

# CATERING MENU

## BUFFETS



### Seafood Boil

A classic Seafood Boil. A mix of seafood delights. Includes Old Bay, melted butter, and lemons.

#### Dessert

- Assorted Cookie Tray

#### \$59 Per Person Includes:

- Snow Crab Legs
- Colossal Shrimp
- Clams
- Mussels
- Red Skin Potatoes
- Corn on the Cob
- Sausage



### Taco Bar

Taco toppings include lettuce, pico de gallo, shredded cheese, housemade salsa, and sour cream.  
 Add grilled onions & peppers (+1 pp).

#### Choice of Salad

- House Salad
- Southwest Salad

#### Comes with Chips & Salsa

- Add Guacamole (+5 pp)
- Add Queso (+3 pp)

#### Dessert

- Assorted Cookie Tray

\$31 per person. Pick any 2 proteins.

\$35 per person. Pick any 3 proteins.

- Chicken
- Carne Asada
- BBQ Pulled Pork
- Shrimp (Blackened or grilled)
- Blackened Grouper (+6 pp)



### American Slider Buffet

#### Choice of Salad

- House Salad
- Caesar Salad

#### Dessert

- Assorted Cookie Tray

#### Choose Two Sides:

- Tangy Cole Slaw
- Potato Salad
- Red Skin Potatoes
- Green Beans
- Baked Beans
- Corn on the Cob (+3 pp)

\$31 per person. Pick any 2 proteins.

\$35 per person. Pick any 3 proteins.

- Cheeseburger
- Pulled Pork
- Chicken (grilled or fried)
- Grouper (grilled or fried) (+6 pp)
- MD Jumbo Lump Crab Cake (+6 pp)



### The Luncheon Buffet

Perfect for your daytime meeting or event. Slider toppings include lettuce, tomato, and onion.  
 Only available before 4pm.

#### Dessert

- Assorted Cookie Tray

#### Comes with:

- Tangy Cole Slaw
- Potato Salad
- House or Caesar Salad (+3 pp)

\$20 per person. Pick any 2.

\$24 per person. Pick any 3.

- Ham and Swiss
- Turkey and Bacon
- Tomato Caprese
- Cranberry Walnut Chicken Salad
- Chicken Caesar Wrap

# SEAFOOD



## Seafood Tower

Shrimp ceviche, steamed clams & mussels, raw oysters, colossal steamed shrimp.

**\$375 (Serves 10-12)**



## Oysters

Classic raw oysters, served with lemons, saltine crackers, cocktail & horseradish.

**SM: \$72 (2 dozen)**

**LG: \$130 (4 dozen)**



## Steamers

➤ **Clams**  
Comes with melted butter.  
**\$75 (Serves 10-12)**

➤ **Mussels**  
Comes with garlic bread.  
**\$65 (Serves 10-12)**



## Colossal Steamed Shrimp

Colossal Gulf shrimp steamed. Comes with cocktail sauce and melted butter.

**SM: \$95 (Serves 10-12)**

**LG: \$175 (Serves 18-20)**



## Seafood Ceviche

Shrimp tossed in a citrus tomato broth, jalapenos, avocado, and wonton chips.

**SM: \$55 (Serves 10-12)**

**LG: \$95 (Serves 18-20)**



## Gator Bites

Fried gator in our homemade beer batter mix. Comes with our famous Boom Boom sauce for dipping.

**SM: \$95 (Serves 10-12)**

**LG: \$175 (Serves 18-20)**



## MD Crab Dip

Creamy & cheesy with backfin blue crab. Served with tortilla chips.

**SM: \$85 (Serves 10-12)**

**LG: \$150 (Serves 18-20)**



## Crab Stuffed Mushrooms

Fresh mushroom caps stuffed with our MD crab cake mix.

**SM: \$140 (Serves 10-12, 25 pieces)**

**LG: \$250 (Serves 18-20, 50 pieces)**



## Seared Ahi Tuna

100 slices of fresh Ahi Tuna. Served with wasabi aioli and teriyaki sauce.

**LG: \$175 (Serves 18-20)**



## Monkey Balls

Jumbo lump MD crab hush puppies. Served with our remoulade sauce for dipping.

**SM: \$95 (Serves 10-12)**

**LG: \$175 (Serves 18-20)**



## Firecracker Shrimp

Gulf shrimp tossed in Coco's famous Boom Boom sauce.

**SM: \$85 (Serves 10-12, 50 shrimp)**

**LG: \$165 (Serves 18-20, 100 shrimp)**



## Peel N' Eat Shrimp

Chilled, seasoned shrimp served ready to peel. Served with cocktail sauce and lemon.

**SM: \$75 (10-12, 50 shrimp)**

**LG: \$150 (18-20, 100 shrimp)**



## Grouper Cheeks

Best part of the grouper! Fried in our beer batter mix. Served with tartar.

**SM: \$95 (Serves 10-12)**

**LG: \$175 (Serves 18-20)**



## Mini Crab Cakes

Our famous MD jumbo lump backfin crab cakes. Served with tartar & lemon.

**SM: \$175 (Serves 10-12, 25 cakes)**

**LG: \$325 (Serves 18-20, 50 cakes)**

# SHAREABLES



## Bone-In Wings

Served with carrots, celery, and one pint of ranch or blue cheese.

