



The Boca Raton

SINCE 1926

PRIVATE EVENT GUIDE

2023



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Coffee & Refreshments

A LA CARTE REFRESHMENTS

FRESHLY SQUEEZED FLORIDA ORANGE & GRAPEFRUIT JUICES

APPLE, TOMATO, CRANBERRY, PINEAPPLE AND V-8 JUICES

INDIVIDUAL FRESH SQUEEZED JUICES

Orange, Grapefruit, Lemonade

FRESHLY BREWED COFFEE AND SELECTED TEAS

INDIVIDUAL BOTTLED COLD BREW COFFEE

ENERGY DRINKS

FRESHLY PRESSED POWER JUICES

Green Power

Rooted Beginnings

Orange Power

INDIVIDUAL ICED TEAS

INDIVIDUAL BOTTLED LEMONADES

ASSORTED SOFT DRINKS

SPARKLING AND PREMIER STILL WATERS

FRUIT FLAVORED WATERS

ASSORTED MILKS

SELECTION OF CLASSIC EUROPEAN COOKIES

FRENCH STYLE PASTEL MACARON COOKIES

ADDISON MIZNER CHOCOLATE COVERED BOCAROONS

MINI SWEET BREADS AND ASSORTED FRESHLY BAKED MUFFINS

ASSORTED FLAKY CROISSANTS AND NEW YORK STYLE BAGELS

CHOCOLATE CHIP, ROASTED PEANUT BUTTER,

WHITE CHOCOLATE MACADAMIA NUT, OATMEAL-RAISIN,

TOFFEE CRUNCH JUMBO COOKIES

MINIATURE EUROPEAN PASTRIES AND CHOCOLATE COVERED STRAWBERRIES

ASSORTMENT OF WHOLE FRESH FRUITS

INDIVIDUAL GREEK YOGURTS

DOVE BARS, BEN & JERRY'S ICE CREAM, ALL NATURAL FRUIT BARS

ICE CREAM SANDWICHES, ICE CREAM CONES, ASSORTED FROZEN NOVELTIES

ASSORTED CANDY BARS:

Snickers, Milky Way, Kit Kat, M&M's and Hershey's

ASSORTED GRANOLA AND ENERGY BARS

INDIVIDUAL BAKED AND TRADITIONAL POTATO CHIPS

TERRA CHIPS, PRETZELS, WHITE CHEDDAR POPCORN

INDIVIDUAL BAGS OF CRISP FRUIT CHIPS



Refreshments

THEME REFRESHMENTS

TRIBUTE TO THE FLORIDA ORANGE

FRESH MARINATED ORANGES

A Variety of Styles and Unique Flavors to sample:

Plain, Mojito, Agave, Ginger, Pomegranate

ORANGE LACED COOKIES AND MACAROONS

ASSORTED ORANGE CANDIES

RESORT CHOCOLATE DIPPED APRICOTS

MINI ORANGE-GINGER MUFFINS, ORANGE ICED POUND CAKE CUBES

ORANGE BEVERAGES

Tangerine-Orange Blossom Aqua-Fresca, Crush Soda,

Orangina, San Pellegrino Orange Aranciata Soda

FRESHLY BREWED COFFEE

Regular and Decaffeinated

HOT TEA

Orange Pekoe Tea with Fresh Orange Rind, Condiments

TBR TEA TIME

SCONES, BOCA MACAROONS

MINIATURE PASTRIES, EUROPEAN COOKIES

FRESH STRAWBERRIES AND CREAM

BANANA WALNUT BREAD, LEMON POUND CAKE

FRESH SLICED SEASONAL FRUITS AND BERRIES

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

THE NATURALIST

I'M NUTS FOR THIS STUFF!

ASSORTED NUTS

DARK CHOCOLATE BITES

SALTED SEEDS (SUNFLOWER, PUMPKIN)

GRANOLA BARS AND POWER BARS

INDIVIDUAL DRIED FRUITS AND FRUIT CHIPS

SPARKLING FRUIT WATERS AND SPRING WATER

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

“STICK IT, DIP IT, DUST IT”

GOURMET GELATO POP CART

Guest Select Flavored Gelato Pop, Chocolate Dip, and Choice of Toppings

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 50 guests) (Gelato Attendant Required)



Refreshments

AVOCADO CRUSH

Guacamole, Grilled, Crushed, Avocado Toasts
Cotija Cheese
Tomato Pico de Gallo
Black Bean Salsa
Corn Relish
Toasted Pumpkin Seeds
Bottled Hot Sauces
(Attendant Required)

FRESH VEGETABLE STICKS

CRISPY TORTILLA CHIPS, SOFT PITA, MULTIGRAIN CRISPS
SPARKLING AND STILL WATERS, ASSORTED SOFT DRINKS
Dos Equis and Modelo may be added to elevate your experience

NUTRIBULLET JUICE STATION (GF)

Create Your Own Power Mix by Selecting Your Favorite
All Natural Vegetables, Fruits, Berries and Juices

COCONUT WATER, APPLE, CARROT, ORANGE JUICES

WHEAT GRASS, KALE, SPINACH, PARSLEY

BEETS, CUCUMBERS, STRAWBERRIES, BLUEBERRIES, PINEAPPLE, HONEYDEW, CANTALOUPE, BANANAS & APPLES

DRIED CRANBERRIES, YOGURT, HONEY AND AGAVE

FLAX SEEDS, ALMONDS, PECANS AND CHIA
(Power Chef Required)

FRUTERIA (GF)

STREET FOOD STANDS, FRESH LOCAL VIBRANT FRUITS AND VEGETABLES
Sprinkled with Chili Pepper, Lime and Salt

CUCUMBER AND JICAMA

Pineapple, Coconut, Papaya, Kiwi, Strawberries, Bananas and Apples

AQUA FRESCAS

Watermelon, Hibiscus, Pineapple and Orange

AS THE COOKIE CRUMBLES

CHOCOLATE CHIP, OATMEAL RAISIN, ROASTED PEANUT BUTTER AND
WHITE CHOCOLATE MACADAMIA

ASSORTED EUROPEAN COOKIES

WHOLE, SKIM, ALMOND, SOY AND CHOCOLATE MILK

FRESHLY BREWED COFFEE
Regular and Decaffeinated

SELECTED TEAS



Refreshments

“G” FREE

GLUTEN FREE CHIPS, DIPS AND SNACKS

INDIVIDUAL GLUTEN FREE DIPS

*Lemon Chickpea Hummus, Salsa Roja,
Edamame Hummus, Quinoa Tabbouleh Salad*

TIP DIPPED CRUDITE

ASSORTED GLUTEN FREE CHIPS

SELECTION OF ASSORTED ENERGY SNACKS

*Harvest Snaps, Popcorn, Sweet Potato, Plantains, Falafel,
Rice Chips, Corn Chips, Quinoa, Flaxseed*

ROASTED WALNUTS AND ALMONDS

INDIVIDUAL DRIED FRUITS, FRUIT CHIPS

SLICED APPLES, BANANAS, SHAVED DARK CHOCOLATE

FRESH PRESSED RAW JUICE SHOOTERS

(Attendant Required)

GLUTEN FREE SWEETS

Boca Toasted Granola Bars, Bocaroons, Gluten Free Madeleine

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

THE BOCA BUZZZZZZ

Local “Beetox” Organic Raw Honey

PAN TOASTED GRANOLA AND GREEK YOGURT BERRY BAR

HOUSE MADE GRANOLA

YOGURT, BERRIES AND A DRIZZLE OF OUR “BEETOX” HONEYCOMB

MINI MUFFINS

Honey Lemon Poppy Seed and Tropical Mango-Tango

WALNUT RAISIN AND HONEY WHEAT BREADS

Dark Chocolate, Honey and Red Berry Preserves

NUT BUTTER SPOONS

Cashew, Almond and Peanut

HOT FRESHLY BREWED TEAS

Moroccan Mint, Rooibos (Herbal), Jasmine (Green), Chamomile (Decaf), Raw Honeycomb Drizzle

COLD FRESHLY BREWED TEAS

RASPBERRY, CHAI SPICED, TRADITIONAL CITRUS TWIST

(Attendant Required)



Continental Breakfast

CONTINENTAL ON A-1A

FRESHLY SQUEEZED FLORIDA ORANGE JUICE

SELECTION OF SLICED FRESH FRUITS

CHEF'S BAKERY BASKET

*Cranberry Twist and Lemon Swirl, Flaky Croissants, Homestyle Muffins,
Streusel Coffee Cake, Cinnamon Chocolate Babka*

FRESH BAGELS AND CREAM CHEESE

Sweet Butter, Marmalade and Assorted Jams

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

THE BOCA BAGEL

FRESHLY SQUEEZED FLORIDA ORANGE JUICE

SLICED TROPICAL FRUITS

BRICK OVEN BAKED BAGELS

Plain, Cinnamon Raisin, Sesame, Onion, Everything and Whole Wheat

CREAM CHEESE, LIGHT CREAM CHEESE, SCOTTISH SMOKED SALMON SPREAD AND HERB CHIVE SPREAD

SWEET BUTTER, MARMALADE AND ASSORTED JAMS

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

THE GOLD COAST CONTINENTAL

FRESHLY SQUEEZED FLORIDA ORANGE JUICE AND CRANBERRY JUICE

SLICED TROPICAL FRUIT AND BERRY DISPLAY

CHILLED FRUIT YOGURT, GRANOLA

CHEF'S BREAKFAST BAKERIES

Apple Pockets, Beignets, Flaky Croissants, Homestyle Muffins

FRESH BAGELS AND CREAM CHEESE

Sweet Butter, Marmalade and Assorted Jams

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

STOP AND GO (CONTINENTAL BREAKFAST TO-GO)

INDIVIDUAL JUICES

Orange and Grapefruit

FRESHLY BAKED BLUEBERRY MUFFIN, CINNAMON STREUSEL

INDIVIDUAL CHILLED FRUIT YOGURT

Fresh Cut Melon

"WRAPPED" (Pick Up and Go)

Buttered Brioche, Scrambled Egg, Canadian Bacon, American Cheese Sandwich

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS



Breakfast

ENHANCEMENTS

EGG STATION

Farm Fresh Eggs Made to Order: Whole Eggs, Egg Whites, Omelette
Variety of Fillings to Include:

*Diced Ham, Bacon, Sausage, Avocado, Asparagus,
Mushrooms, Tomatoes, Spinach, Onions, Peppers, Pico de Gallo,
Feta, Cheddar, Monterey Jack, Goat Cheese*

(Minimum 25 guests) (Chef Required)

SUNSHINE FRUIT SMOOTHIE

A Healthy Way to Start the Day! Blended to Order:
Strawberries, Berries, Banana, Yogurt, Lilac Honey and Granola

(Minimum 25 guests) (Attendant Required)

CHALLAH CRÈME BRÛLÉE FRENCH TOAST

Warm Vermont Maple Syrup and Sweet Butter

(Minimum 25 guests)

SPANISH TORTILLA

Farm Fresh Egg with Potato and Onions, Piperrada Sauce

MEDITERRANEAN VEGETABLE FRITTATA

Gourmet Individual Baked Frittata, Chive Hollandaise

SOUTHWEST BREAKFAST WRAPS

*Scrambled Eggs, Chicken Apple Sausage and Monterey Jack Cheese
Wrapped in a Warm Flour Tortilla*

