

boca

CATERING AND PRIVATE EVENTS

BOOK AN EVENT HERE

SEE BRUNCH, LUNCH, DINNER AND BEVERAGE MENUS BELOW:

Brunch

STARTERS • SELECT 3

BOCA MUFFIN OF THE DAY

chef's selection, caramelized apple butter

CINNAMON DOUGHNUT HOLES

cinnamon sugared doughnut holes, Nutella dipping sauce, raspberry sauce

OVERSIZED CINNAMON ROLL

vanilla icing, bourbon maple syrup

AVOCADO TOAST

avocado fluff, citrus segments, pickled onion, radishes, artisan bread

ZUCCHINI FRIES

green goddess dressing

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon

LOBSTER WONTONS

cream cheese, scallions, citrus soy glaze dipping sauce

PRICE

36 PER PERSON

ENTRÉES • SELECT 5

GRILLED CAESAR

grilled romaine hearts, parmigiano-reggiano, bottarga, crispy capers, croutons, lemon caesar dressing

SPINACH & GOAT CHEESE SALAD

almond goat cheese croquette, bacon, dehydrated grapes, sour apples, warm bacon-cider vinaigrette

KIPOS SALAD

red pepper, kalamata olives, red onion, cucumber, radish, feta, pepperoncini, garbanzo, romaine, olive oil lemon dressing

CHOPPED SALAD

romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, cured soppressata, kalamata olives, dolce blue cheese, red wine vinaigrette

PRINCE EDWARD ISLAND MUSSELS

garlic, fresh herbs, fennel, toasted brioche

BOCA BREAKFAST SANDWICH

housemade sausage patty, nueske's bacon, egg, cheddar, english muffin, choice of potato hash or fresh fruit

THE OLD MAN EGG PLATTER

two eggs, choice of bacon, sausage or ham steak and potato hash or seasonal fruit

BISCUITS & GRAVY

southern housemade biscuits, two eggs, sausage gravy

GRAND MAR'S FRENCH TOAST

thick-cut brioche, burnt sage butter, Grand Marnier creme, candied orange, rosemary maple, fresh berries

BELGIAN PEARL SUGAR WAFFLES

berry compote, whipped cream, vanilla maple syrup

CHICKEN & WAFFLES

crispy thigh, belgian pearl sugar waffle, bourbon maple syrup, sausage gravy

MADAGASCAR VANILLA PANCAKE STACK

pure maple syrup, butter, powder sugar, fresh berries

BOCA CUBANO

smoked ham, pork and soppressata, sweet onions, pickles, gruyère cheese, mustard aioli, house cut sea salt fries or couscous salad

OMG BURGER*

100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, house cut sea salt fries or couscous salad

BRAISED SHORT RIB TACOS

pickled cabbage, cilantro, avocado aioli, street corn, choice of flour or corn tortilla

BLACK TIE AFFAIR FLATBREAD

black truffle ricotta, prosciutto, cabernet drunken pear, manchego, pickled onions, micro herbs

BRIE & APPLE FLATBREAD

brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken

THE PIG & THE BEE FLATBREAD

prosciutto, chorizo, soppressata, ham, sweet aioli, onion jam, manchego, honey drizzle

 Offered with a Gluten Free option

 Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

boca

Lunch

STARTERS • SELECT 3

FRIED GREEN TOMATOES
pimento cheese, tomato jam, bacon

SEASONAL SOUP
seasonally garnished to perfection

PARMESAN TRUFFLE FRIES
hand cut, tossed in truffle oil

LOBSTER WONTONS
cream cheese, scallions, citrus soy glaze dipping sauce

ZUCCHINI FRIES
green goddess dressing

BRUSSEL SPROUTS
crispy fried, bourbon-maple butter

DESSERTS • SELECT 2

GUAVA CHEESECAKE
Plant City strawberry coulis, chantilly

TRES LECHES
vanilla rum cake, strawberry

DARK CHOCOLATE ORANGE CAKE
mascarpone mousse, praline crumbs

CINNAMON DOUGHNUT HOLES
Nutella dark chocolate sauce, raspberry sauce

PRICE


TWO COURSES • 34 PER PERSON

THREE COURSES • 48 PER PERSON

ENTRÉES • SELECT 5

GRILLED CAESAR
grilled romaine hearts, parmigiano-reggiano, bottarga, crispy capers, croutons, lemon caesar dressing


SPINACH & GOAT CHEESE SALAD
almond goat cheese croquette, bacon, dehydrated grapes, sour apples, warm bacon-cider vinaigrette


KIPOS SALAD 
red pepper, kalamata olives, red onion, cucumber, radish, feta, pepperoncini, garbanzo, romaine, olive oil lemon dressing

CHOPPED SALAD
romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, cured soppressata, kalamata olives, dolce blue cheese, red wine vinaigrette


BROKEN SALMON SALAD
citrus salmon pieces, cucumber, shishito, pickled radish, everything bagel crouton, champagne vinaigrette

