious, FUN and hassle free! CocoBolos Mexican Grill offers complete catering and in-restaurant services for everything from friends and family gatherings to corporate events, business lunches and weddings.

Vegetarian and Gluten Free options available.



MEXICAN GRILL & CANTINA















TACO & FAJITA BARS

Choice of 2 Meats Choice of 2 Sides Corn or Flour Tortillas

Taco Bar \$14 per person Fajita Bar \$16 per person Seafood +\$2/person

STEAK AL CARBON CHICKEN AL CARBON MACHACA CHICKEN **PORK CARNITAS CHORIZO BEEF BARBACOA**

MAHI MAHI SHRIMP

Sides - Choose 2 Taters Las Cruces (add \$2) **Bolos Beans** Black Bean Sauteed Veggies (add \$2) Navajo Rice Coconut Rice

Tortillas by the dozen Corn - \$2.50 Flour - \$3.50

Chips & Salsa Included Guac or Queso \$3/person



PRIVATE DINING ROOM **AVAILABLE!**

SIGNATURE DISHES

Coco Bolos signature selections:

Tijuana Trainwreck and Enchiladas served casserole style.

Serves 12 people

TIJUANA TRAINWRECK - \$80 A collision of our favorite flavors baked layers of corn tortillas, Machaca chicken, chile verde, chile con carne, Bolo beans and Monterey Jack cheese, roasted corn and sour cream on top.

CHICKEN ENCHILADAS SUIZAS - \$80 Corn tortillas filled with seasoned chicken and red chile sauce topped with creamy tomatillo sauce, Monterey Jack cheese and sour cream.

STACKED ENCHILADAS - \$80 Corn tortillas, layered with chile con carne and Monterey Jack cheese, baked and topped with gueso fresco.

BOLOS MAC 'N CHEESE - \$80 Penne pasta smothered in our cheesy alfredo. With Chicken, Shrimp, Bacon or Steak (add \$3 per person).

CARIBBEAN BBO SHRIMP Bacon-wrapped grilled shrimp basted in Caribbean BBQ sauce and served with red chile aioli

Price based on request.

Chips & Salsa Included Guac or Queso \$3/person

CHIPS & SALSA

A La Carte:

Crisp house-made corn tortilla chips with your choice of sides, made fresh daily.

Salsa Del Fuego Roasted Corn & Black Bean Salsa Verde

Pint - \$8 Quart - \$14

Chips only 1/2 pan - \$5 Full pan - \$8.50

GUACAMOLE & OUESO

Our signature guacamole and guesos are made from scratch -CocoBolos classics!

Pint - \$18 Quart - \$30

Chips only 1/2 pan - \$5 Full pan - \$8.50

UTENSILS

Paperware Service - \$2/person (paper plates, napkins, plastic-ware)



SIGNATURE SALADS

Fresh green salads with your choice of house-made dressings:

Serves 12 people

HOUSE \$60 AL FRESCA \$90 SOUTHWEST COBB \$90

Made from scratch dressings: Lime Vinaigrette Jalapeno Ranch

BOLOS SIDES

Add sides to any selection!

Serves 12 people - \$36 per side

Taters Las Cruces **Bolos Beans** Black Beans Sauteed Veggies Navajo Rice Coconut Rice

SCAN THE FULL MENU