SWEET CHEESE BLINTZES

Wild Berry Compote and Vanilla Cream

SCRAMBLED FARM FRESH EGGS OR EGG WHITES

CLASSIC EGGS BENEDICT

STEEL CUT OATMEAL OR GRITS

Sweet Cream, Brown Sugar or Cheddar Cheese



Breakfast

ENHANCEMENTS

BUTTERMILK BISCUITS

Sausage, Egg and Cheddar Cheese

CROISSANT SANDWICH

Ham, Egg and Monterey Jack Cheese

BREAKFAST MASON JAR

*Egg and Cheese Grits – Creamy Corn Grits Cooked in Mason Jars,
Topped with a farm fresh Poached Egg.*

(Minimum 25 guests)

BREAKFAST PIZZETTAS

*Chorizo, Ranchero Sauce, Queso Blanco, Cage Free Egg,
Sundried Tomato, Spinach, Egg White, Goat Cheese*

(Minimum 25 guests) (Attendant Required)

TOAST STATION

*Toasted Muesli Baguette, Whipped Ricotta, Seasonal Berries, Beetox Honey, Mint
Ciabatta Crisp, Turtle Creek Goat Cheese, Roasted Tomato
Whole Wheat Crisps, Avocado, Lemon, EVO, Tajin Chili, Cotija*

(Minimum 25 guests)

ACAI BOWLS

House made Granola, Berries, Bananas, Honey

(Minimum 25 guests) (Attendant Required)

GOURMET BACON BAR

Original Hickory Smoked, Peppered Brown Sugar Bacon, Chipotle BBQ Spiced

(Minimum 25 guests) (Attendant Required)

SCOTTISH HIGHLAND SMOKED SALMON

Traditional Garnishes

ASSORTED COLD CEREALS

Whole, Skim, Soy, Almond Milks

ASSORTED DONUTS AND SUCH

Assorted Varieties of Sugar Glazed, Filled and Old Fashioned Donuts



Plated Breakfast

B - 1

FLORIDA ORANGE JUICE
FARM FRESH SCRAMBLED EGGS
Chives, Roasted Tomato
(Please Select One)
Pit Smoked Country Ham
Chicken Apple Sausage
Griddled Breakfast Sausage
Peppered Brown Sugar Bacon
HASH BROWN CASSEROLE
SOURDOUGH AND MULTIGRAIN TOAST
FRESHLY BREWED COFFEE
Regular and Decaffeinated
SELECTED TEAS
(Minimum of 25 Guests)

B - 2

C BOOST POWER JUICE SHOOTER
FRUIT AND BERRIES WITH GREEK YOGURT
HONEY KISSED ORANGE MUFFIN
ORGANIC POACHED EGG & ROMESCO
ANCIENT BREAKFAST GRAINS
CRUSHED AVOCADO TOAST
FRESHLY BREWED COFFEE
Regular and Decaffeinated
SELECTED TEAS
(Minimum of 25 Guests)

B - 3

FLORIDA ORANGE JUICE
MARKET STRAWBERRIES
Vanilla Mascarpone Cream
TUSCAN FRITTATA
*Broccolini, Fontina, Caramelized Shallots,
Wild Mushrooms, Salsa Verde*
WILTED LACINATO KALE
POTATO TORTA
Roasted Sweet Peppers
GRILLED ITALIAN SAUSAGE
BAKERIES
Mini Multigrain Croissants, Mini Crisp Ricotta Sfogliatelle
FRESHLY BREWED COFFEE
Regular and Decaffeinated
SELECTED TEAS
(Minimum of 25 Guests)



Plated Breakfast

LIFESTYLE BREAKFAST 1

ANCIENT GRAINS

Fruit, Cinnamon, Warm Almond Milk

TUSCAN EGG WHITE OMELETTE

*Artichoke, Baby Spinach, Roasted Peppers, Swiss Cheese
Romesco Sauce, Roasted Tomatoes*

SMOKED COPPER RIVER SALMON

Avocado Crisp

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)

LIFESTYLE BREAKFAST 2

GREEK YOGURT

Florida Strawberries, Valencia Almonds

LIFESTYLE OMELETTE

Asparagus, Baby Kale, Caramelized Shallots, Oven Dried Tomato, Salsa Verde

CHICKEN APPLE SAUSAGE

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)



Breakfast Stations

BREAKFAST STATION - 1

SELECTION OF CHILLED FRUIT JUICES
Freshly Squeezed Orange and Grapefruit Juices, V-8

SLICED FRESH SEASONAL FRUIT
Assorted Berries

ASSORTED COLD CEREALS
Whole, Skim Milk, Soy, Almond Milks

CHILLED FRUIT YOGURTS

CAGE FREE FARM FRESH SCRAMBLED EGGS
Cheddar Cheese and Chives

CINNAMON FRENCH TOAST
Vermont Maple Syrup

HICKORY SMOKED BACON

(Please Select One)

Grilled Breakfast Sausage
Chicken Apple Sausage

OVEN ROASTED HASH BROWNS

ASSORTED BAGELS WITH CREAM CHEESE
Sweet Butter, Marmalade and Assorted Jams

FRESHLY BREWED COFFEE
Regular and Decaffeinated

SELECTED TEAS
(Minimum of 25 Guests)

BREAKFAST STATION - 2

Selection of Juices to Include:
Freshly Squeezed Orange, Grapefruit, Cranberry Juices

INDIVIDUAL BOWLS OF HAND CUT MELONS AND BERRIES

GOURMET BREAKFAST BREADS AND MUFFINS TO INCLUDE:
*Cranberry Orange, Mango Tango, Lemon Poppy,
Cinnamon Swirl Crumb Cake*

WARM SENSATION OF BOCA BAKERIES

GOURMET INDIVIDUAL BAKED FRITTATAS
Spinach, Tomato and Cheddar Cheese, Chive Hollandaise

HICKORY SMOKED SWEET BACON

YUKON GOLD AND SWEET POTATO HASH

FRESHLY BREWED COFFEE
Regular and Decaffeinated

SELECTED TEAS
(Minimum of 25 Guests)



Breakfast Stations

BREAKFAST STATION - 3

SELECTION OF CHILLED FRUIT JUICES

Freshly Squeezed Orange, Grapefruit, Cranberry Juices

CHILLED FRUIT SMOOTHIES

Strawberry and Banana Yogurt Drinks with Lilac Honey

(Attendant Required)

SLICED SEASONAL FRESH FRUIT

Assorted Berries

Farm Fresh Eggs Made to Order: Whole Eggs, Egg White

Omelettes and Eggs Any Style

Variety of Fillings to Include:

Diced Ham, Bacon, Sausage, Avocado, Asparagus, Mushrooms, Tomatoes, Spinach, Onions, Peppers, Pico de Gallo, Feta, Cheddar, Monterey Jack, Goat Cheeses

(Omelette Chef Required)

CAGE FREE SCRAMBLED EGGS

HOT CEREAL

Steel Cut Oatmeal, Golden Raisins, Sweet Cream and Brown Sugar

PAN BRAISED "LYONNAISE" POTATOES

CINNAMON CHOCOLATE BABKA FRENCH TOAST

FRESH FRUIT COMPOTE, VERMONT MAPLE SYRUP

HICKORY SMOKED BACON

(Please Select One)

Grilled Breakfast Sausage

Chicken Apple Sausage

BOCA BAKERIES AND ASSORTED BAGELS

Sweet Butter, Marmalade, Cream Cheese and Assorted Jams

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 50 Guests)



Plated Lunch

L - 1

ROASTED ORGANIC TOMATO SOUP
Parmesan Crostini

MEDITERRANEAN "POWERHOUSE" SALAD
Harissa Roasted Chicken, Toasted Quinoa, Almonds, Dried Cranberries, Baby Kale

PRESERVED LEMON BAR
Citrus Sauce

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 25 Guests)

L - 2

ASPARAGUS AND BABY ROMAINE SALAD
Romesco, Roasted Sweet Pepper, Shaved Manchego Cheese, Lemon Vinaigrette

LOCAL SNAPPER ESCABECHE
Peruvian Quinoa, Crisp Capers, Tomatoes, Charred Scallion Vinaigrette

TRES LECHE
Strawberry Guava, Wild Berries

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 25 Guests)

L - 3

KEY WEST PRAWNS
Avocado Hummus, Homestead Heirloom Tomatoes, Micro Salad

BUDDHA BOWL
Tandoori Spice Chicken, Sweet Potato, Edamame, Roasted Cauliflower, Ancient Grains, Kale, Sliced Egg, Lemon Tahini Dressing

ORANGE BRULE TART
Red Berries, Orange Coulis

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 25 Guests)

L - 4

ITALIAN WEDDING SOUP

GRILLED CHICKEN "CARCIOFI" PAILLARD
Shaved Artichokes, Tomatoes, Fennel, Thin Green Beans, Arugula, Red Wine Parmesan Vinaigrette

STRAWBERRY ZABAIONE, CRISP BISCOTTI

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 25 Guests)



Plated Lunch

L - 5

FARMER'S SALAD

*Bibb Lettuce, Endive, Roasted Pears, Pistachios,
Pencil Beans, Aged Goat Cheese, Grain Mustard Vinaigrette*

CITRUS & MAPLE GLAZED SALMON

TOASTED WHEAT BERRY VEGETABLE "HASH"

Baby Spinach, Sweet Corn Tomatoes, Tarragon, Dried Cranberries

STRAWBERRY SHORTCAKE

White Chocolate, Brown Sugar, Sablee

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 25 Guests)

L - 6

ZUPPA TOSCANA

Heirloom Tomatoes, Cannellini Beans, Lacinato Kale, Parmesan Crisp

CHICKEN SAGE ORECCHIETTE PASTA

Wood Roasted Mushrooms, Basil, Ricotta, Tomatoes, Spinach, Marsala, Parmesan

APRICOT CHOCOLATE CRUNCH

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 25 Guests)

"G" FREE LUNCH

LITTLE GEM "WEDGE" SALAD

Heirloom Tomato, Cucumber, Blue Cheese, Chive, Micro Salad, Green Goddess Dressing

"NAKED BURGER", AMERICAN KOBE

Heirloom Tomato with Whipped Burrata, Aged Balsamic, Arugula, Crisp Prosciutto

SEA SALT CARAMEL APPLE TARTIN

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

AQUA FRESCA

(Minimum of 25 Guests)



Lunch Stations

THE TRI-STATE DELI

YA YA'S CHICKEN NOODLE SOUP

BABY ICEBERG LETTUCE, SLICED BEEFSTEAK TOMATOES, SWEET ONIONS
Chunky Blue Cheese, Black Peppered Bacon, Italian Vinaigrette

ADDISON'S WALDORF SALAD
Apples, Walnuts, Grapes, Organic Yogurt

CLASSIC DELI CHICKEN AND TUNA SALADS

NEW YORK POTATO SALAD, CREAMY COLESLAW

PICKLES & SOURS

GRIDDLED REUBEN ON THICK CUT MARBLE RYE
Thousand Island Dressing

OVEN ROASTED "HAND-CARVED" TURKEY
*Cranberry Relish
(Attendant Required)*

CAPTAIN FIN'S PASTRAMI SPICED CATCH
Coleslaw, Lemon Aioli

KETTLE POTATO CHIPS

ASSORTED DELI BREADS, ROLLS, MAYONNAISE, YELLOW AND BROWN MUSTARDS

NEW YORK CHEESECAKE

BROOKLYN "BLACK AND WHITE" COOKIES

LEVY'S COCONUT MACAROONS

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 50 Guests)



