



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:

Mike Krebs

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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

Capacity

Our semi private dining area can accommodate up to 75 people. This room can also be divided to accommodate smaller more intimate groups

Audio/Visual

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

Sales Tax

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

Guarantee 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.

Staffing Charges

Staffing levels vary based on the size of your event. We charge \$100 for the first 4 hours and \$25 for each additional hour per employee

Minimum Charges (evenings only)

Room minimums may apply. Contact us for more information.

Outside Vendors

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

Start & End Times

Our rooms can be reserved for the entire evening or for select hours. Your event manager will chat with you about this.

Flowers & Balloons

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

BOMBA

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
Portside 216	Stella Artois
Bell's Oberon	Great Lakes Seasonal
Founders Oatmeal Stout	Market Garden Hellamango

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