

ALL INCLUSIVE CATERING MENU



We are a purveyor of scratch Mexican dishes and the best fresh squeezed Margaritas this side of the Rio Grande!

Fan favorites include our Bolos Street Tacos and signature dishes such as the mouth-watering Tijuana Trainwreck, Evil Border Chicken and our popular Caribbean Bacon Wrapped BBQ Shrimp.

Order from our all-inclusive packages or design your own custom menu.

Thank you and we look forward to making your event delicious and care free!

To schedule a tasting or receive a quote for your event, please contact:

Mica Marriott, Events, Sales and Catering Director
(913) 231-9031, mica@cocoboloskc.com

STREET FIESTA

STREET TACO BAR OR BOLOS FAJITA BAR

CHOICE OF TWO MEATS

Steak Al Carbon or Chicken Al Carbon
chicken & steak topped with cilantro, queso fresco, red chili aioli

Shredded Machaca Chicken
topped with cilantro, bacon, poblano, peppers, onions, queso fresco

Pork Carnitas
topped with cilantro, roasted pineapple, pork cracklings

Chorizo
topped with cilantro, queso fresco

Beef Barbacoa
topped with cilantro, poblano peppers, onions, queso fresco

Mahi Mahi or Shrimp (+ \$3.00 per person)
seafood topped with pineapple salsa, jalapeno slaw

CHOOSE TWO SIDES

Bolos (Pinto) Beans
Navajo Rice or Coconut Rice
Black Beans
Sautéed Vegetables (+ \$2.00 per person)
Taters Las Cruces (+2.00 per person)

CHOOSE TWO BEVERAGES

Ice Water
Ice Tea
Lemonade
Coffee

Street Tacos served with Corn or Flour Tortillas

Fajitas served with Flour Tortillas

INCLUDES CHIPS AND SALSA DEL FUEGO

Add Guacamole or Queso with Hand Crafted Chips for \$3.00 per person
Extra Tortillas by the dozen
Corn - \$2.50, Flour - \$3.50

\$32 per person

All-Inclusive Packages include table linens, napkin linens, flat-ware, China, plates, water goblets and set up. Additional details under terms and conditions.

SOUTH O' THE BORDER

CHOOSE TWO STARTERS

- Salsa del Fuego with Hand Crafted Chips
- Roasted Corn & Black Bean Salsa with Hand Crafted Chips
- Salsa Verde with Hand Crafted Chips
- Fresh Guacamole with Hand Crafted Chips
- Queso with Hand Crafted Chips

CHOOSE ONE SALAD

- Coco Bolos House Salad
(grilled chicken + 2.00 per person, grilled shrimp + \$3.00 per person)
dressing choices: jalapeno ranch, lime vinaigrette, classic ranch, balsamic vinaigrette
- Caesar Salad
(grilled chicken + 2.00 per person, grilled shrimp + \$3.00 per person)

CHOOSE TWO ENTREES

- Chicken Enchiladas Suizas
- Stacked Enchiladas
- Tijuana Trainwreck
- Bolos Mac n' Cheese
- Evil Border Chicken

CHOOSE TWO SIDES

- Bolos (Pinto) Beans
- Navajo Rice
- Black Beans
- Coconut Rice
- Sautéed Vegetables
- Taters Las Cruces

CHOOSE TWO BEVERAGES

- Ice Water
- Ice Tea
- Lemonade
- Coffee

\$36 per person

All-Inclusive Packages include table linens, napkin linens, flat-ware, China, plates, water goblets and set up. Additional details under terms and conditions..

CARIBBEAN QUEEN

CHOOSE TWO STARTERS

Salsa Del Fuego with Hand Crafted Chips
Roasted Corn & Black Bean Salsa with Hand Crafted Chips
Salsa Verde with Hand Crafted Chips
Fresh Guacamole with Hand Crafted Chips
Queso with Hand Crafted Chips
Bacon Wrapped Caribbean BBQ Shrimp

CHOOSE ONE SALAD

Coco Bolos House Salad
(grilled chicken + 2.00 per person, grilled shrimp + \$3.00 per person)
dressing choices: jalapeño ranch, lime vinaigrette, classic ranch, balsamic vinaigrette

Caeser Salad
(grilled chicken + 2.00 per person, grilled shrimp + \$3.00 per person)