Lunch Stations

NUEVO LATINO TACOS AND BOWLS

CUBAN BLACK BEAN SOUP
Scotch Bonnet Salsa and Tortilla Sticks

SOFT TORTILLAS, BROWN RICE

CHOPPED LOCAL GREENS
Orange Chipotle Vinaigrette

Ancho Adobo Grilled Skirt Steak
Chicken Tinga
Blackened Mahi-Mahi
Vegan Picadillo "Beyond Beef", Potatoes, Olives, Tomatoes
(Attendant Required)

BLACK BEANS, PINTO BEANS

ROASTED CORN AND POBLANOS

QUESO FRESCA BLANCO, SHREDDED CHEDDAR CHEESE,
SHREDDED LETTUCE, SOUR CREAM, GUACAMOLE

INDIVIDUAL CRISPY ISLAND CHIPS AND TORTILLA CHIPS

TOMATO JALAPEÑO SALSA, TOMATILLO SALSA

FRUTA FRESCA SHOOTER
Marinated Tropical Fruits

TRES LECHES COCONUT CAKE

WARM MANGO BREAD PUDDING

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 50 Guests)



Lunch Stations

THE TUSCAN “PIAZZA”

ZUPPA ALLA MINISTRONE

MEZZALUNA CHOPPED SALAD
Red Wine Vinaigrette

CAPRESE SALAD
Tomatoes, Fresh Basil, Mozzarella, Lucini Olive Oil, White Balsamic

WARM PANINO POLLO-GRILLED CHICKEN
Fresh Provolone and Pesto on Herb Baked Bread

BRICK OVEN ASSORTED GOURMET PIZZAS
(Please Select Two)

Traditional Pepperoni and Mozzarella
Meatball, Fresh Ricotta and Basil

Boca's Margherita, Fresh Mozzarella, Tomato, Basil
Gluten Free Four Cheese Pizza, Mozzarella, Fontina, Gruyere, Parmesan
Cauliflower Crust, Spinach, Roasted Pepper, Tomato, Fresh Mozzarella
(Attendant Required)

WHOLE WHEAT PENNE PASTA WITH SPINACH AND WILD MUSHROOMS
Tossed in a Light Pommery Mustard and Sun-Dried Tomato Cream Sauce

CHOCOLATE CANNOLI, MINI CRISP RICOTTA SFOGLIATELLE

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 50 Guests)

POKE LUNCH

BOCA RICE BOWLS
Brown Rice Quinoa or Organic Grains

Tuna Poke (Hawaiian), Salmon Poke, Spicy Shrimp Poke, Korean Bulgogi Beef,
Schezwan Chicken & Asian Stir Fry Vegetables

SAUCES, SPICES, SESAME SEEDS
Finishing Your Healthy Creation to Spice Up Your Dish!
(Attendant Required)

BAO BUN BAR
Pork Belly, Crispy Chicken Sriracha, Sauces, Pickled Vegetables, Fresh Herbs

GYOZA BAR
Bamboo Steamed “Gyoza” Potstickers
Chicken Scallion
Vegetable Garlic Chili
Dipping Sauces, Hot Sauces

SWEETS
Fresh Orange Florets
Yuzu Mandarin Tarts
Coconut Bar

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 50 Guests)



Lunch Stations

THE BIG "O" ORGANIC TRENDS

LOCAL FARMED GREENS

Organic, Cut and Snipped to Order
Assorted Toppings, Dressings, Croutons and Cracker Flats
(Garden "Chef" Required)

ROASTED BEET SALAD WITH TOASTED WALNUTS, TART APPLES

ORGANIC TOASTED QUINOA SALAD
Almond and Cranberry

HONEY ROASTED CARROT SALAD
Spanish Onion, Chive, White Balsamic Vinaigrette

SPICED ROASTED CECI BEANS
Fresh Basil

OVEN ROASTED TOFU, APPLE SALAD
Zucchini, Yellow Squash, Kale

EDAMAME GINGER SALAD

SUMMER TOMATOES AND FRESH SNIPPED BASIL

BUILD YOUR OWN BURGER BAR
Gourmet Organic or Beyond Burger Bar
Thick Cut Black Pepper Honey Cured Bacon, Cheddar Cheese, Swiss Cheese
Tomato, Vidalia Onion, Crisp Lettuce
Potato Buns, Bibb Lettuce Cups and Condiments
(Attendant Required)

HONEY POMMERY BRUSHED ORGANIC CHICKEN BREAST
Corn and Edamame Relish

ORANGE BBQ GLAZED SALMON BURGER
Crisp Vegetable Slaw

SWEET BUTTERED CORNBREAD

SUN CUT WATERMELON SALAD
Sumac White Balsamic

FRUIT...FRUIT...FRUIT
All About Tarts, Pies, Brûlées and of course, a Touch of Chocolate

FRESHLY BREWED COFFEE
Regular and Decaffeinated

ICED TEA AND SELECTED TEAS
(Minimum of 75 Guests)



Lunch Stations

THE SANDWICH SHOPPE

BEEF MUSHROOM BARLEY SOUP

A FIELD OF GREENS

Blue Cheese, Ranch and Balsamic Dressings

ORZO PASTA SALAD

Mozzarella Pearls, Fresh Basil, Garden Vegetables

CREAMY "JERSEY" CABBAGE SALAD

POTATO SALAD

DEVILED EGG SALAD

ALBACORE TUNA SALAD

HERB CHICKEN SALAD

CAPRESE FICELLE

Heirloom Tomatoes, Fresh Mozzarella, Pesto, Arugula

ASSORTMENT OF SELECTED COLD MEATS AND CHEESES

Peppered Roast Beef, Roast Turkey, Smokehouse Ham, Genoa Salami, Cheddar and Swiss Cheeses

ASSORTED BREADS AND ROLLS

MAYONNAISE, HORSERADISH AND IMPORTED MUSTARDS

WARM APPLE BREAD PUDDING

Vanilla Sauce

MOCHA CARAMEL BARS AND BLONDIES

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 25 Guests)

THE KEY BISCAYNE

CRISP FLORIDA GREENS WITH TOMATOES, CUCUMBER

Orange Basil Vinaigrette

CHILLED BABY GREEN BEANS WITH GOAT CHEESE

Olive Oil and Aged Balsamic

LOCAL OKEECHOBEE HEARTS OF PALM, RED AND GOLDEN TOMATO SALAD

Citrus Vinaigrette

CHOPPED & TOSSED COBB SALAD

Roasted Turkey, Tomato, Cucumber, Cheddar Cheese, Egg, Avocado, Bacon

CUBANELLE ROASTED PEPPER BREAST OF CHICKEN

MANGO MOJO GLAZED MAHI-MAHI WITH INDIAN RIVER MEYER LEMON

FRESH BAKED ASSORTED ROLLS

Sweet Butter

MINI KEY LIME TARTS

COCONUT BOCAROONS

DARK CHOCOLATE BLACKOUT CAKE

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 25 Guests)



Lunch Station

THE MARKET PLACE

SOUPS

(Select One)

FARMERS ORGANIC TOMATO BISQUE

ORGANIC RED LENTIL SOUP

HARVEST SALADS TO GO

(Select Two)

Homestead Heirloom Tomato Caprese, Snipped Basil, Lemon Olive Pesto, Arugula, Fresh Mozzarella, Sea Salt Black Pepper Tuscan Focaccia

Chopped Asian Greens, Ginger Teriyaki Chicken, Crisp Peppers, Carrots, Edamame, Wasabi Peas, Toasted Sesame Seed, Citrus Vinaigrette

Mediterranean, Chopped Baby Greens, Arugula, Peppered Turkey, Local Goat Cheese, Sundried Cranberries, Tomatoes, Crisp Cucumbers, Shaved Carrots, Sunflower Seeds, Balsamic Vinaigrette

ARTISAN SANDWICHES

(Select Two)

Roasted Pepper, Fresh Mozzarella, Tomato, Basil, Olive Tapenade On Ciabatta Bread

Roasted Turkey, Brie, Apple Chutney, Arugula, Cranberry Aioli, Walnut Raisin Loaf

Shaved Roast Beef, Havarti, Balsamic Red Onion, Tomato, Lettuce, Sundried Tomato Aioli, Pretzel Bread

DAILY CREATIONS

(Select Three)

TUSCAN MEATBALLS

Pomodoro, Fresh Basil Ricotta, Creamy Polenta

MULTI GRAIN ITALIAN HARVEST GRILLED CHEESE

Provolone, Parmesan and Mozzarella

FALAFEL BOWL

Lemon Hummus, Baba Ganoush, Olives, Tomatoes Sumac, Cucumber Salad, Crisp Greens, Tzatziki

POWER GRAIN BOWL

Brown Rice, Quinoa, Roasted Curried Cauliflower, Apples, Carrots, Kale, Tandoori Spiced Chicken

CHICKEN SCHWARMA

Naan, Cucumber Yogurt, Tomato, Feta

SWEETS AND SNACKS

Assorted Ripe Finger Fruits, Organic Apples, Pears and Grapes

Sea Salt Potato Chips, Terra Vegetable Chips, Multi Grain Chips and Pretzels

Pepperidge Farm Minis, Ginnies Gluten Free Cookies, Whole Wheat Peanut Butter Cookies, Granola Power Bars

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 75 Guests)



Boca Boxed Lunch

THE CORAL

OVEN ROASTED TURKEY

Lemon-Sun-Dried Tomato Aioli, Honey Oat Wheat Roll

MEDITERRANEAN HUMMUS

Simply Naked Pita Chips

GRANOLA BAR

WHOLE FRUIT

THE PALM BEACH

MARINATED GRILLED BREAST OF CHICKEN

Swiss Cheese, Pesto Aioli, Tomato Roll Focaccia

SUN BAKED CHIPS

TATE'S DELI STYLE COOKIES

WHOLE FRESH FRUIT

THE BOCA RATON

MOROCCAN VEGETABLE

Grilled Squash, Zucchini, Roasted Pepper, Cucumber, Romaine with Hummus and Tabbouleh, Pita

TOASTED SUNFLOWER SEEDS

POPCORNERS

MIXED BERRY YOGURT GRANOLA BAR

WHOLE FRESH FRUIT

THE MIZNER

CHOPPED SALAD

Rotisserie Chicken, Baby Greens, Arugula, Tomato, Cucumber, Cranraisins, Chickpeas, Carrots, Aged Cheddar, Balsamic Vinaigrette

MINI BAKED PRETZELS

TATE'S DELI STYLE COOKIES

WHOLE FRESH FRUIT

THE GOLD COAST

TENDER ROASTED BEEF

Horseradish Cheddar, Red Tomato, Poppyseed Onion Roll

SEA SALT POTATO CHIPS

MARINATED SPICED OLIVES

TATE'S DELI STYLE COOKIES

WHOLE FRESH FRUIT



Reception

COLD HORS D'OEUVRES

- Crisp Asparagus Puff, Roasted Red Pepper Cream Cheese
- Tuscan Vegetable Spiedini, Ciliegine Mozzarella, Roasted Pepper, Tuscan Olive, Basil GF
- Mediterranean Lemon Hummus, Persian Cucumber GF
- Beetox Honey, Melon, Turtle Creek Goat Cheese, Crushed Pistachio GF
- Sweet Watermelon Drop, Loxahatchee Goat Cheese, Aged Balsamic GF
- Mozzarella "Panzanella" Pearl
- Bamboo Fruit and Cheese, Swiss Emmental, Fresh Berries GF
- Peppadew, Goat Cheese, Ficelle
- Roasted Beet, Strawberry, Ricotta Dolce, Aged Sweet Balsamic, Toasted Naan
- Sweet Water Shrimp, Tomato Confit, Chive Crema, Baguette
- Hawaiian Tuna Poke, Wasabi Cream, Nori Rice
- California Inside-Out Roll
- Colossal Blue Claw Crab, Tomato Togarashi Sauce GF
- Smoked Salmon Cake, Baby Cucumber GF
- Maine Lobster Salad Cone
- Deviled Quail Egg, Caviar GF
- Tuscan Kale Chicken Caesar Bite, Shaved Reggiano
- Sonoma Roasted Peaches, Goat Cheese, Prosciutto, Saba Drizzle, Toasted Naan
- Seared Beef Tenderloin, Cipollini, Manchego

