

# DOS BOCAS



A TASTE OF  
**TEXAS**  
A TASTE OF  
**LOUISIANA**

After traveling through Louisiana and Texas, our founders gathered their favorite local recipes and are bringing them together at Dos Bocas. The people they met and the flavor they experienced became the foundation of Dos Bocas. From the French Quarter to the Alamo, **authentic flavor has arrived!**



ATLANTA, GA  
**DOS BOCAS**  
MEXICAN-CAJUN CUISINE

Enjoy a taste of Texas and a taste of Louisiana at Dos Bocas. It's not fusion, but a collection of the best recipes, flavors and drinks from the French Quarter to the Alamo - and all the stops in between.

### *Location*

Located in the heart of downtown Atlanta, within walking distance to: CNN Center, State Farm Arena, Georgia Aquarium, World of Coca-Cola, College Football Hall of Fame, Centennial Olympic Park, Mercedes-Benz Stadium, Georgia World Congress Center

### *Food & Beverage*

No matter what kind of event you have in mind, our menu has something for everyone. From po' boys to tacos, margaritas to hurricanes, your guests will enjoy tasting the best flavors found on this side of the Gulf.

### *Types of Events*

Corporate Events, Cocktail Receptions, Social Groups, Holiday Parties, Sporting Events, Birthday Parties, Alumni Groups, Networking, Happy Hours

### *Private Event Space*

Bar: up to 60 guests  
Semi-Private Dining Room: up to 20 guests  
Full Buyout: up to 350 guests

AVAILABLE FOR PRIVATE AND SEMI-PRIVATE EVENTS  
AS OF SEPTEMBER 15, 2019.

FOR PRIVATE PARTIES PLEASE CONTACT CIARA JOHNSON  
AT 404-312-2171 OR CJOHNSON@LVMGT.COM

275 BAKER ST. NW. WWW.DOSBOCASATL.COM

### **For the Table**

served with tortilla chips

\$4/ guest

Salsa Trio

tomato salsa, pico de gallo, tomatillo salsa

\$7/ guest

Chili con Queso

warm flour tortillas

*Add chorizo \$2.00 per guest*

\$8/ guest

Guacamole

pico de gallo

### **Passed Hors d'oeuvres**

\$4/ piece

Vegetable Empanadas

salsa verde

Mini Chili Relleno Bites

Cumin Potato and Pea Taquito

\$5/ piece

Beef and Cheese Empanadas

guajillo chili sauce

Blackened Chicken Skewers

cajun remoulade

Mini Chicken Quesadillas

Mini Fried Shrimp or Oyster Po Boy

\$6/ piece

Blackened Shrimp Empanadas

cajun tartar sauce

Cilantro Lime Swordfish Skewer

spicy garlic mayo, tomato salsa

Mini Muffulettas

Chili Lime Steak Skewers

salsa verde

\$7/ piece

Shrimp and Crab Campechana Shooter

avocado

Jambalaya Meat Pie

remoulade

*-minimum of 50 pieces-*

Legacy Ventures – 2020 Menu – 23% service charge & 8.9% tax is applied to all menu items

\*pricing and menu items are subject to change – all egg dishes use cage free eggs - gluten free options are available upon request

\*groups under 25 guests will be assessed a \$150 supplemental service charge

## Tex-Mex Buffet

### STARTERS

Crispy Corn Chips  
 salsa, guacamole

Nacho Station  
*(build your own)*  
 shredded chicken, beans, queso, lettuce

### ENTREES

Queso Enchiladas  
 chili gravy, pico de gallo

Chicken, Shrimp OR Beef Fajitas *(select two)*  
 onions, peppers, three cheese blend, pico de gallo,  
 sour cream, house made flour tortillas

### SIDES

*(select three)*  
 Caesar Salad  
 Esquites, Mexican Corn  
 Charro Beans  
 Mexican Rice  
 Mixed Vegetables

**\$49/ guest**

Add:  
 Churros, Mexican Chocolate Sauce  
**\$53/ guest**

## Cajun Buffet

### STARTERS

Shrimp Remoulade  
 jumbo gulf shrimp, shredded lettuce

Crawfish Etouffee  
 crawfish tails smothered in rich brown gravy  
 served on white rice

### ENTREES

Chicken Zydeco  
 crispy chicken breast, lemon pepper sauce

Cajun Catfish  
 blackened catfish, spicy butter

### SIDES

*(select three)*  
 House Salad  
 Jambalaya  
 Red Beans and Rice  
 Mixed Vegetables