CHOOSE TWO ENTREES

Blackened Mahi Mahi
Evil Border Chicken
Tijuana Trainwreck
Chicken Enchiladas Suizas
Bolos Mac n' Cheese

CHOOSE TWO SIDES

Bolos (Pinto) Beans
Navajo Rice
Black Beans
Coconut Rice
Sautéed Vegetables
Taters Las Cruces

CHOOSE TWO BEVERAGES

Ice Water
Ice Tea
Lemonade
Coffee

\$43 per person

All-Inclusive Packages include table linens, napkin linens, flat-ware, China, plates, water goblets and set up. Additional details under terms and conditions.

THE CANTINA

OPEN BAR PACKAGE (3 HOURS)

COST PER PERSON

CLASSIC

\$22.00

Choice of 2 Wines/Sangrias/Margaritas, 3 Beers (includes 2-3 Domestic &/or 1 Sub) + 3 Basic Soda Beverages

DELUXE

\$28.00

Choice of 2 Wines/Sangrias/Margaritas, 3 Beers (includes 2-3 Domestic &/or 1 Sub)
+ 4 House Wells with Mixer & 3 Basic Soda Beverages

PREMIUM

\$35.00

Choice of 2 Wines/Sangrias/Margaritas, 3 Beers (includes 2-3 Domestic &/or 1 Sub)
+ 4 Premium Wells with Mixer & 3 Basic Soda Beverages

ADDITIONAL BAR HOURS

4th Hour

\$10.00

5th Hour

\$7.00

WINE/SANGRIA/MARGARITAS (CHOOSE 2)

House Red

House White

Coco Bolos Red Sangria

Coco Bolos White Sangria

Coco Bolos House Margarita

BEER - CANS (CHOOSE 3)

Miller Lite

Coors Light

Bud Light

Budweiser

Michelob Ultra

CHOICE OF ONE BEER SUBSTITUTION

Quirk Seltzer

Blue Moon

Boulevard Pale Ale

Corona Light

Corona Extra

Lagunitas IPA

Tecate

Pacifico

WELLS

DELUXE (ALL INCLUDED)

House Whiskey

House Gin

House Vodka

House Rum

PREMIUM CHOICES

Jim Beam, Jack Daniels,
Makers Mark, Knob Creek,
New Amsterdam, Tanqueray,
Beef Eaters, Absolut, Ketel One,
Grey Goose, Captain Morgan

MIXERS & SODA

DELUXE & PREMIUM (ALL INCLUDED)

Coca Cola

Diet Coke

Sprite

Cranberry Juice

Orange Juice

Tonic

Soda



Terms & Conditions

- * All Inclusive Menu packages include:
 - Buffet table linens, up to 5 high top cocktail table linens, dinner table linens (seats 10 per 60" round), napkin linens (color options available for all).
 - China plates (appetizer and dinner)
 - Silverware (fork and knife)
 - Water goblets

Bar Packages

- * All Open Bar packages include of glassware
- * Cash Bar - Additional glassware fees will apply for barware.
- * Must spend a minimum of \$5000 before tax on Buffet Menu to have a Cash Bar option.
- * Upgrades on linens, China, flatware, glassware are available for an additional charge.
- * Food, beverage, and select rentals are subject to a 15.00% service charge and a 5.00% administrative fee. Service Charge and/or Admin Fee is subject to tax when applicable.

Final Guest Count

- * Final guest count must be confirmed at least ten (10) business days prior to the event.
- * Guest count decreases will not be accepted after this deadline.
- * Event Catering quantities are pre-portioned and served based on the final guest count provided.
- * Event Catering does not provide unlimited or all-you-can-eat servings.

ADDITIONAL SERVICES AND CHARGES

CAKE CUTTING SERVICE

\$300.00

(\$1.00 per additional person above 150 guest count)

ROOM CHANGE

(from Ceremony to Reception)

\$3.00 per person January - March

\$5.00 per person April - December

ADDITIONAL CHINA, FLATWARE, GLASSWARE, LINENS

*Subject to current market value

CASH BAR

(Additional glassware fees will apply)

\$125 for Classic Selection Package

\$225 for Deluxe Selection Package

CocoBolos Mexican Grill & Cantina
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