HOT HORS D'OEUVRES

- Wild Raspberry and Brie Star
- Fig and Mascarpone Purse
- Mushroom Profiterole, Parmesan, Truffle
- Sea Salt Roasted Asparagus, Pecorino, Lemon Garlic Aioli GF
- Triple Cream Brie, Apple Chutney, Pastry Crisp
- Pizzetta, Whipped Burrata, Tomato, Basil
- Apple Cider Roasted Heirloom Beet, Ricotta Dolce GF
- Shrimp Spiedini, Tomato Bacon Jam GF
- Miniature Maryland Crab Cake, Old Bay Red Pepper Aioli
- "Angry" Lobster Cone
- Mango Mojo Glazed Rock Shrimp, Organic Toasted Coconut GF
- Sesame Chicken, Mandarin Citrus Sauce
- Chimichurri Chicken Chilito Skewer GF
- Mini Chicken and Cilantro Dumplings, Soy Ginger Glaze
- Polenta Spoons GF
- Three Cheese Polenta on Tasting Spoons - *Chicken Saltim "Boca" - Roast Tomato and Gruyere - Shrimp a la Grecque*
- "Surf & Turf", Short Rib and Lobster, Port Wine, Lemon Chili Butter GF
- Bacon Wrapped Date with Almond, Black Pepper Citrus Aioli GF
- Teeny - Tiny Cheese Burgers
- Cocktail Filet Mignon, Horseradish-Roquefort Crust
- Parmesan Crusted Mini Meatballs, Pomodoro Sauce
- Petite Cuban Panini

All Hot and Cold Hors d'Oeuvres are available with a Minimum Quantity of 25 Pieces Per Item.



Reception Specialities

THE FLORIDA ICED SEAFOOD STATION

All Seafood Selections Served with Brandied Cocktail Sauce, Citrus Sections, Horseradish and Oyster Crackers

CHILLED SHRIMP

ASSORTED CEVICHE SHOOTERS

Snapper, Lime, Serrano, Cilantro

Tuna, Coconut, Chili, Mango

Rock Shrimp, Tomato, Citrus

FRESH FLORIDA STONE CRAB CLAWS (Seasonal)

— or —

DELUXE FRENCHED CRACKED STONE CRAB CLAWS (Seasonal)

JUMBO SNOW CRAB CLAWS

CHILLED MAINE LOBSTER MEDALLIONS

FRESHLY SHUCKED BLUE POINT OYSTERS (100 Piece Minimum)

FRESHLY SHUCKED LITTLE NECK CLAMS (100 Piece Minimum)

(Attendant Required)

Enhance Your Seafood Station with Signature Seafood Ice Bars and Tables

(Ask your Catering or Event Service Manager for Details)

CACIO E PEPE STATION

Freshly Prepared Gemelli Pasta tossed in a Wheel of Pecorino Romano, Cracked Black Pepper served with Grissini Bread Sticks

(Chef Required)

TUSCAN POLENTA TABLE

Classic Three Cheese Polenta, Parmesan, Basil

(Please Select One)

Traditional Bolognese, Beef and Port

Chicken Sausage Cacciatore

Shrimp Fra Diavolo

Asparagus and Portobello

(Chef Required)

TRADITIONAL PASTA STATION

Your Selection of Two Pasta's and Two Sauces –

PASTA -*Farfalle, Cheese Tortellini, Radiatori, Spinach & Ricotta Ravioli.*

SAUCES – *Traditional Bolognese, Creamy Pesto, Genovese, Marinara.*

(Chef Required)

TWISTED AVOCADO CAESAR SALAD STATION

Cotija Cheese, Crisp Tortillas, Corn Relish, Avocado Caesar Dressing

Add: Grilled Chicken or Shrimp

(Chef Required)

MARYLAND SWEET WATER CRAB CAKE STATION

Jumbo Lump Crab Cakes Sautéed to Order in Fresh Sweet Butter

Accompanied by Old Bay Remoulade Sauce, Dijon Horseradish Dip,

Golden Corn Pepper Relish and Citrus Segments

(Chef Required)

PARISIAN AND HEARTH BAKED BREAD BAR

Stone Ground Loaves, Crusty Italian Garlic, French Baguettes,

Herb Soft Rolls, Cracker Flats, Olive topped Focaccias served with Creamery Butter and Extra Virgin Olive Oil

Perfect Complement to Your Italian Pasta Station!

(Attendant Required)



Reception Specialities

SPANISH OLIVES & PINCHO BAR

MARINATED SPANISH MEDITERRANEAN OLIVES

Spiced, Citrus, Herb, Garlic Stuffed

CRAFTED ARTISAN CHEESE

Manchego, Idiazabal, Tetilla

CRISP TOSTADAS, FLATBREAD

PINCHOS

Castellano Style Small Open Face Bites

Spanish Potato Tortilla, Chorizo Oil

Grilled Artichokes, Black Olive Tapenade

Olive Oil Tuna with White Anchovy Aioli

Crushed Tomato, Manchego, Olive Oil

Gazpacho "Andalucia"

Classical Red and Yellow Tomato Shooters

Serrano Ham and Melon

(Attendant Required)

SCAMPI ... SCAMPI ... SCAMPI ...

Jumbo Shrimp Prepared to Order

GARLIC SHRIMP SCAMPI

with Butter, White Wine, Basil and Lemon

PAN SAUTÉED SHRIMP

Roasted Fennel, Tomato, Sweet Pepper,

FRESH GARDEN HERBS

(Chef Required)

**Based on Three Pieces per Person*

"BOCITAS"

Boca's Empanada Bar, Savory Pastries from South America

(Please Select Three)

Beef with Olives, Jalapeño Chimichurri

Chicken and Wild Mushroom, Pebre Chileno

Chorizo with Onion and Mozzarella, Provençal Sauce

Ham and Cheese, Salsa Chipotle

Six Cheeses with Oregano, Apple Pear Chutney

(Attendant Required)



Reception Specialities

BURRATA MOZZARELLA BAR

Our Tuscan Chefs will amaze you with their Artistic Twists and Creations

FRESH MOZZARELLA

BASIL PESTO

SUN-DRIED TOMATO

GARLIC-THYME

LOCAL "TOY BOX" HEIRLOOM TOMATOES, MARINATED AND ROASTED,
TUSCAN CRACKED OLIVE TAPENADE

ROASTED SEA SALT GOURMET NUTS
Pistachios, Walnuts, Toasted Pumpkin Seeds

PREMIER DRIED FRUIT

Apricots, Cherries, Figs

Crusty Italian Breads, Flats and Crostini
(Chef Required)

MEATBALL BAR

Served with Reggiano Parmesan, Focaccia

CLASSIC MEATBALLS, POMODORO SAUCE

PORK, WILD MUSHROOM MARSALA

TURKEY, BASIL PESTO

MINI MEATBALL SLIDERS

(Chef Required)

THE HEALTHY MEDITERRANEAN CHIPS, DIPS AND FARM TO TABLE BABY VEGETABLES

*Organic Vegetable Crudit , Assorted Hummus, Roasted Peppers, Baba Ghanoush, Ceci Beans, Cracked Olives, Tabbouleh,
Dried Fruits, Smoked Nuts, Tzatziki, Soft Pita, Toasted Naan Crostada*

(Attendant Required)

CHARCUTERIE BOARD

Served with Artisan Breads and Black Pepper Crissini

THINLY SLICED CURED MEATS

PROSCIUTTO SAN DANIELLE, SPECK, SOPPRESSATA, PISTACHIO MORTADELLA

SELECTED FARMHOUSE CHEESES

HOUSE CURED OLIVES, MARCONA ALMONDS, TANGY PICKLES, IMPORTED MUSTARDS,
SWEET PRESERVES AND FRESH FRUIT



Reception Specialities

MOLCAJETE GUACAMOLE STATION

Prepared to Order

Fresh Crushed Avocado, Lime, Cilantro, Chili
Queso Fundido
Pico de Gallo, Salsa Verde, Salsa de Frijoles, Roasted Corn Salsa
Crispy Tortillas and Plantains
Assorted Bottles of Hot Sauce
(Chef Required)

SMALL TACOS, BIG FLAVOR

Create Your Own Custom Tacos

Orange Chimichurri Grilled Chicken
Ancho and Chipotle Pepper Marinated Beef
Island Spiced Blackened Shrimp
Stone Ground Guacamole
Street Corn, Cojita Cheese
Serrano Black Bean Queso
Assorted Relishes and Salsa
Warm Soft Flour Tortillas, Crispy Plantains, Tostadas
(Attendant Required)

MAC & ALL THAT CHEESE

Gourmet Macaroni prepared to Order in Three Varieties:

White Cheddar, Mascarpone Cheese and White Truffle Crunch
Florida Rock Shrimp, White Cheddar, Sweet Peas and Basil
Fresh Asparagus, Wild Mushrooms, Roasted Tomatoes, White Cheddar
(Chef Required)

CHINESE DIM SUM BAR

(Please Select Three)

SEAFOOD

Shrimp Dumpling, Shrimp and Coconut Egg Roll

MEAT

Chicken Chau-Mai, BBQ Pork Bun, Pork Potsticker, Beef Satay, Chicken Satay

VEGETARIAN

Vegetable Pot Sticker, Vegetable Spring Roll

All Dim Sum served with Shoyu, Hoisin Sauce, and Dragon Sauce in Bamboo Baskets with Chopsticks



Reception Specialities

JAPANESE SUSHI BAR

*All Displays served with Soy Sauce, Wasabi Mustard, Pickled Ginger and Chopsticks.
Sushi Chef Available Upon Request to Prepare Sushi to Order*

NIGIRI SUSHI

Tuna, Salmon, White Fish, Shrimp, Tako

MAKI SUSHI

Varieties of Rolled Sushi

SASHIMI

*Selection of the Finest Sashimi Grade Fish
(Minimum Order 25 Pieces Per Item) (Attendant Required)*

HARVEST OF SEASONAL FRUIT AND BERRIES

*Chef's Selection of Harvest Melons and Seasonal Fresh Berries
(Attendant Required)*

SELECTION OF IMPORTED AND DOMESTIC CHEESES

*Including Hard, Soft and Blue Cheese Selections
Grapes, Dried Fruits, French Bread and English Crackers
(Attendant Required)*



Reception

THE CARVING BOARD

BRAZILIAN FLAME GRILLED CHURRASCO SWORDS

Charcoal Grilled Beef, Chicken, Spicy Sausage
Wood Roasted Vegetables
Truffle Honey Glaze, Mojo, Chimichurri, Mango Chutney
(Serves 30) (Attendant Required)

FIVE PEPPER TENDERLOIN

Assorted Miniature Rolls
Dijonnaise, Bordelaise Sauces, Creamed Horseradish
(Serves 20) (Attendant Required)

FIRE GRILLED CEDAR PLANK SALMON

Citrus Maple and Mustard Glaze
(Serves 20) (Attendant Required)

CENTER CUT AGED CREEKSTONE SIRLOIN OF BEEF

Parker House Rolls
(Serves 20) (Attendant Required)

