

## ON SITE COOKING

### Bolos Street Side Skewers

Coco Bolos owns a one of a kind, hand built, wood fire skewer grill that will be Cooking live on location at your next outdoor function. Weather permitting, with a minimum of 20 and maximum of 150 guest. - 16.95/3 choices, 18.95/4 choices

Skewer Choices- Marinated Chicken, Steak, Pork Loin, Veggie or Sea Food at Market Price

Dipping Sauces- Spicy Thai Peanut and Chimichurri  
Served with Coconut Ginger Basmati Rice and Pineapple Mango coleslaw

### Premium Wood-Fire Grilled Steaks

Bud and Bob Cox's personally designed Mobile wood fire grill and smoker on site for your next grill out with steaks cooked to temp by one our talented chefs. Minimum of 20 guest - Market Price

Choice of Steak- Kansas Strip, Rib-eye, Filet Mignon  
Ultra-Premium 30 day dry aged Striploin (minimum 35 day lead time)

Choice of 2 Sides and:

Field Green Salad, Dinner Rolls w/ Butter

## DESSERTS

*Other Premium Options Available*

Walnut Fudge Brownies - 3.50

Classic Lemon Bars - 3.50

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

## BEVERAGES

Coffee Dark Roast and Decaf - 2.00

Assorted Juices Apple, Cranberry, Orange, Pineapple - 2.00

Soda, Iced Tea and Lemonade - 1.50

Fresh Squeezed Orange Juice - 3.00

Fresh Squeezed Lemonade - 3.00

Now Offering:



*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.*

Please call our Event Planner to place your order or go online for complete pricing

**785.341.4010**

or Email Us at:

**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 gratuity fee is 18%.*

\*Ask about Special Dietary Requirements

*All beef served is USDA Choice.*

# Coco Bolos

## CATERING

### Loud Food & Spicy Music

1227 Bluemont Ave. • Manhattan, KS 66502 • 785-537-4700

Sun 10am - 10pm • Mon: 11am - 10pm

Tues - Sat: 11am - 12am

cocobolos.com • cocobolos • CocoBolosMHK

## BREAKFAST

### 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, Bacon, Cheese, Salsa Del Fuego, Flour Tortillas, Taters Las Cruces or Home Fries - 12.95

## BREAKFAST A LA CARTE

### Mexican Egg Bake (Migas)

w/Salsa Del Fuego - 5.50

### Breakfast Burrito

Eggs, Chorizo or Bacon, Salsa Del Fuego, Cheese, Pico, Flour Tortillas - 5.00

Scrambled Eggs - 4.00

Biscuits and Gravy - 7.95

### Bagels and Cream Cheese

Available in plain - 1.50, Strawberry - 2.00 and Salmon - 3.00

Green Chili Cheese Grits - 2.50

### Crepes

Available in sweet Strawberry or Spinach and Cheese - 4.00

### Greek Yogurt Bar

Granola and Fresh Assorted Berries - 7.95

Fruit Bowl - 5.00

Applewood Smoked Bacon - 2.50

Sausage Links or Patties - 3.00

Smoked Ham - 2.50

Taters las Cruces - 2.50

Home Fries - 2.00

Assorted Muffins - 3.00

Assorted Danish Pastries - 3.00

## APPETIZERS

### Classic Cocktail Package

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

### Choice Cocktail Package

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

### Elite Cocktail Package

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

### Office Party Wrap Platter

Choice of Two Wraps- Southwest Chicken, Turkey Bacon  
Ranch, Wood Grilled Steak, or Veggie Wrap  
Choice of Two Sides- Potato Chips, Potato Salad,  
Pasta Salad, Coleslaw; Jalapeño Ranch or Smoked Tomato  
Ranch for Dipping - 12.95

## APPETIZERS A LA CARTE

### Hand Carved Premium Meats

Smoked Turkey Breast, Pit Ham, Beef Tenderloin  
w/ Cocktail Buns and Sauce - *Market Price*