BOCA CUBANO
smoked ham, pork and soppressata, sweet onions, pickles, gruyère cheese, mustard aioli, house cut sea salt fries or couscous salad

OMG BURGER* 
100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, house cut sea salt fries or couscous salad

SOUTHERN CAVIAR BURGER 
pimento cheese, tomato jam, bacon, lettuce, tomato, pickled red onions, house cut sea salt fries or cous cous salad

PIMENTO TURKEY BLT
smoked turkey, Nueske's bacon, pimento cheese, bibb lettuce, tomato, brioche, house cut sea salt fries or couscous salad

CHICKEN SANDWICH 
crispy or grilled, garlic aioli, honey sriracha, bibb lettuce, pickled onion, tomato, gorgonzola, house cut sea salt fries or couscous salad

CORNED BEEF SAMMIE 
house-cured corned beef, Boca slaw, house pickles, gruyère, fried cowgirl candy, house cut sea salt fries or couscous salad

BRAISED SHORT RIB TACOS
pickled cabbage, cilantro, avocado aioli, street corn, choice of flour or corn tortilla

YELLOWFIN TUNA POKE BOWL
chopped sushi-grade #1 ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, emperor's rice, poke dressing, sweet soy

SCAMPI STYLE SEAFOOD PASTA
lobster, shrimp, clams, mussels, capers, linguine, lemon butter sauce, extra virgin olive oil

PRINCE EDWARD ISLAND MUSSELS 
garlic, fresh herbs, fennel, toasted brioche

GINGER ENCRUSTED SALMON
brioche crumbs, creamy edamame-corn succotash

 Offered with a Gluten Free option

 Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

boca

Dinner

STARTERS • SELECT 3

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon

SEASONAL SOUP

seasonally garnished to perfection

LOBSTER WONTONS

cream cheese, scallions, citrus soy glaze dipping sauce

ZUCCHINI FRIES

green goddess dressing

BRUSSEL SPROUTS

crispy fried, bourbon-maple butter

HOUSE BIBB SALAD

bibb lettuce, four herb blend, heirloom tomatoes, red onion, cucumber, red wine vinaigrette

GRILLED CAESAR

grilled romaine hearts, parmigiano-reggiano, bottarga, crispy capers, croutons, lemon caesar dressing

DESSERTS • SELECT 2

GUAVA CHEESECAKE

Plant City strawberry coulis, chantilly

TRES LECHES

vanilla rum cake, strawberry

DARK CHOCOLATE ORANGE CAKE

mascarpone mousse, praline crumbs

CINNAMON DOUGHNUT HOLES

Nutella dark chocolate sauce, raspberry sauce

PRICE

TWO COURSES • 36 PER PERSON

THREE COURSES • 52 PER PERSON

ENTRÉES • SELECT 5

GRANDMA'S FLATBREAD

crushed san marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese

BRIE & APPLE FLATBREAD

brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken

BLACK TIE AFFAIR FLATBREAD

black truffle ricotta, prosciutto, cabernet drunken pear, manchego, pickled onions, micro herbs

THE PIG & THE BEE FLATBREAD

prosciutto, chorizo, soppressata, ham, sweet aioli, onion jam, manchego, honey drizzle

SPINACH & GOAT CHEESE SALAD

almond goat cheese croquette, bacon, dehydrated grapes, sour apples, warm bacon-cider vinaigrette

KIPOS SALAD

red pepper, kalamata olives, red onion, cucumber, radish, feta, pepperoncini, garbanzo, romaine, olive oil lemon dressing

MOJO BRINED PORK CHOP

shoestring potato, chorizo-chick pea ragout, spinach

SKIRT STEAK*

hand cut chop from Double C Bar Ranch, char-grilled, papas bravas, roasted vegetables, chimichurri

SWEET POTATO GNOCCH

oyster mushroom, garlic sage cream, parmesan, broccolini, brown butter

OMG BURGER*

100% pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, house cut sea salt fries or couscous salad

"SOUTHERN CAVIAR" BURGER

pimento cheese, tomato jam, bacon, lettuce, tomato, pickled red onions, house cut sea salt fries or couscous salad

BRAISED SHORT RIB TACOS

pickled cabbage, cilantro, avocado aioli, street corn, choice of flour or corn tortilla

PIMENTO TURKEY BLT

smoked turkey, Nueske's bacon, pimento cheese, bibb lettuce, tomato, brioche, house cut sea salt fries or couscous salad

MILANESE CHICKEN BREAST

arugula salad, parmesan, tomatoes, radish, lemon caper butter sauce

SCAMPI STYLE SEAFOOD PASTA

lobster, shrimp, clams, mussels, capers, linguine, lemon butter sauce, extra virgin olive oil