72 HOURS BRAISED BEEF SHORT RIBS

(Please Select One)
Whipped Potatoes
Goat Cheese Polenta
Tuscan Farro
(Serves 20) (Attendant Required)

LIVE FIRE STATION

Citrus Wood Smoked Tomahawk Ribeye
Blistered Tomato Whiskey Bacon Butter

AL PASTOR

*Chili Marinated Adobo Pork, Chargrilled Pineapple,
Jicama Slaw, Red Pickled Onion*

SAGE PEPPER RUBBED ORGANIC CHICKEN CHIPOTLE

Roasted Tomato Jam

HEARTH ROLLS, FLAT BREADS AND FOCACCIA

(Minimum of 75 guests)
(Chef Required) Rental Equipment Included

DRY SNACKS

PRETZELS, POTATO CHIPS AND CHEDDAR GOLDFISH CRACKERS

DISPLAY OF POTATO CHIPS AND DIPS

Onion, Sour Cream, and Blue Cheese Dips

DISPLAY OF CRISP BLUE AND WHITE CORN TORTILLA CHIPS

Salsa and Guacamole

HOUSE ROASTED MIXED NUTS

ASSORTED ENERGY SNACKS

*Harvest Snaps, Popcorn, Sweet Potato, Plantains, Falafel
Rice Chips, Corn Chips, Quinoa, Flaxseed*

LOCAL GOURMET POPCORN

*Sea Salt & Cracked Pepper, Aged White Cheddar,
Sea Salted Caramel, Sriracha Lime Cheddar*



Plated Dinner

D - 1

RICOTTA RAVIOLO GIGANTE WITH BASIL SHRIMP
Spinach, Artichokes and Truffle Olive Oil

MEZZE SALAD
*Marinated Tomatoes, Cucumbers, Arugula, Lollo Rossa Greens,
Grilled Asparagus, Olive Tapenade, Parmesan Red Wine Dressing*

ORGANIC WILD SALMON, SALMORIGLIO
Tuscan Lemon Vinaigrette

CREAMY MASCARPONE POLENTA

HARICOT VERT, RADISH SALAD
Sweet Roasted Peperonata

PRALINE CRUNCH
Toasted Hazelnut, Milk Chocolate, Caramel

FRESHLY BREWED COFFEE
Regular and Decaffeinated

SELECTED TEAS
(Minimum of 25 Guests)

D - 2

BIBB LETTUCE, ENDIVE & TEAR DROP TOMATO SALAD
Alpine Comté, Red Grapes, Tarragon Mustard Vinaigrette

BRICK PRESSED CHICKEN AL MATTONE
Lemon Rosemary Jus

YUKON GOLD POTATO - CAULIFLOWER PUREE

ROASTED VEGETABLES

BRAISED SWISS CHARD

TIRAMISU
*Vanilla-Maple Crème, Amaretto,
Lady Fingers, Chocolate Curls*

FRESHLY BREWED COFFEE
Regular and Decaffeinated

SELECTED TEAS
(Minimum of 25 Guests)



Plated Dinner

D - 3

SALAD A LA GRECQUE, LEMON POACHED LOBSTER
*Cucumber, Pickled Red Onion, Marinated Artichoke, Kalamata Olives,
Tomato, Avgolemono Vinaigrette*

PETITE FILET OF BEEF PINE NUT-PARSLEY CRUSTED PRAWN
Caramelized Shallot Thyme Sauce

ROASTED CIPOLLINI ONIONS AND MUSHROOMS

HONEY ROASTED ACORN SQUASH

ASPARAGUS PEPERONATA

THE RED VELVET

Vanilla Mascarpone, Cheesecake 24kt Gold

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)

D - 4

MARKET SALAD, ROASTED HEIRLOOM BEETS
*Strawberries, Turtle Creek Goat Cheese,
Honey Glazed Pecans, Sherry Vinaigrette*

MIZNER'S MIXED GRILL PETITE FILET MIGNON, GIANT SHRIMP, BREAST OF CHICKEN
Port Wine Glaze and Honeybell Orange Butter

CACIO E PEPE RISOTTO

SPICY BROCCOLINI, HEIRLOOM CARROTS

CHOCOLATE NUTELLA TART

Toasted Marshmallow, Brown Butter Ice Cream

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)



Plated Dinner

D - 5

KEY WEST STYLE CRAB CAKE

Roasted Corn Poblano Relish, Tomato Jam, Sweet Pea Salad

BEE HEAVEN FARM HEARTS OF PALM & CITRUS SALAD

Little Gem Lettuce, Pomegranate, Grilled Artichoke, Lemon and Olive Oil

PEPPER STUDDED FILET MIGNON & SUSTAINABLE SALMON

Barolo Sauce, Salsa Verde

SEA SALT AND OLIVE OIL "CRUSHED" POTATOES

Charred Scallion Crema

GRILLED BROCCOLINI

LAVENDER HONEY ROASTED SPAGHETTI SQUASH

TRIBUTE TO THE KEY LIME

Classical Tart, Meringue, Honey Graham Cracker

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)

D - 6

SANTORINI SALAD

Crisp Romaine, Heirloom Tomato, Cucumber, Aged Feta Cheese, Taggiasca Olives, Capers, Balsamic Vinaigrette

PARMESAN TENDERLOIN OF BEEF

Port Wine Sauce "au Poivre"

— and —

JUMBO LUMP CRAB CAKE

Stone Ground Mustard Butter

WILTED SPINACH

SWEET BRILLIANT CARROTS

ARTICHOKES ALLA GRIGLIA

WHITE LADY

Vanilla, Raspberry, White Chocolate, Mousseline, White Chocolate Macaroon

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)



Plated Dinner

D - 7

LOCAL FLORIDA TOMATO SALAD

*Cracked Olives, Crisp Capers, Fresh Whipped Maple Brook Burrata,
Extra Virgin Olive Oil, Maldon Salt, Tomato Chutney*

PORCINI-TRUFFLE CRUSTED BEEF TENDERLOIN

Barolo Sauce

CARAMELIZED CAULIFLOWER "STEAK"

HARICOT VERT

VANILLA PARSNIP - CARROT PUREE

BLACK FOREST

Dark Chocolate, Griotte Brandy Cherries, Cherry Sauce

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)

D - 8

WOOD ROASTED GULF PINK SHRIMP

Heirloom Roasted Tomato, Artichoke Barigoule

BIBB AND ENDIVE SALAD, ASIAN PEAR

Candied Walnuts, Quince, Blue Cheese, Red Wine Vinaigrette

PIEDMONTESE BEEF BISTECCA

New York Strip, Fire Aged Garlic, Port Wine Reduction

— and —

LEMON BUTTER ROASTED MAINE LOBSTER TAIL

WILD MUSHROOM RISOTTO

LACINATO KALE AND SHALLOTS

PASSION FRUIT SEMI-FREDO

Candied Almonds, Red Berries

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests)



Plated Dinner

LUXURY ... ELEGANT ... OPULENT

The Boca Raton Proudly Presents a Dinner that Exceeds its Name in Presentation, Service and Options for our Discerning Guests. Upon Being Seated your Guests will be Presented with a Personalized Printed Menus showcasing our Culinary Specialties for the Evening.

We Invite you to Indulge in our Luxurious, Elegant and Opulent Dining Experience.

WILD MUSHROOM CAPPUCINO WITH PORCINI CREMA

MAINE LOBSTER AND RADISH SALAD

Sweet Peas, Fava Beans, Tiny Tomatoes, Sauternes Vinaigrette

COMPRESSED WATERMELON MICRO BASIL

ENTREE SELECTED TABLESIDE:

ROSEMARY ROASTED LAMB LOIN

Sangiovese Jus

“CAPTAIN FINN’S” LOCAL CATCH

(Announced Seasonally)

FILET MIGNON OF BEEF

Roasted Garlic Herb Butter, Truffle Sauce

Cauliflower Puree

GRILLED ASPARAGUS, LEMON AND EXTRA VIRGIN OLIVE OIL

GRUYERE POTATO GRATIN

ARTISANAL BREAD, PLUGRA BUTTER

EVO, Sea Salt, Pink Peppercorn, Citrus and Fennel

CHOCOLATE MELTING SPHERE

Yuzu Mandarin Cremeux, Warm Red Berry Sauce

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

(Minimum of 25 Guests and Maximum of 250 Guests)



Dinner Stations

BOCA'S CLASSIC

SALADS AND APPETIZERS

JUMBO SHRIMP ON ICE

Brandied Cocktail Sauce, Oyster Crackers, Lemon

SOUTHERN GREEN BEAN SALAD

Roasted Peppers, Feta Cheese

BABY ICEBERG LETTUCE

Buttermilk Ranch Dressing, Maytag Blue Cheese, Red Onion

MARINATED BEEFSTEAK TOMATOES

Basil Leaves, Black Pepper and Extra Virgin Olive Oil

FROM THE GRILL

CHARGRILLED GARLIC-CRACKED PEPPER MARINATED STRIP STEAKS

Caramelized Sweet Vidalia Onions and Mushrooms

(Grill Chef Required)

ROTISSERIE CHICKEN

Ancho-Honey Ale Glaze

GRILLED SPICE RUBBED SALMON

Sun-Ripened, Tomato-Pineapple Relish

CHARRED GRILLED SWEET CORN

Poblano and Scallion Vinaigrette

GRILLED ZUCCHINI AND SQUASH PLANKS

Blistered Tomatoes

HONEY ROASTED SWEET POTATOES

BASKETS OF HEARTH BAKED BREADS

San Francisco Sourdough, Honey Wheat, Jalapeño Cornbread, Creamery Butter

DESSERTS

BOCA'S BEST HOMEMADE MINI PIES

Apple Streusel, Cherry and Peach

CARROT CAKE

MINI KEY LIME BAR

TRIPLE FUDGE BROWNIES

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTION OF TEAS

(Minimum of 75 Guests)



Dinner Stations

TBR LOBSTER FEAST

APPETIZERS AND SALADS

SEAFOOD CIOPPINO SOUP

COLD WATER SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Oyster Crackers, Lemon

VINEYARD BAY SCALLOP SEAFOOD SALAD

Tiny Tomatoes, Scallions, Peppers and Citrus

RED AND GOLD TOMATO SALAD

Extra Virgin Olive Oil, Shaved Parmesan

CRISP COLE SLAW

Parsley, Pears and Black Pepper

NANTUCKET GREEN SALAD

*Baby Greens, Spinach, Sun-Dried Cranberries, Spiced Walnuts,
Goat Cheese, Raspberry Vinaigrette*

FROM THE SEA AND THE SHORE

FRESH 1-1/4 LB. MAINE LOBSTERS

VIP Cracked and Served with Drawn Butter

(Chef Required)

ROSEMARY GARLIC, BLACK PEPPER ROASTED BISTECCA OF BEEF

Mushroom Zinfandel Sauce

(Chef Required)

OLIVE OIL AND OREGANO SLOW ROASTED CHICKEN

Natural Pan Jus

DRUNKEN MUSSELS

White Wine, Garlic, Butter

FARM FRESH GREEN BEANS WITH CRISP BACON

Roasted Onions

STEAMED NEW POTATOES

Sweet Butter, Sea Salt and Dill

CHEF'S SELECTION OF BAKED ROLLS, BUTTER LACED CORNBREAD

Creamery Butter

DESSERTS

HAMPTON STYLE GOURMET CUPCAKES

Berry Coulis & Candied Violette

WARM AMERICAN APPLE BROWN BETTY

Vanilla Cream

STRAWBERRY SHORTCAKE

FRESHLY BREWED COFFEE

Regular and Decaffeinated Coffee

SELECTION OF TEAS

(Minimum of 75 Guests)



