

boca

CATERING AND PRIVATE EVENTS

BOOK AN EVENT

SEE BRUNCH, LUNCH, DINNER AND BEVERAGE MENUS BELOW

Brunch

STARTERS • SELECT 3

DOUGHNUT HOLES

Nutella, citrus curd, caramel coffee sauce

BRUSSEL SPROUTS

crispy fried, bourbon-maple butter

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

44 PER PERSON

ENTRÉES • SELECT 4

GRILLED CAESAR SALAD

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

CHOPPED SALAD

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

CARAMELIZED FRUIT SALAD

arugula, charred radicchio, pistachio, bacon, citrus vinaigrette

BOCA BREAKFAST SANDWICH

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

THE OLD MAN EGG PLATTER

two eggs, bacon, sausage, toast, choice of breakfast potato or fresh fruit

TURKEY TOAST

gruyere, tomato, arugula, balsamic, mustard aioli, whole grain toast, served open face, house cut sea salt fries or couscous salad

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

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

BLACK TIE AFFAIR FLATBREAD

black truffle ricotta, prosciutto, cabernet drunken fruit, 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

ONE EYE WAKE-UP FLATBREAD

sausage gravy, cheddar, manchego, bacon, fried egg, spinach chiffonade, black salt, caramelized onion

 Offered with a Gluten Free option

 Vegetarian

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

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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

BRUSSEL SPROUTS

crispy fried, bourbon-maple butter

BIBB SALAD

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

DESSERTS • SELECT 2

COCONUT PANNA COTTA

pineapple gele, mango, raspberries, mint

BOCA CHOCOLATE

dark chocolate cake, milk chocolate ganache, peanut butter mousse, salted caramel, candied popcorn

CRUSTLESS GOAT CHEESE CHEESECAKE

cabernet berries, balsamic glaze

PRICE

TWO COURSES • 38 PER PERSON

THREE COURSES • 52 PER PERSON

ENTRÉES • SELECT 4

GRILLED CAESAR SALAD

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

CARAMELIZED FRUIT SALAD

arugula, charred radicchio, pistachio, bacon, citrus vinaigrette

CHOPPED SALAD

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

TURKEY TOAST

gruyère, tomato, arugula, balsamic, mustard aioli, whole grain toast, served open face, house cut sea salt fries or couscous salad

CHICKEN SANDWICH

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

YELLOWFIN TUNA POKE BOWL

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

PRINCE EDWARD ISLAND MUSSELS

garlic, fresh herbs, fennel, toasted brioche

SEARED SALMON

creamy corn succotash, citrus fennel slaw

 Offered with a Gluten Free option

 Vegetarian

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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

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

COCONUT PANNA COTTA

pineapple gele, mango, raspberries, mint

BOCA CHOCOLATE

dark chocolate cake, milk chocolate ganache, peanut butter mousse, salted caramel, candied popcorn

CRUSTLESS GOAT CHEESE CHEESECAKE

cabernet berries, balsamic glaze

PRICE

TWO COURSES • 52 PER PERSON

THREE COURSES • 60 PER PERSON

ENTRÉES • SELECT 4

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 fruit, manchego, pickled onions, micro herbs

THE PIG & THE BEE FLATBREAD

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

CARAMELIZED FRUIT SALAD

arugula, charred radicchio, pistachio, bacon, citrus vinaigrette

CITRUS BRINED PORK CHOP

sweet potato puree, caramelized apple chutney

SKIRT STEAK*

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

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

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

SEARED SALMON

creamy corn succotash, citrus fennel slaw

 Offered with a Gluten Free option

 Vegetarian

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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 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 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

BOCA BRUSSEL SPROUTS

crispy fried, bourbon-maple butter

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon

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

TURKEY TOAST STACK

gruyere, tomato, arugula, balsamic, mustard aioli, whole grain toast, served open face, house cut sea salt fries or couscous salad

BRAISED SHORT RIB TOSTADA

crispy corn tortilla, avocado aioli, cilantro

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

DOUGHNUT HOLES

Nutella, citrus curd, caramel coffee sauce

BOCA CHOCOLATE

dark chocolate cake, milk chocolate ganache, peanut butter mousse, salted caramel, candied popcorn

Price • \$48 per person

PROUDLY HOSTED BY:

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