**\$49/ guest**

Add:  
 Mini Pecan Pie Bites  
**\$53/ guest**



## Texas – Louisiana Buffet

### STARTERS

Nacho Station

*(build your own)*

shredded chicken, beans, queso, lettuce

Bayou Shrimp

crispy gulf shrimp, tabasco aioli

Crawfish Etouffee

crawfish tails smothered in rich brown gravy  
served on white rice

### ENTREES

Chicken OR Beef Fajitas

*(\$3/ guest supplemental for both)*

onions, peppers, three cheese blend, pico de gallo,  
sour cream, house made flour tortillas

Chicken Zydeco

crispy chicken breast, lemon pepper sauce

Cajun Catfish

blackened catfish, spicy butter

### SIDES

Charro Beans

Mexican Rice

Mixed Vegetables

**\$59/ guest**

Add:

Churros, Mexican Chocolate Sauce

Mini Pecan Pie Bites

**\$64/ guest**



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ATLANTA, GA  
**DOS BOGAS**  
 MEXICAN-CAJUN CUISINE

**BEER & WINE ONLY**

BOTTLED BEER  
 Premium & Domestic

CANYON ROAD WINE  
 Chardonnay  
 Pinot Grigio  
 Cabernet Sauvignon  
 Pinot Noir

**FLAT RATE PRICES:**

Three Hours - \$29/ guest  
 Four Hours - \$35/ guest

\*Each additional hour is  
 billed at \$6/ guest

\*\*Includes soft drinks,  
 mixers, ice, water and  
 necessary bar essentials

**SIGNATURE PACKAGE**

Vodka – New Amsterdam  
 Gin – New Amsterdam  
 Rum – Bacardi Superior  
 Tequila – El Jimador  
 Scotch – Dewar’s  
 Whiskey – Evan Williams

BOTTLED BEER  
 Premium & Domestic

CANYON ROAD WINE  
 Chardonnay  
 Pinot Grigio  
 Cabernet Sauvignon  
 Pinot Noir

**FLAT RATE PRICES:**

Three Hours - \$34/ guest  
 Four Hours - \$40/ guest

\*Each additional hour is  
 billed at \$6/ guest

\*\*Includes soft drinks,  
 mixers, ice, water and  
 necessary bar essentials

**PREMIUM PACKAGE**

Vodka – Tito’s  
 Gin – New Amsterdam  
 Rum – Bacardi Superior  
 Tequila – El Jimador  
 Scotch – Dewar’s  
 Whiskey– Jack Daniels

BOTTLED BEER  
 Premium & Domestic

CANYON ROAD WINE  
 Chardonnay  
 Pinot Grigio  
 Cabernet Sauvignon  
 Pinot Noir

**FLAT RATE PRICES:**

Three Hours - \$38/ guest  
 Four Hours - \$45/ guest

\*Each additional hour is  
 billed at \$7/ guest

\*\*Includes soft drinks,  
 mixers, ice, water and  
 necessary bar essentials

**LEGACY PACKAGE**

Vodka – Ketel One  
 Gin – Bombay Sapphire  
 Rum – Bacardi Superior  
 Tequila – Herradura  
 Scotch – Johnny Walker Black  
 Bourbon – Makers Mark

BOTTLED BEER  
 Premium & Domestic

CANYON ROAD WINE  
 Chardonnay  
 Pinot Grigio  
 Cabernet Sauvignon  
 Pinot Noir

**FLAT RATE PRICES:**

Three Hours - \$42/ guest  
 Four Hours - \$49/ guest

\*Each additional hour is  
 Billed at \$8/ guest

\*\*Includes soft drinks,  
 mixers, ice, water and  
 necessary bar essentials

**CONSUMPTION BAR PACKAGE**

\$6 – Domestic Beer

\$3 – Soft Drinks

\$7 – Premium Beer

\$8 – Wine by the Glass

\$4 –Bottle Water

*\*Wine upgrades available\**

Liquor

Signature - \$9

Premium - \$10

Legacy - \$12

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ATLANTA, GA  
**DOS BOCAS**  
MEXICAN-CAJUN CUISINE

**CONTACT US:  
DOS BOCAS**

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Atlanta, GA 30313

Event and Private Dining Sales

Phone: 404.698.4704

Event Email: [Sales-DosBocas@lvmgt.com](mailto:Sales-DosBocas@lvmgt.com)

Website: [www.dosbocasatl.com](http://www.dosbocasatl.com)