Dinner Stations

900 SOUTH OCEAN

STARTERS, SALADS AND SUSHI

GAZPACHO MARTINIS

Red and Yellow Tomatoes with Creme Fraiche, Micro Sprouts

SUSHI, MAKI & NIGIRI DISPLAYS

Pickled Ginger, Shoyu and Wasabi

CHILI SEARED BLACK AND BLUE TUNA

Wasabi Ginger Drizzle

CHARGRILLED ASPARAGUS, LEMON ZEST

Shaved Manchego

BIBB SALAD

*Shaved Hearts of Palm, Teardrop Tomatoes, Orange and Basil,
Sherry Vinaigrette, Focaccia Croutons*

CARVED SELECTIONS

"PIEDMONTESE" BEEF BISTECA

*New York Strip, Roasted Garlic, Port Wine Reduction
(Carver Required)*

CHURRASCO CHICKEN

*Charcoal Grilled, Marinated with Olive Oil and Rosemary,
Chimichurri Dipping Sauce
(Carver Required)*

ENTREES

SCAMPI

Garlic Shrimp, Spinach, Cherry Tomato, Extra Virgin Olive Oil, Lemon

CRISP PENCIL BEANS

Shallots and Brown Butter

OVEN ROASTED POTATO GRATIN

Roasted Garlic and Goat Cheese

HEARTH BAKED DISPLAY OF ROLLS, FLAT BREADS AND FOCACCIA

Creamery Butter

DESSERT

TASTE OF FLORIDA KEY LIME SWEETS

*Our Executive Pastry Chef's Creation of Small Bites and Local Flavors
with a Touch of Chocolate, Fruit and Berry Shooters*

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTION OF TEAS

(Minimum of 75 Guests)



Dinner Stations

MERCADO EN BOCA

COCAS Y VERDURAS

Chef Inspired Regional Baked Flatbreads
Spanish Ham, Manchego Cheese, Roasted Peppers
Chargrilled Zucchini, Eggplant, Red Onion and Basil
Queso Fresco, Mahon, Manchego

SMALL PLATES

Cold Spanish Tapas Salads
Ensalada Mixta
Tomato Pípirrana
Spanish Prawns and White Beans
Potato Salad (Rusa), Roasted Peppers
Ruby Red and Golden Tomato Gazpacho

CROQUETTAS

Assorted Spicy Fried Potatoes, Bravas Sauce, Cheese, Herb Butter, Aioli

EMPANADA Y PINCHOS

Spanish Style Savory filled Pastry
Beef with Olives, Jalapeno Chimichurri
Chicken and Wild Mushroom, Pebre Chileno
Six Cheeses with Oregano, Apple Pea Chutney
Petite Grilled Skewers (Beef, Chicken, Pork and Shrimp)

JAMON Y QUESO

Carved Spanish and Imported Ham, Crafted Artisan Cheeses, Assorted Breads, Olive Market

MAR

ICED SEAFOOD MARKET

Shrimp, Oysters, Chilled Marinated Clams and Grilled Octopus, Citrus Sauces

CEVICHE

Tuna, Coconut, Chili, Mango
Rock Shrimp, Tomato, Citrus

PAELLA

Live Action Stations, Colossal Pans
Carne
Pescado
Vegetariano

CARNE Y BOCATAS

GARLIC SPICE ROASTED MEATS

Beef Picanha and Pernil (Roast Pork)
Jardineria (pickled vegetables), Braised Butter Beans, Choroizo with Salsa, Sofrito, Crusty Breads

PASTELES Y CHURROS

PASTRIES

Lemon Olive Oil Sponge Cake, Caramel Orange Cheesecake Flan, Almond Tarta de Santiago

ICE CREAM

Sorbets, Crisp Churros, Hot Chocolate, Whipped Cream, Gourmet Toppings

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTION OF TEAS

(Minimum of 75 Guests)



Dinner Stations

ONLY AT THE BOCA RATON

“BEACH CLUB”

BOCA SHAKEN SALAD

*Local Heirloom Tomatoes, Persian Cucumbers, Barrel Aged Feta,
Mint, Preserved Citrus Vinaigrette*

MINI KEY WEST STYLE CRAB CAKES

Lemon Old Bay Butter, Roasted Corn-Tomato Relish

CHILLED PINK PRAWNS

Horseradish Cocktail Sauce, Key Lime Mustard Lemons, Limes, Oyster Crackers

BOCA FISH MARKET

Day's Catch, Preserved Lemon, Basil and Chili

“HASHI”

NIGIRI SUSHI

Tuna, Salmon, Whitefish, Shrimp or Tako

MAKI SUSHI

Varieties of Rolled Sushi

SASHIMI

Selection of the Finest Sashimi Grade Fish

All Displays served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

(Sushi Chef Available Upon Request to Prepare Sushi to Order)

(Attendant Required)

“CIBO”

TAGLIATA

*Chickpeas, Smoked Provolone, Torn Romaine,
Marinated Artichokes, Tomatoes
Cracked Olives, Peperoncino, Red Wine Vinaigrette*

POLENTA SCARPARELLO

*Sweet and Spicy Sausage, Roasted Peppers
San Marzano Tomatoes, Pecorino Romano Cheese*

TUSCAN ESCAROLE AND CANNELLINI BEANS

Olive Oil, Roasted Garlic, Cheesy Italian Bread

Continue...



Dinner Stations

“TBR GRILL”

PRIME CUT NEW YORK STRIP STEAK

Bone Marrow Butter

ROTISSERIE TRUFFLE CHICKEN

CRISP BUTTERMILK ONION RINGS

CRUSHED YUKON GOLD POTATOES

CHARRED SEA SALT ASPARAGUS

BABY ICEBERG LETTUCE WEDGE

Gorgonzola, Tomatoes, Red Onion, Green Goddess Dressing

(Carver Required)

“JOHNY BROWN’S SWEETS AND TREATS”

FRRROZEN HOT CHOCOLATE

Whipped Cream, Chocolate Shavings (Made to Order)

(Attendant Required)

OUTRAGEOUS ICE CREAM STATION

MINI CONFETTI CUPCAKES

ASSORTED PASTEL MACAROONS

FORBIDDEN BROADWAY CHOCOLATE CAKE

HEMMINGWAY’S DREAMY KEY LIME TART

STRAWBERRY FIELDS CHEESECAKE LOLLIPOPS

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTION OF TEAS

(Minimum of 75 Guests)



Dessert Stations

SWEET FINALES

CHEF'S CREATIONS

Warm Chocolate Molten Cake with Chocolate Gianduja

COOKIE SKILLET STATION

Warm Chocolate Chunk Cookie Skillet
Vanilla Ice Cream, Caramel and Chocolate Sauce

SWEET SHOTS AND SHOOTERS

Our Pastry Chef's Shooter Creations
Chocolate, Key Lime, Cheesecake, Apple Pie, Berry Crumble

MINI BITES

Chocolate Peanut Delight
Napoleon
Trio of Mini Profiteroles
Mirrored Chocolate Dome
Banana Rum Cylinder
Key Lime Tart on a Graham Cracker Crust
Chocolate Dipped Strawberries
(Maximum of 50 Guests) (Chef Required)

TRIBUTE TO SOUTH FLORIDA

A South Florida Tradition, a Large Selection of our Most Famous Confections from the Sunshine State

Orange Crème Brûlée
Mini Key Lime Cream Pie
Lemon Merengue Tartlets
Sun Kissed Lemon Cheesecake Lollipops
Mandarin Orange Almond Tarts
(Minimum of 25 Guests) (Attendant Required)

THE FRENCH CONNECTION

CHEF'S SIGNATURE BRÛLÉES

Tahitian Vanilla
Valrhona Chocolate
Grand Marnier

GOURMET CHOCOLATE BAR

*Our World Class Pastry Team Create a Masterpiece of Assorted Hand-Crafted Chocolates,
Coupled with Chef's Selection of Decadent Chocolate Desserts to include Vintage, Classical with Modern Variations*

Chocolate Macaroon Tarts
Chocolate Moon Pies
Chocolate Medians
Chocolate Truffles
Dark Chocolate Black Cakes
Chocolate Caramel Shooters and More...
(Minimum of 50 Guests) (Chef Required)



Specialty Dessert Enhancements

N.Y.C. ICE CREAM STATION

World Famous New York City Sundae Station, Bite Size Selection Made To Order by our Pastry Team

Famous Frrozen Hot Chocolate
Fresh Hand Churned Ice Cream and Sorbets
Outrageous Banana Split Sundae
Strawberry Fields, Forbidden Chocolate Broadway,
Chocolate Mousse-accino, Celestial Carrot Cake, "Big Apple" Apple Pie
Whipped Cream, Assorted Sprinkles, Caramel
Chocolate and Marshmallow Toppings
(Minimum of 75 Guests) (Attendant Required)

CHOCOLATE FONDUE STATION

Warm White and Milk Chocolates
Bananas, Strawberries, Marshmallows, Coconut Macaroons, Assorted Melons
Served with Cubed Pound Cake, Whipped Cream and Bamboo Skewer for Dipping
(Minimum of 25 Guests) (Attendant Required)

CARAMEL MIRANDA STATION

Be your Own Pastry Chef by Creating your Own Masterpiece with Our Gourmet Ingredients
(Please Select Three)
Caramelized Sweet Pineapple
Bananas Foster
Black Cherry Jubilee
Champagne Strawberries
Dark Chocolate and Orange Mango Tango
Served with Tahitian Vanilla Bean Ice Cream, Dark Chocolate Chunk Ice Cream
(Minimum of 50 Guests) (Chef Required)

LOLLIPOPS AND MINI CONES

Chocolate Covered Cheesecake, Chocolate Dipped Strawberries, Assorted
Gold Brick Dipped Marshmallows, Brownie Popsicles, Triple Chocolate
Rice Krispy Treats, Chocolate Cream Puffs, Milk Chocolate Bocaroons,
Mini Cones Filled with Fudge, Mousse, Berries and More.
(Minimum of 50 Guests) (Attendant Required)

NO₂ CHOCOLATE LAB - CHOCOLATE BARK STATION

Hold on for the Show. . . Liquid Nitrogen Presentation, Assorted Flavor 8 Foot Chocolate Bark Table.
Crack the Table Top Chocolate Bark and Enjoy the Show
(Minimum of 75 guests)
(Scientist Lab Chef and Liquid Nitrogen Rental Required)

BEIGNETS

A Classic of New Orleans with a French Twist.
Warm Assorted Flavors Crisp Beignets. . .of course, Mountains of Powdered Sugar
(Minimum of 50 guests) (Attendant Required)



Beverages

SPECIALTY BEVERAGES

THE TROPICAL BAR

(Choice of Two)

Mai Tai, Pina Colada, Fruit Daiquiri, Margarita
Rum Runner, Planter's Punch, Mojitos

THE BOCA MARTINI

Enjoy Your Favorite Martinis in a Variety of Flavors and Combinations!

(Choice of Two)

Cosmopolitan, Sour Apple, French
Floridian, Key West, Madras

FROM THE PUNCH BOWL

(One gallon minimum order; price per gallon)

Fresh Fruit Non-Alcoholic Punch
Rum Punch, Sangria, Champagne Punch

A WAKE-UP CALL

(Served by the drink; minimum order 25)

Bloody Mary's
House Champagne Mimosas

DOMESTIC AND IMPORTED KEG BEERS

Our finest selection of domestic and imported keg beers, geared toward the beer enthusiast!