### Hickory Smoked Atlantic Salmon Lemon Dill Sauce

w/Assorted Crackers - *Market Price*

### Street Side Skewers

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

### Italian or BBQ Meatballs - 3.75

### Coco Bolos Queso Blanco Cheese Dip Display

w/ Tortilla Chips - 4.50

### Fresh Fruit, Vegetable, and Cheese Display

w/ Jalapeño Ranch - 3.50

### Escabeche Vegetable Platter Display

Cold Marinated Mexican Vegetables - 3.75

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

w/ Tortilla Chips - 3.50

### Crab Stuffed Mushrooms - 4.75

### Stuffed Mushroom

Vegetable stuffed mushroom with cheese - 4.00

### Fresh Guacamole Dip

w/ Tortilla Chips - 4.00

### Jamaican Jerked Chicken Wings

w/Caribbean BBQ Sauce - 4.50

### Southwest Dip - 3.50

### Gulf Shrimp al Fresco - 5.00

### Gulf Shrimp Boil

Peel n' eat w/ Cocktail sauce - 5.00

### Key West Smoked Mahi Dip

w/ Assorted Cracker Tray - 4.75

### Hot Spinach Artichoke Dip

w/ Tortilla Chips - 3.75  
w/ Shrimp or Crab - 5.00

### Louisiana Shrimp Dip

w/ Assorted Cracker Tray - 4.75

### Seven Layer Tex-Mex Tray

w/ Tortilla Chips - 4.75

### Coco Bolos Southwest Dip

w/ Tortillas Chips - 3.50  
add Smoked Chicken - 4.00

### Bolos Pin Wheels

w/Salsa Del Fuego or Jalapeño Ranch Dressing- 3.75

### Roasted Red Pepper Hummus

w/ Pita Chips - 4.00  
Also available in traditional - 4.00

## CLASSIC MEXICAN BUFFETS

*All Mexican Buffets will be served with Bolos Beans and Navajo Rice*

**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 w/ 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  
Vegetarian add - 1.50  
Pork Tamales add - 4.95  
Stacked Enchiladas add - 4.95  
Chicken Enchiladas add - 4.95

## FULL SERVICE DINNER BUFFETS

*All Full Service Dinners will be served with Field Green Salad and  
Jalapeño Ranch, Lime Vinaigrette, Dinner Rolls and Butter.*

### 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 w/ Alfredo Sauce, Herb Roasted New  
Potatoes and Seasonal Vegetable Medley - *Market Price*

*\*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 - *Market Price*  
Also available with Chicken additional - 3.00

## Jamaican Buffet

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

## Classic Louisiana Buffet

Louisiana Shrimp Creole or Classic Shrimp /Crawfish Étouffée,  
Steamed White Rice, Red Beans, Cajun Roasted Pork Shoulder  
or Chicken Baton Rouge, Cajun Cream Corn - 21.95

## Wood Grilled Chicken Breast Buffet

Marinated Frenched Chicken Breast baked and topped with  
choice of sauce: Roasted Poblano, Marinara, Alfredo or Green  
Peppercorn, Rice Pilaf and Green Bean Sauté - 16.95

## Bolos Pasta Buffet

Authentic Build your own Pasta Bar to include:  
Choice of Pasta- Penne, Linguine, Spinach Fettuccine  
Choice of Sauce- Marinara, Alfredo, Basil Pesto, Classic Meat Sauce  
Choice of Two Meats- Marinated Grilled Chicken Breast,  
Italian Meatballs, or Italian Sausage.  
Field Green Salad and Dinner Rolls w/ Butter - 12.95  
Also available with 2 sauces and double pasta - 18.95  
Seafood option - *Market Price*  
Vegetarian option: Pasta Primavera or Grilled Eggplant  
Parmesan - 14.95

## Hickory Smoked Pork Loin Buffet

Smoked Pork Loin w/ Green Peppercorn Sauce  
Chicken Baton Rouge Topped with Smoked Shrimp  
Herb Roasted New Potatoes and Green Bean Sauté - 18.95

## SIDES - 2.50

Herb Roasted New Potatoes      Cajun Creamed Corn

Pineapple Mango Coleslaw      Taters Las Cruces

Au gratin Potatoes      Green Bean Sauté

Penne Pasta w/ sauce      Corn O'Brien

Seasonal Vegetable Medley      Potato Chips

Grilled Asparagus - add 1.50      Potato Salad

Classic Rice Pilaf      Pasta Salad

Seafood Mac and Cheese - entrée portion - 9.95