- Buffalo
- Honey BBQ
- Garlic Parmesan
- Coco's Dry Rub
- Bee Sting
- Tequila Daytona (SM +\$10, LG +\$20)

SM: \$95 (Serves 10-12, 4 dozen)

LG: \$175 (Serves 18-20, 8 dozen)



## Boneless Wings

Served with carrots, celery, and one pint of ranch or blue cheese

- Buffalo
- Honey BBQ
- Garlic Parmesan
- Coco's Dry Rub
- Bee Sting
- Tequila Daytona (SM +\$10, LG +\$20)

SM: \$75 (Serves 10-12, 2 lbs)

LG: \$125 (Serves 18-20, 4 lbs)



## Philly Egg Rolls

Crispy egg rolls stuffed with Philly cheesesteak, peppers & onions. Served with queso for dipping

SM: \$75 (Serves 10-12)

LG: \$125 (Serves 18-20)



## Sliders

Perfect for any occasion.

- Pulled Pork \$125
- Chicken (grilled or fried) \$125
- Cheeseburger \$140

24 sliders per platter.



## Chips & Dips

Fresh-made chips served with one of our homemade dips.

- Salsa
- Pico de Gallo

LG: \$75 (Serves 18-20)

Add a Pint:

Queso +16 / Guacamole +20



## Mozzarella Sticks

Classic mozzarella sticks. Served with marinara.

SM: \$50 (Serves 10-12, 25 pieces)

LG: \$95 (Serves 18-20, 50 pieces)



## Fresh Veggies

A fresh assortment of vegetables for any occasion. Served with 1 pint of ranch or blue cheese.

LG: \$75 (Serves 18-20)



## Fresh Fruit

A fresh assortment of fruit for any occasion.

LG: \$75 (Serves 18-20)

# ENTREES



## Pasta

Cajun spices & scallions with penne pasta in our creamy blush sauce.

- Chicken
- Shrimp (SM +\$30, LG +\$50)

SM: \$150 (Serves 10-12)

LG: \$250 (Serves 18-20)



## Fresh Fish

Choice of grilled grouper, mahi, or salmon.

- Grouper MKT
- Salmon SM: \$260, LG: \$500
- Mahi SM: \$325, LG: \$625

SM: (Serves 10-12, 24 6 oz fillets)

LG: (Serves 18-20, 48 6 oz fillets)



## Maryland Jumbo Lump Crab Cake

Our famous MD jumbo lump backfin crab cakes. Comes with tartar & lemon.

SM: \$375 (Serves 10-12, 25 cakes)

LG: \$750 (Serves 18-20, 50 cakes)



## Snow Crab Legs

Tender & juicy steamed to perfection. Comes with melted butter.

SM: 5 lbs MKT

LG: 10 lbs MKT

# SOUPS & SALADS



## Cream of Crab Soup

Comes with saltine crackers.

Pint: \$25  
Quart: \$45



## Avocado Caesar

Crisp romaine lettuce with homemade Avocado Caesar dressing. Topped with croutons.

SM: \$75 (Serves 10-12) LG: \$125  
(Serves 18-20)



## Garden

Topped with tomatoes, red onions, cucumbers & carrots. Served with your choice of dressing.

SM: \$75 (Serves 10-12)  
LG: \$125 (Serves 18-20)



## Cobb

Chopped romaine lettuce, bacon, blue cheese crumbles, diced tomatoes, hard-boiled egg, avocado, and your choice of dressing.

SM: \$95 (Serves 10-12)  
LG: \$175 (Serves 18-20)

# DESSERTS



## Key Lime Pie

A Florida favorite!

One whole pie: \$48 (Serves 10)



## Assorted Cookie Tray

A sweet selection of classic and crowd favorite cookies.

\$48 (Serves 10-12)

# SAUCES

PINT: \$8 QUART: \$15

- Bee Sting
- Buffalo
- Garlic Parmesan
- Tequila Daytona
- Teriyaki
- Ranch
- Blue Cheese
- Avocado Caesar
- Honey Mustard
- Balsamic
- Sesame Orange Vinaigrette
- Thousand Island

- Salsa
- Pico de Gallo
- BBQ
- Boom Boom
- Tartar
- Cocktail
- Melted Butter
- Marinara
- Remoulade
- Queso  
Pint: \$16  
Quart: \$32

# SPICES

4oz: \$8

- Old Bay
- Coco's Dry Rub
- Blackened Seasoning



# BAR PACKAGE

## OPEN BAR

Price per person.

EXAMPLES:



Domestic Beer & Wine

3 HR

4 HR

\$30

\$40



Well Liquor

(Includes package above)

\$34

\$49

Tito's



Call Liquor & All Crushes

(Includes packages above)

\$54

\$72



All of Our Famous  
Crushes

(Includes packages above)

\$60

\$80



Premium Liquor

(Includes packages above)

\$72

\$96

## DRINK TICKETS

Prices listed below are for each ticket.

Beer & Wine  
(Domestic & Import)

\$8

Well Liquor

\$8

Call Liquor

\$12

All Crushes

\$14

Premium Liquor

\$16



# GUIDELINES

## Menu Selections

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Coco's goal is to make this easier on you! We will need your final menu selection 5 days prior to event date. No changes can be made after the final menu has been submitted.

## Final Guest Numbers

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Coco's will need your final number of guests attending 72 hours prior to the day of your event. If no updated numbers have been submitted, the original number of guests will be locked in and cannot be changed.

## Fees & Taxes

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All private events will include an 18% service charge based on the subtotal, and a 10% administrative fee. Applicable state and local sales taxes will be added to the final total.

## Contractors to Hire

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Coco's has the right to approve all outside vendors you wish to use during your event. Coco's does not allow outside food or beverages on the property. If any outside items are brought on the property, Coco's has the right to remove.

## Weather Policy

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All events hosted at Coco's are rain or shine. In the event either party is unable to perform the terms of this agreement because of acts of God, such as a natural disaster, hurricane, or other causes reasonably beyond its control, such parties shall not be held liable for hosting the private events at Coco's on the requested date.