(Approximate yield, 150 glasses per keg)

Budweiser, Bud Light, Heineken, Amstel Light
Local Micro-Brewed Beers

CORDIAL SERVICE

Amaretto, B&B, Baileys Irish Cream, Drambuie
Sambuca Romano, Grand Marnier, Kahlua, Cointreau, Port (LBV)

COGNAC SERVICE

Hennessy XO, Courvoisier VSOP, Courvoisier XO, Martel Cordon Bleu
Remy Martin VS, Courvoisier VS, Hennessy VSOP



Beverages

BAR PACKAGES

A fully stocked bar featuring our Premium, Deluxe, or Luxury Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers.

Our bartenders use a 1 1/4 ounce jigger for all standard drinks.

Priced per person for a specified period of time.

CONSUMPTION BAR

A fully stocked bar featuring our Premium, Deluxe, or Luxury Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers.

Our bartenders use a 1-1/4 ounce jigger for all standard drinks.

Charges are based on a per drink basis reflecting the actual number of drinks consumed, and are exclusive of service charge and sales tax.

THE CASH BAR

A fully stocked bar featuring our Premium Brand Beverages. Guests purchase drinks individually.

Bartender charges are the responsibility of the sponsoring organization.

Cash bar prices are inclusive of 25% service charge and 7% Florida state sales tax.

PREMIUM OFFERS

Tito's Handmade Vodka & Ketel One Vodka

Beefeater London Dry Gin

Buffalo Trace Bourbon

Whisky – Canadian Club Whiskey

The Famous Grouse Blended Scotch Whisky

Arette Blanco Tequila

Flor de Cana Rum

Heineken, Corona Extra, Beck's NA, Blue Moon, Stella Artois, Bud Light

Chardonnay and Cabernet Sauvignon

Assorted Soft Drinks, Juices, and Premium Waters



DELUXE OFFERS

Grey Goose Vodka & Chopin Vodka

Bombay Gin

Maker's Mark Bourbon

Jack Daniel's Tennessee Whiskey

Dewars 12 Year Old Blended Scotch Whisky

Siete Leguas Tequila

Don Q Signature Selection Rum

Heineken, Corona Extra, Beck's NA, Blue Moon, Stella Artois, Bud Light

Chardonnay and Cabernet Sauvignon

Assorted Soft Drinks, Juices, and Premium Waters

LUXURY OFFERS

Belvedere Vodka & Stolichnino Elite Vodka

Hendrick's Gin

Woodford Reserve Bourbon

Dickel Tennessee Whiskey "13 Year Old"

Johnny Walker Black Label Scotch

Don Julio Tequila

R.L. Seale's Finest 10 Yr Old Rum

Heineken, Modelo Especial, Beck's NA, Stella Artois, Bud Light

Barrel of Monks Handcrafted "1926" White Wizard

Chardonnay and Cabernet Sauvignon

Assorted Soft Drinks, Juices, and Premium Waters



Menu Prices

A LA CARTE REFRESHMENTS

Freshly Squeezed Florida Orange and Grapefruit Juice	\$110 Per Gallon \$39 Per Quart
Apple, Tomato, Cranberry, Pineapple and V-8 Juices	\$110 Per Gallon \$39 Per Quart
Individual Juices	\$8.50 Each
Freshly Brewed Coffee and Selected Teas	\$155 Per Gallon
Individual Bottled Cold Brew Coffee	\$9 Per Bottle
Energy Drinks	\$9 Each
Assorted Pressed Power Juices	\$14 Each
Individual Iced Teas	\$8 Each
Individual Lemonades	\$8 Each
Assorted Soft Drinks	\$7.50 Per Bottle
Sparkling and Premier Still Waters	\$8 Per Bottle
Flavored Fruit Waters	\$8 Per Bottle
Assorted Milks	\$6.50 Per 1/2 Pint.
Selection of Classic European Cookies	\$60 Per Dozen
Pastel Macaroon Cookies	\$66 Per Dozen
Addison Mizner Chocolate Covered Bocaroons	\$62 Per Person
Sweet Breads and Assorted Freshly Baked Muffins	\$7.50 Each
Assorted Flakey Croissants and New York Style Bagels	\$7.50 Each
TBR Jumbo Cookies	\$7.50 Each
Miniature European Pastries and Chocolate Covered Strawberries	\$8 Each
Assortment of Whole Fresh Fruits	\$6 Per Piece
Individual Greek Yogurts	\$7 Each
Dove Bars, Ben & Jerry's Ice Cream, and Frozen Yogurt Bars	\$7.50 Each
Ice Cream Sandwiches, Ice Cream Cones, and Assorted Novelties	\$6.50 Each
Assorted Candy Bars	\$5.50 Each
Assorted Granola and Energy Bars	\$6.50 Each
Potato Chips, Pretzels and Popcorn	\$5.50 Each
Crisp Fruit Chips	\$6 Each

THEME REFRESHMENTS

Boca's Tribute to the Florida Orange	\$42 Per Person
Boca Tea Time	\$36 Per Person
The Naturalist	\$38 Per Person
"Stick It, Dip It, Dust It" (Attendant \$250)	\$28 Per Person
Avocado Crush	\$38 Per Person
Nutribullet Juice Station (Chef \$250)	\$36 Per Person
Fruteria	\$34 Per Person
As the Cookie Crumbles	\$28 Per Person
"G" Free (Attendant \$250)	\$48 Per Person
The Boca Buzzzzzz (Attendant \$250)	\$44 Per Person



Menu Prices

CONTINENTAL BREAKFAST

Continental on A-1A	\$46 Per Person
The Boca Bagel	\$42 Per Person
The Gold Coast	\$52 Per Person

CONTINENTAL BREAKFAST-TO-GO

Stop and Go	\$56 Per Person
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BUFFET ENHANCEMENTS

Egg Station (Minimum 25 Guests, Chef \$250)	\$26 Per Person
Sunshine Fruit Smoothie (Chef \$250)	\$18 Per Person
Challah Crème Brulee French Toast	\$18 Per Person
Spanish Tortilla	\$22 Per Person
Mediterranean Vegetable Frittata	\$22 Per Person
Southwest Breakfast Wraps (Pre-Made)	\$22 Per Person
Sweet Cheese Blintzes	\$22 Per Person
Scrambled Farm Fresh Eggs or Eggs Whites	\$16 Per Person
Classic Eggs Benedict (Maximum 200 Guests)	\$24 Per Person
Steel Cut Oatmeal or Cheese Grits	\$14 Per Person
Biscuits, Sausage, Eggs, Cheddar Cheese	\$22 Per Person
Croissant Sandwich, Ham, Egg, Monterey Jack Cheese	\$22 Per Person
Breakfast Mason Jar	\$20 Per Person
Breakfast Pizzettes (Attendant \$250)	\$22 Per Person
Toast Station	\$20 Per Person
Acai Bowls	\$18 Per Person
Gourmet Bacon Bar (Attendant \$250)	\$26 Per Person
Scottish Highland Smoked Salmon	\$30 Per Person
Assorted Cold Cereals	\$10 Per Person
Assorted Donuts & Such	\$9 Each

PLATED BREAKFAST

B - 1	\$48 Per Person
B - 2	\$53 Per Person
B - 3 (Maximum 300 Guests)	\$55 Per Person
LIFESTYLE CUISINE BREAKFAST 1	\$63 Per Person
LIFESTYLE CUISINE BREAKFAST 2	\$63 Per Person

BUFFET BREAKFAST

BB - 1 (Minimum 25 Guests)	\$65 Per Person
BB - 2 (Minimum 25 Guests)	\$74 Per Person
BB - 3 (Minimum 50 Guests, Attendant \$250, Omelette Chef \$250)	\$72 Per Person



Menu Prices

PLATED LUNCH

L-1	\$52 Per Person
L-2	\$62 Per Person
L-3	\$62 Per Person
L-4	\$58 Per Person
L-5	\$62 Per Person
L-6	\$52 Per Person
"G" FREE LUNCH	\$62 Per Person

LUNCH STATIONS

THE TRI-STATE DELI (Minimum 50 Guests, Attendant \$250)	\$80 Per Person
NUEVO LATINO TACOS AND BOWLS (Minimum 50 Guests, Attendant \$250)	\$80 Per Person
THE TUSCAN "PIAZZA" (Minimum 50 Guests, Attendant \$250)	\$72 Per Person
POKE LUNCH (Minimum 50 Guests, Attendant \$250)	\$88 Per Person
THE BIG "O" ORGANIC TRENDS (Minimum 75 Guests, Chef \$250)	\$90 Per Person
THE SANDWICH SHOPPE (Minimum 25 Guests)	\$62 Per Person
THE KEY BISCAYNE (Minimum 25 Guests)	\$66 Per Person
THE MARKET PLACE (Minimum 75 Guests)	\$95 Per Person

BOCA BOXED

LUNCH	\$52 Per Person
The Coral	
The Palm Beach	
The Boca Raton	
The Mizner	
The Gold Coast	



Menu Prices

RECEPTION

COLD HORS D'OEUVRES

(Minimum Quantity of 25 Pieces Per Item)

\$9.75 Each

HOT HORS D'OEUVRES

(Minimum Quantity of 25 Pieces Per Item)

\$10.50 Each

THE FLORIDA ICED SEAFOOD STATION

Chilled Shrimp

\$1,400 Per 100 Pieces

Civiche Shooters

\$1,400 Per 100 Pieces

Fresh Florida Stone Crab Claws (Seasonal)

\$3,200 Per 100 Pieces

Frenched Stone Crab Claws

\$3,500 Per 100 Piece

Jumbo Snow Crab Claws

\$1,200 Per 100 Pieces

Chilled Maine Lobster Medallions

\$2,400 Per 100 Pieces

Freshly Shucked Blue Point Oysters

\$1,200 Per 100 Pieces

(Minimum Quantity of 100 Pieces)

Freshly Shucked Little Neck Clams

\$1,200 Per 100 Piece

(Minimum Quantity of 100 Pieces)

CACIO E PEPE STATION

(Chef \$250)

\$35 Per Person

TUSCAN POLENTA TABLE

(Chef \$250)

\$42 Per Person

TRADITIONAL PASTA STATION

Mizner Selection

\$32 Per Person

(Chef \$250)

TWISTED AVOCADO CAESAR SALAD STATION

Classic

\$22 Per Person

With Grilled Chicken

\$30 Per Person

With Shrimp

\$35 Per Person

(Chef \$250)

MARYLAND SWEET WATER CRAB CAKE STATION

\$42 Per Person

PARISIAN AND HEARTH BAKED BREAD BAR

\$18 Per Person

All Hors d'Oeuvres are Available with a Minimum Quantity of 25 Pieces Per Item



Menu Prices

RECEPTION SPECIALTIES

SPANISH OLIVE-PINCHO BAR	\$35 Per Person
SCAMPI... SCAMPI... SCAMPI <i>(Saute Chef \$250)</i>	\$44 Per Person
“BOCITAS”	\$36 Per Person
BURRATA MOZZARELLA BAR <i>(35 Servings)</i>	\$42 Per Person
MEATBALL BAR <i>(Chef \$250)</i>	\$38 Per Person
MEDITERRANEAN STATION	\$28 Per Person
CHARCUTERIE BOARD	\$42 Per Person
MOLCAJETE GUACAMOLE STATION <i>(Chef \$250)</i>	\$28 Per Person
SMALL TACOS, BIG FLAVOR <i>(Chef \$250)</i>	\$40 Per Person
MAC AND ALL THAT CHEESE <i>(Chef \$250)</i>	\$32 Per Person
CHINESE DIM SUM BAR	\$38 Per Person
JAPANESE SUSHI BAR <i>(Minimum Order 25 Pieces Per Item)</i>	
Nigri Sushi	\$14 Per Piece
Maki Sushi	\$14 Per Piece
Sashimi <i>(Sushi Chef \$250)</i>	\$14 Per Piece
HARVEST OF SEASONAL FRUITS & BERRIES <i>(35 Servings)</i>	\$34 Per Person
SELECTION OF IMPORTED & DOMESTIC CHEESES <i>(Chef \$250)</i>	\$36 Per Person