PRINCE EDWARD ISLAND MUSSELS

garlic, fresh herbs, fennel, toasted brioche

GINGER ENCRUSTED SALMON

brioche crumbs, creamy edamame-corn succotash

 Offered with a Gluten Free option

 Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

boca

boca

ALL PACKAGES INCLUDE YOUR CHOICE OF WHITE WINE

Zenato Pinot Grigio, Chateau Souverain Chardonnay

RED WINE

The Wolftrap Red Blend, Chateau Souverain Cabernet Sauvignon

BEER

Heineken, Bud Light, Michelob Ultra, Yuengling

SOFT DRINKS

lemonade, coffee, ice tea, soda

BOCA SIGNATURE COCKTAILS

AVAILABLE AT LIST PRICE BASED ON CONSUMPTION

THE HIBISCUS MARTINI

Cathead orange vodka, Munyon's Florida liqueur, St Germain, hibiscus syrup, lemon, citrus cloud

PINEAPPLE COCONUT MOJITO

Hard Truth toasted coconut rum, fresh pineapple, fresh orange, lime, mint

TABLESIDE SMOKED OLD FASHIONED

*made with our featured bourbon
Woodford Reserve bourbon, bitters, demerara*

WATERMELON COLLINS

Bombora Vodka, Dolin Blanc, watermelon, lemon, seltzer

CUCUMBER BASIL GIMLET

Treaty Oak Waterloo #9 Gin, cucumber, basil, lime

BOURBON BERRY SMASH

Old Forester bourbon, fresh berries, lemon, basil

BAR PACKAGES

PARK AVE PREMIUM BAR

Vodka · Ketel One, Grey Goose

Gin · Hendricks

Whiskey · Woodford Reserve

Tequila · Casamigos Añejo

Rum · Appleton Estate

PRICE

TWO HOURS · 42 PER PERSON

ADDITIONAL HOUR · 20 PER PERSON

CANTON AVE CALL BAR

Vodka · Titos

Gin · Bombay Sapphire

Whiskey · Elijah Craig

Tequila · Casamigos Blanco

Rum · Bacardi

PRICE

TWO HOURS · 35 PER PERSON

ADDITIONAL HOUR · 15 PER PERSON

BOCA HOUSE BAR

Vodka · New Amsterdam

Gin · Waterloo No. 9

Whiskey · Old Forester

Tequila · Corazón

Rum · Flor De Caña

PRICE

TWO HOURS · 25 PER PERSON

ADDITIONAL HOUR · 12 PER PERSON

BEER & WINE BAR

PRICE

TWO HOURS · 22 PER PERSON

ADDITIONAL HOUR · 11 PER PERSON

BOCA BRUNCH RECEPTION

NON - ALCOHOLIC DRINKS INCLUDED: SODA, LEMONADE, ICED TEA, COFFEE

CINNAMON DOUGHNUT HOLES

Nutella dark chocolate sauce, raspberry sauce

BELGIAN PEARL SUGAR WAFFLES

berry compote, whipped cream, vanilla maple syrup

BOCA POTATO HASH

red pepper, sauteed onion, baby red bliss, breakfast herbs

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon

ARRAY OF FLATBREADS

One Eye Wakeup: sausage gravy, cheddar, manchego, bacon, fried egg, spinach chiffonade, black salt, caramelized onion.

Brie & Apple: brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken.

Grandma's: crushed san marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese.

BOCA CUBANO SLIDERS

smoked ham, pork and soppressata, sweet onions, pickles, Gruyère cheese, mustard aioli, house cut sea salt fries or couscous salad

DUO OF GREENS

Boca Caesar Salad - Chopped Salad

Price • 52 per person

PROUDLY HOSTED BY:

boca

BOCA DINNER RECEPTION

NON - ALCOHOLIC DRINKS INCLUDED: SODA, LEMONADE, ICED TEA, COFFEE

CHEF'S CHEESE AND CHARCUTERIE BOARD

chef's selection of cured meats and cheeses

FRUITS OF THE DAY DISPLAY

chef's selection of fresh, seasonal fruits

BOCA BRUSSEL SPROUTS

crispy fried, bourbon-maple butter

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon

ALMOND GOAT CHEESE CROQUETTES

lightly breaded

AHI TUNA CRISPS*

sushi-grade #1 yellowfin tuna, wonton shells, cilantro, cabbage, orange citrus soy, thai aioli

FISH DIP CROSTINI'S

house fish spread, pickled accoutrements

PIMENTO TURKEY BLTS

smoked turkey, Nueske's Bacon, pimento cheese, bibb lettuce, tomato, brioche, house cut sea salt fries or couscous salad

NUESKE'S APPLEWOOD SMOKED BACON

Bibb lettuce, sliced tomato

GRANDMA'S FLATBREAD

crushed san marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese

BRIE & APPLE FLATBREAD

brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken

SWEETS

CINNAMON DOUGHNUT HOLES

Nutella dark chocolate sauce, raspberry sauce

GUAVA CHEESECAKE BITES

Plant City strawberry coulis, chantilly

Price • \$45 per person

PROUDLY HOSTED BY:

boca