



## Events & Catering

**We serve our values. BOMBA is dedicated to finding the highest-quality ingredients with a focus on responsible sourcing. We support farms that practice humane animal treatment and avoid using antibiotics and added hormones whenever possible. Eat Well, Live Loud**

Hi there! So, we hear you're throwing a party. Can we help?

We would be delighted to host your party at Bomba. I know that event planning can get a bit stressful. And, I'm here to change that. I'll work directly with you to guide the planning and execution of your event.

We pulled together answers to some common questions we receive about our private parties and included them below for you. What comes next? I'd love to chat! Please contact me directly to discuss your event:

### **Kris Jones**

Tel: 234.466.7180

Email: [KJones@bombatacos.com](mailto:KJones@bombatacos.com)

### **Bomba's Taco Tent**

Our 10 x 10 taco tent is the perfect addition to any event. We'll provide the staff, and of course the tacos

### **Staffing Charges**

Staffing levels vary based on the size of your event. We charge \$100 for the first four hours and \$25 for each additional hour per employee

### **Sales Tax**

Just a friendly heads up: Ohio's sales tax is 7.5%.

### **Guest Count**

We kindly ask that you provide us with your final guest count 72 hours before your event. This number will be considered final and charges will be made accordingly. If we don't receive an update, the guest count from your agreement will be considered final.

### **Outside Vendors**

It's our pleasure to coordinate with outside vendors for your party (i.e. bakers, table/chair rental, etc.) We kindly ask that they schedule their delivery and/or setup with our event manager.

### **Flowers & Balloons**

It's our pleasure to help with any floral or decorative needs you may have. Please just ask your event manager.

### **Audio/Visual**

We're happy to make arrangement with outside vendors to bring in any audio visual equipment needed for your event

### **Events @ Bomba**

Space for large groups at our restaurant is very limited. Please call and speak with our events manager for accommodations at our facility.

# TACOS & RUM

## **SNACKS**

*All portions serve approximately 6-8 guests.*

### **Traditional Guacamole & Chips \$19.5**

(Add-in's \$2.50 per ingredient)

Served with Our housemade Chip Blend of Plantain, Yucca, Malanga & Tortilla

### **Chips & Salsa \$12**

Choice of Tomatillo Salsa Verde, Fire Roasted Tomato, Pico de Gallo, or Caribbean Mango Salsa

### **Roasted Corn Dip \$18**

Roasted red peppers, pickled jicama, Chihuahua cheese, cilantro

### **Chipotle Black Bean Dip \$18**

Pico de gallo, cayenne, queso fresco

### **Jerk Chicken Skewers \$22**

Salvadorian slaw, Mango jerk sauce

### **Mojo Pork Tostones \$22**

Crispy plantains, corn salsa, aji verde sauce

### **Empanadas \$22**

Choice of roasted chicken or chorizo & potato

### **Brazilian Cheese Bread \$16**

Gluten friendly with yucca flour and Chihuahua cheese

### **Bacon Wrapped Jalapenos \$24**

Chicken, cheese, mango, jicama, chipotle honey

## **Dessert**

### **Housemade Donuts \$18**

Seasonal donut sauce

### **Churros \$22**

Mexican chocolate & marshmallow dipping sauces



## **Tacos & Bowls**

*All portions serve approximately 6-8 guests*

### **BOMBA TACO PACKS \$30**

Choose any of our chef driven tacos

*Served on corn/flour hybrid shells with cabbage & can be made gluten free with 100% corn tortillas*

### **Peruvian Rice Bowls**

Choose any of the four options below

*All bowls topped with citrus slaw and cilantro. Served with white rice (choose plain, cilantro, or coconut mango) or cauliflower rice (choose plain, cilantro, or coconut mango)*

#### **Carne Asada \$60**

Grilled onions, Pico de Gallo, queso fresco, chimichurri

#### **Spicy Shrimp \$60**

Pickled jalapenos, avocado, Aji verde, hot sauce

#### **Guajillo Chicken \$50**

Poblano peppers, caramelized onions, plantain peanut crumble, cilantro aioli

## **Sandwiches & Salads**

#### **Havana Sandwich \$40**

Roasted pork, ham, Swiss cheese, pickles, honey Dijon mustard

#### **Chicken & Bacon Sandwich \$40**

Chihuahua cheese, pico de gallo, chimichurri

#### **Chorizo & Fried Egg Sandwich \$40**

Salvadorian slaw, aji verde

#### **Ensalada Mixta \$34**

Mixed greens, candied pumpkin seeds, tomatoes, onions, queso fresco, sherry vinaigrette

