

**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 BRUNCH RECEPTION

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

## DOUGHNUT HOLES

*Nutella, citrus curd, caramel coffee 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

*Choose two:*

*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 BREAKFAST SANDWICH

*housemade sausage, Nueske's bacon, egg, Tillamook cheddar, butter bread, choice of breakfast potato or fresh fruit*

## DUO OF GREENS

*choose two:*

*Boca Caesar Salad - Chopped Salad - fresh fruit salad*

Price • 52 per person

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# 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

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