



CATERING!

WE'RE YOUR PARTY PEOPLE

CocoBolos would love to help make your special event extra delicious, FUN and hassle free! We offer complete catering services for everything from graduation parties to corporate events and weddings. Please call us today to plan your party. We'll assist you with options, quantities and ideas for your big day!

SAVORY SELECTIONS

Select two or more of our savory items for an elegant and flavor infused event.

CARIBBEAN BBQ SHRIMP C F

Bacon-wrapped grilled shrimp basted in Caribbean BBQ sauce and served with red chile aioli. Guaranteed crowd pleaser!

COCOBOLOS CRAB CAKES

Fresh lump crab folded in our select seasonings served with roasted pineapple salsa and red chile aioli.

THAI PAN PORK SKEWERS

Spicy grilled BBQ pork loin sliced thin on Bamboo skewers, marinated in plum and hoisin sweet soy.

CRAB STUFFED MUSHROOMS

Baked with a creamy Alfredo sauce and Parmesan cheese.

PASTA, PLEASE

Your choice of our favorite pasta selections, served buffet style accompanied by salad and grilled Telera bread or rolls.

SEAFOOD MAC-N-CHEESE C

Penne pasta tossed with smoked shrimp, lobster, and a creamy jack cheese sauce.

PESTO ALFREDO

Ale-marinated grilled chicken or sautéed shrimp (add \$1) tossed with fresh tomatoes, basil pesto, garlic white wine cream sauce, fresh Parmesan and linguine.

CUSTOMIZE YOUR EVENT
FROM OUR FULL MENU, TOO!



C Denotes a Coco Bolos "CLASSIC"

NACHO ORDINARY PARTY

Choose your favorite "South 'O the Border" selections, plus 2 sides and Bolos chips and salsa bar. Tijuana Trainwreck and Enchiladas served casserole style.

TIJUANA TRAINWRECK C

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. Served with a field green salad.

CHICKEN ENCHILADAS SUIZAS C

Corn tortillas filled with seasoned chicken and red chile sauce topped with creamy tomatillo sauce, Monterey Jack cheese and sour cream served with Navajo rice and Bolo beans.

STACKED ENCHILADAS

Corn tortillas, layered with chile con carne and Monterey Jack cheese, baked and topped with queso fresco. Served with Navajo rice and Bolo beans.

BOLOS NACHO BAR C

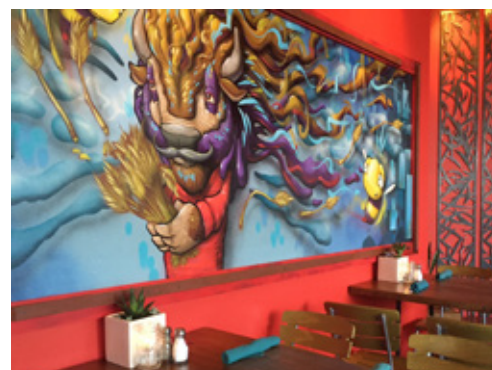
Build your own Nacho Bar! Corn tortilla chips smothered with homemade chorizo, chile verde, Bolo beans, jalapeños and cheese. Your choice of toppings.

CRAB & BLACK BEAN QUESADILLA C

Grilled flour tortilla folded over crab meat, black bean salsa and Monterey Jack cheese, served with jalapeño ranch dip.

BOLOS FAJITA QUESADILLA

Wood-grilled sirloin steak or marinated chicken breast, sautéed sweet peppers, onions and Monterey Jack cheese folded in a flour tortilla. Served with jalapeño ranch dip. For vegetarian substitute Portobello mushroom.



PRIVATE DINING ROOM
AVAILABLE



CATERING!

CELEBRATE THE FLAVOR

Coco Bolos Wood Fired Grill & Cantina also offers Cocktail Catering! So if you're looking to liven things up a bit... just give us a shout. We also have a private dining room and party packages available both in and outside of the restaurant. Olé!

TORTA HUNGRY?

Select two or more of our savory Selection of halved sandwiches and wraps served with your choice of chips and cookies for dessert.

CALIFORNIA CLUB

Grilled chicken or Portabella mushroom with hickory-smoked bacon, sprouts, guacamole, tomatoes, cheese and ancho aioli on a toasted bun.

BBQ SHRIMP PO'BOY

Grilled Gulf shrimp, basted with cajun BBQ sauce, served on toasted Cuban bread with shredded lettuce, tomato and zesty Creole mayonnaise.

BUD'S CUBAN GRILLED PORK SANDWICH

Grilled center-cut pork loin, marinated in imported Caribbean Jerk seasoning, served with ancho aioli, cilantro pesto, lettuce, fresh tomatoes and cheese.

MEXICAN CARNITA TORTA

Chile rubbed, slow roasted pork shoulder on Telera bread with black beans, Monterey Jack cheese, lettuce, tomato and ancho aioli.

BAJA CHICKEN & SHRIMP WRAP

Smoked shrimp, grilled chicken, pico de gallo, Navajo rice, lettuce, Jack cheese and ancho aioli, wrapped in a sun-dried tomato tortilla. Served with jalapeño ranch and sautéed vegetables.

JAMAICAN JERK CHICKEN WRAP

Jerked Chicken, fresh pineapple salsa, coconut rice, shredded lettuce and Monterey Jack cheese dressed with lime vinaigrette rolled up in a spinach tortilla.

COCKTAIL CATERING

We bring the bar, creative cocktails and entertainment to you!

TACO TERRIFIC

Choose your 3 favorite tacos and 3 sides, plus our world-famous chips and salsa bar. 

STEAK AL CARBON

CHICKEN AL CARBON

CHORIZO

GRILLED VEGGIES & BLACK BEANS

SHREDDED CHICKEN MACHACA

PORK CARNITAS 

BEEF BARBACOA 

TACO BAR SIDES

Bolo Beans, Black Beans, Navajo Rice and Cocconut Basmati Rice.

BOLOS SIDES

Add sides to any selection!

Taters Las Cruces 

Bolos Beans

Black Beans 

Sauteed Veggies 

Navajo Rice

Coconut Rice 

CALL US! 913.766.5000

Packages & Full Menu available

Pricing customized per event

Contact David Latty
(913) 484-6166

david@cocoboloskc.com

cocoboloskc.com

Reservations: opentable.com

Facebook @cocoboloskc

Instagram @cocobolos

5621 W. 135th Street Overland Park
Prairiefire at 135th & Nall



ASK ABOUT REWARDS!