THE CARVING BOARD

BRAZILIAN FLAME GRILLED CHURRASCO SWORDS	\$65 Per Person
<i>(Serves 30 Guests; Attendant \$250)</i>	
FIVE PEPPER TENDERLOIN OF BEEF <i>(Serves 20 Guests; Attendant \$250)</i>	\$65 Per Person
FIRE GRILLED CEDAR PLANK SALMON <i>(Serves 20 Guests; Attendant \$250)</i>	\$45 Per Person
CENTER CUT AGED CREEKSTONE SIRLOIN OF BEEF <i>(Serves 20 Guests; Attendant \$250)</i>	\$42 Per Person
72 HOURS BRAISED BEEF SHORT RIB <i>(Serves 20 Guests; Attendant \$250)</i>	\$45 Per Person
LIVE FIRE STATION <i>(Chef Required \$250)</i>	\$98 Per Person

DRY SNACKS

PRETZELS, POTATO CHIPS & CHEDDAR GOLDFISH CRACKERS	\$10 Per Person
DISPLAY OF POTATO CHIPS & DIPS	\$10 Per Person
DISPLAY OF CRISP BLUE AND WHITE CORN TORTILLA CHIPS	\$10 Per Person
HOUSE ROASTED MIXED NUTS	\$10 Per Person
ASSORTED ENERGY SNACKS	\$10 Per Person
INDIVIDUAL BAGS OF ASSORTED GOURMET POPCORN	\$10 Per Person



Menu Prices

PLATED DINNER

D-1	\$135 Per Person
D-2	\$125 Per Person
D-3	\$165 Per Person
D-4	\$158 Per Person
D-5	\$185 Per Person
D-6	\$168 Per Person
D-7	\$158 Per Person
D-8	\$225 Per Person
LUXURY...ELEGANT...OPULENT DINING EXPERIENCE	\$275 Per Person

Pricing may vary based on market conditions

DINNER STATIONS

BOCA'S CLASSICS <i>(Minimum 75 Guests, Chef \$250)</i>	\$175 Per Person
TBR LOBSTER FEAST <i>(Minimum 75 Guests, Chef \$250)</i>	\$325 Per Person
900 SOUTH OCEAN <i>(Minimum 75 Guests, Chef \$250)</i>	\$195 Per Person
MERCADO EN BOCA <i>(Minimum 75 Guests, Chef \$250)</i>	\$225 Per Person
#ONLYATTHEBOCARATON <i>(Minimum 90 Guests, Chef \$250)</i>	\$225 Per Person

DESSERT STATIONS

SWEET FINALES <i>(Minimum 50 Guests, Chef \$250)</i>	\$72 Per Person
A TRIBUTE TO SOUTH FLORIDA <i>(Minimum 25 Guests)</i>	\$49 Per Person
FRENCH CONNECTION <i>(Minimum 50 Guests, Chef \$250)</i>	\$65 Per Person

SPECIALITY DESSERT ENHANCEMENTS

N.Y.C ICE CREAMSTATION <i>(Minimum 75 Guests, Attendant \$250)</i>	\$44 Per Person
CHOCOLATE FONDUE STATION <i>(Minimum 25 Guests, Attendant \$250)</i>	\$40 Per Person
CARAMEL MIRANDA STATION <i>(Minimum 50 Guests; Chef \$250)</i>	\$34 Per Person
LOLLIPOPS AND MINI CONES <i>(Minimum 50 Guests)</i>	\$34 Per Person
NO² CHOCOLATE LAB-CHOCOLATE BARK STATION <i>(Minimum 75 Guests; Attendant \$250)</i>	\$56 Per Person
BEIGNETS <i>(Attendant Required \$250)</i>	\$32 Per Person



Beverages Prices

All our alcoholic beverage prices are subject to current Florida state surcharge tax.
Bartenders are available at a charge of \$250.00 for the first three hours and \$50.00 per hour thereafter.
For Each \$750.00 in revenue, we will be pleased to waive the charge per bartender.
Bartenders are required and charged for unless otherwise stated.

BAR PACKAGE BY THE HOUR

PREMIUM LIQUORS

1 Hour	\$42.00 Per Person
2 Hours	\$56.00 Per Person
3 Hours	\$66.00 Per Person
4 Hours	\$72.00 Per Person
5 Hours	\$78.00 Per Person

DELUXE LIQUORS

1 Hour	\$48.00 Per Person
2 Hours	\$64.00 Per Person
3 Hours	\$74.00 Per Person
4 Hours	\$80.00 Per Person
5 Hours	\$86.00 Per Person

LUXURY LIQUORS

1 Hour	\$60.00 Per Person
2 Hours	\$80.00 Per Person
3 Hours	\$90.00 Per Person
4 Hours	\$96.00 Per Person
5 Hours	\$102.00 Per Person

BEER / WINE / NON-ALCOHOLIC

1 Hour	\$38.00 Per Person
2 Hours	\$48.00 Per Person
3 Hours	\$56.00 Per Person
4 Hours	\$62.00 Per Person
5 Hours	\$70.00 Per Person

Open Bar package charges will reflect the actual number of guests attending the event.



CONSUMPTION BARS

Luxury Brands	\$20.00 Per Drink
Deluxe Brands	\$16.00 Per Drink
Premium Brands	\$14.00 Per Drink
Domestic Beer	\$9.50 Per Bottle
Imported and Premium Beer	\$11.00 Per Bottle
Wine – The Boca Raton Selection	\$14.00 Per Drink
Soft Drinks & Juices	\$7.50 Per Bottle
Sparkling & Premiere Still Waters	\$8.00 Per Bottle
Sparkling Wine – The Boca Raton Selection	\$16.00 Per Drink

SPECIALTY BEVERAGES

The Tropical Bar	\$18.00 Per Drink
The Boca Martini	\$18.00 Per Drink
Fresh Fruit Non-Alcoholic Punch	\$120.00 Per Gallon
Rum Punch / Sangria	\$180.00 Per Gallon
Champagne Punch	\$225.00 Per Gallon
Bloody Mary's	\$16.00 Per Drink
House Champagne Mimosas	\$16.00 Per Drink
Kegs, Cordials, Cognac	Please refer to your Event Manager for further details.

(Minimum Order 25)

Bars with a consumption of less than \$750.00 per bar will be charges a \$250.00 Bartender Fee.



For Your Information

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your Event Service Manager.

Food and beverage menu prices cannot be guaranteed more than six (6) months in advance of the scheduled event date. All food and beverage prices are subject to change based on market conditions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

MEAL GUARANTEES

A firm meal guarantee is required 72 business hours prior to your function. The Boca Raton will be pleased to set 3% over the guarantee for functions. If a meal guarantee is not given, The Boca Raton will set it based on the current house count of your group, or last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. Alternative menu selections (vegetarian, etc.) will be included in the total guarantee.

OUTDOOR FUNCTIONS

All outdoor events scheduled at The Boca Raton with a backup location at the main hotel are subject to final weather decision by 10:00am on the morning of the event. All outdoor events with scheduled backup location at the same hotel (The Boca Raton or Harborside) will have a weather decision by 2:00 p.m. on the day of the event. Hotel Management will make this decision in the best interest of a successful event for the group. Music / Entertainment for outdoor events must conclude by 10:00 p.m. Evening events at the Beach Club may not have a scheduled start time earlier than 7:00 p.m. to accommodate Hotel guests. All outdoor catered events will be assessed a \$5.00 per person set up fee. Due to the early start time of breakfast events the decision to move an outside event indoors will be made by 5:00 p.m. the previous evening based on current forecast.

DECORATIONS, MUSIC, AND ENTERTAINMENT

Flowers, decor, specialty linens, and entertainment can be ordered with your Event Service Manager, or directly with our in-house decor and floral company, Boca by Design™. Ice sculptures of almost any design can be provided for decoration at an additional charge.

AUDIO/VISUAL REQUESTS

Our highly trained Audio-Visual staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Event Service Manager or our Audio/Visual department directly.

SIGNS AND DISPLAYS

Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Beach Club or Harborside lobby or other public areas. With advance notice, our art shop can prepare a sign for your function at a nominal charge.

BANQUET CHECKS

The function sponsor or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.



FOOD AND BEVERAGE SERVICE

The sale and service of alcoholic beverages are regulated by the Florida State Liquor Commission. The Boca Raton is responsible for the administration of these regulations. It is The Boca Raton policy therefore, that liquor cannot be brought onto the property from outside sources. Additionally, The Boca Raton does not allow food to be brought onto the property, whether purchased or catered from outside sources. All boat charters originating from The Boca Raton must utilize the Hotel's catering services.

LABOR CHARGES

WAITERS - on a reception where little or no food has been ordered, the cost of one waiter for each 100 guests will be applied as follows: \$250.00 for the first three hours and \$75.00 for each hour thereafter.

BARTENDERS - are available at a charge of \$250.00 for the first three hours and \$75.00 per hour thereafter. For each \$500.00 in revenue, we will be pleased to waive the charge for one bartender. Bartenders are required and fee charged unless otherwise stated.

CHEFS & CARVERS - are required for some menu items and are charged at \$250.00 each. Attendants are charged at \$250.00 each.

ROOM RENTAL/CEREMONY FEES - your Event Manager will quote you the applicable charges for meeting rooms or ceremony fees.

FOOD and BEVERAGE PRICES - please refer to the price sheets for all pricing. All food and beverage prices are subject to change without notice.

SERVICE CHARGES

In addition to the stated banquet charges, a mandatory service charge shall also apply. The mandatory Service Charge that is in effect on the day of Group's Event will be added to Group's bill. Currently, the mandatory service charge rate is 25% of the banquet food and beverage and room rental total, plus applicable state, and local taxes. A portion of this service charge (currently 14.5%) will be distributed to the banquet service staff assigned to the event. Hotel's banquet service staff are commissioned employees, and their compensation is derived from an hourly rate of pay and the distribution of the service charge. A tip or gratuity is not included in the service charge.

MINIMUM ATTENDANCE

For all meal functions where guarantees are required, a minimum of 25 guests is required. If this minimum is not met, a \$250.00 labor charge will apply.

CREDIT ARRANGEMENTS

In order to obtain billing privileges, credit information must be provided at least four weeks in advance of your function. Please contact your Event Service Manager for further information.

DAMAGES

The client agrees to be responsible for any damages incurred to the premises or any other area of The Boca Raton by the host, his guests, independent contractors or other agents that are under the client's control. Please refer to the Sales or Vendor Agreements for further details.

SPECIAL ARRANGEMENTS

VALET PARKING - Charges for Valet Parking will prevail at the current rates. Depending upon attendance, doormen may be required at an additional charge. No self-parking is available. Please contact your Event Service Manager for further details.

TRAFFIC OFFICERS - For large functions taking place, traffic officers may be required at an additional charge. Please contact your Event Service Manager for further details.