#### **Kale & Sweet Potato Salad \$34**

Tomatoes, radish, goat cheese, candied pumpkin seeds, garlic thyme vinaigrette

#### **Caribbean Mango Salad \$34**

Mixed greens, bacon, fresh mango, avocado, black beans, roasted red peppers, mango jerk vinaigrette

# **BOMBA**

TACOS & RUM

## **SIDE DISHES**

**Coconut Mango Rice \$15**

**Cilantro Rice \$15**

**Pinto Beans \$15**

**Adobo Black Beans \$15**

**Sautéed Garlic Kale \$15**

**Sweet Plantains \$15**

**Yucca Fries \$15**

## **BRUNCH**

*Offered Saturday's and Sunday's Only  
All portions serve approximately 6 -8 guests*

**Buttermilk Pancakes \$24**

Powdered sugar, butterscotch rum syrup

**Plantains Foster Pancakes \$24**

Diced plantains, butterscotch rum syrup

**Churro Pancakes \$24**

Chocolate, marshmallow sauce, cinnamon sugar, butterscotch rum syrup

**Scrambled Egg & Chorizo Tacos \$30**

Pickled jalapenos, Chihuahua cheese, cabbage, aji verde sauce

**Maple Pulled Pork & Fried Eggs \$40**

Cornbread, jalapenos, radish, maple syrup

**Fried Egg & Duck Hash \$38**

Sweet potato & plantain hash, salsa verde

**Scrambled Eggs \$10**

**Sweet Potato & Plantain Hash \$15**

**Fresh Baked Corn Bread \$15**

**Cobb Smoked Bacon or Grilled Chorizo Sausage \$24**



## **Bomba Bar Package**

Includes 2.5 hours of open bar. \$18 per person

**Mojitos** (Traditional and Flavored)      **Well Spirits**  
**Margaritas** (Traditional and Flavored)      **Sangria** (Red and White)

### **CHOICE OF TWO WINES:**

Dona Paula Sauvignon Blanc	Lagaria Pinot Grigio
Santa Julia Chardonnay	Heinz Effel "Shine" Riesling
Dona Paula Cabernet	Charles & Charles Blend
Santa Julia Malbec	Veramonte Pinot Noir

### **CHOICE OF TWO BEERS:**

Pacifico Lager	Revolution Anti Hero IPA
Thirsty Dog Labrador Lager	Stella Artois
Bell's Belgian Wit	Rhinegeist Truth IPA
Fat Heads Bumble Berry	Market Garden Prosperity Wheat
Breckenridge Vanilla Porter	3 Floyds Seasonal

### **Upgrade to Premium Spirits \$5**

Mojitos (Superior)	Diplomatico Anjeo Rum
Margaritas (Superior)	Bulleit Bourbon
Sangria (Red and White)	Patron Silver Tequila
Grey Goose Vodka	Watershed Four Peel Gin



## Cocktail Carafe List

Each carafe contains approximately 6 cocktails

### **Traditional Margarita \$24**

White tequila, orange liqueur, agave nectar, lime juice  
(Available flavors: pomegranate ginger, watermelon basil, blueberry cucumber)

### **Plantation Mai Tai \$26**

Plantation Pineapple Rum, Smith & Cross Rum, almond liquor, tropical fruit juices

### **Jalapeno Paloma \$26**

El Jimador Silver Tequila, jalapenos, grapefruit juice, lemon juice, simple syrup

### **Paladar Rum Punch \$40**

Mt. Gay Black Barrel, Smith & Cross rum, citrus liqueur, and fresh fruit juices

### **Brazilian Blackberry Sangria \$27**

Red Wine, Cuca Fresca Cachaça, blackberry brandy, fresh juices, blackberries, lemon

### **Tropical Mango Sangria \$27**

White Wine, Cruzan mango rum, peach schnapps, orange juice, mangos

### **Traditional Mimosa \$18**

Brut Cava, fresh orange juice

### **Grapefruit Mimosa \$18**

Brut Cava, fresh grapefruit juice

### **Pomegranate-Ginger Mimosa \$18**

Brut Cava, fresh pomegranate juice, ginger syrup

### **Watermelon-Basil Mimosa \$18**

Brut Cava, watermelon-basil juice

## Non-Alcoholic Carafe List

### **Fresh Fruit Juice \$8**

Fresh squeezed orange juice or grapefruit juice

### **Housemade Lemonades \$12**

(Available flavors: traditional, blueberry cucumber, pomegranate-ginger)

### **Watermelon Basil Agua Fresca \$10**

watermelon-basil juice, club soda

### **Cold Brewed Iced Coffee \$9**

24-hour slow brewed Paladar coffee blend