



The Boca Raton

SINCE 1926

PRIVATE EVENT GUIDE

2026

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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 FRESHLY SQUEEZED JUICES

Orange, Grapefruit, Lemonade

FRESHLY BREWED COFFEE AND SELECTED TEAS

INDIVIDUAL BOTTLED COLD BREW COFFEE

ENERGY DRINKS

FRESHLY PRESSED POWER JUICES

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

JUMBO COOKIES: CHOCOLATE CHIP, ROASTED PEANUT BUTTER,
WHITE CHOCOLATE MACADAMIA NUT, OATMEAL-RAISIN, TRIPLE CHOCOLATE SEA SALT

MINIATURE EUROPEAN PASTRIES AND CHOCOLATE COVERED STRAWBERRIES

ASSORTMENT OF WHOLE FRESH FRUITS

INDIVIDUAL GREEK FLAVORED YOGURTS

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

ICE CREAM SANDWICHES, ICE CREAM CONES, ASSORTED FROZEN NOVELTIES

ASSORTED CANDY BARS

ASSORTED GRANOLA AND ENERGY BARS

INDIVIDUAL BAGS OF BAKED AND TRADITIONAL CHIPS

PRETZELS, 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

SUNKISSED APRICOTS AND MANGO

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

THE BOCA RATON TEA TIME

SCONES, BOCA MACAROONS

MINIATURE PASTRIES, EUROPEAN COOKIES

FRESH STRAWBERRIES AND CREAM

BANANA 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

Marcona Almonds, Cashews, Pecans, Peanuts, Pistachios

DARK CHOCOLATE BITES

SALTED SEEDS (SUNFLOWER, PUMPKIN)

GRANOLA BARS AND POWER BARS

INDIVIDUAL DRIED FRUITS AND FRUIT CHIPS

Mango, Papaya, Pineapple, Fig, Apricot

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 Selects 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

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
WHEATGRASS, KALE, SPINACH, PARSLEY
BEETS, CUCUMBERS, STRAWBERRIES, BLUEBERRIES, PINEAPPLE, HONEYDEW, CANTALOUPE, BANANAS & APPLES
YOGURT, HONEY AND AGAVE
FLAX SEEDS, ALMONDS, PECANS AND CHIA
(Power Attendant Required)

STRAWBERRY FIELDS

FLORIDA RIPE STRAWBERRIES
Melons, Mixed Berries, Belgium Milk Chocolate
HONEY VANILLA MADELEINES, LEMON AND CHOCOLATE POUND CAKE, COCONUT BOCAROONS

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

JUMBO CHOCOLATE CHIP, OATMEAL RAISIN, ROASTED PEANUT BUTTER, TOFFEE CRUNCH
WHITE CHOCOLATE MACADAMIA AND TRIPLE CHOCOLATE SEA SALT
ASSORTED EUROPEAN COOKIES
WHOLE, SKIM, ALMOND, SOY AND OAT MILK
FRESHLY BREWED COFFEE
Regular and Decaffeinated
SELECTED TEAS

GELATO STATION

Made to Order Individual Hand-Spun Imported Gelato and Fruit
MANGO SORBET, SALTED CARAMEL GELATO, DARK CHOCOLATE GELATO, COFFEE GELATO,
VANILLA GELATO, STRAWBERRY SORBET, HAZELNUT GELATO
(Maximum of 50 Guests) (Attendant Required)



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

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

(Chef Required)

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

ORGANIC PRESSED PEANUT BUTTER

Crisp Celery

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

(Live Working Beehive Available for Additional Charge)



Continental Breakfast

CONTINENTAL ON A-1A

FRESHLY SQUEEZED FLORIDA ORANGE JUICE

SELECTION OF SLICED FRESH FRUITS

CHEF'S BAKERY BASKET

*Cranberry Twist, Flaky Croissants, Homestyle Muffins,
Streusel Coffee Cake, Sticky Cinnamon Buns*

FRESH BAGELS AND CREAM CHEESE

Sweet Butter, Marmalade and Assorted Jams

FRESHLY BREWED COFFEE

Regular and Decaffeinated

SELECTED TEAS

BOCA BAGEL BAR

FRESHLY SQUEEZED FLORIDA ORANGE JUICE

SLICED TROPICAL FRUITS

BRICK OVEN BAKED BAGELS

Plain, Sesame, Everything, Poppysseed and GF

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, CINNAMON HONEY GRANOLA

FULLY LOADED GRANOLA

Dried Fruit, Toasted Pumpkin Seeds

CHEF'S BREAKFAST BAKERIES

Apple Pockets, Beignets, Flaky Croissants, Homestyle Muffins, Warm Cinnamon Bun Skillet

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 RASPBERRY CROISSANT, BANANA BREAD MUFFIN

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

(Minimum 25 guests) (Attendant Required)

CHALLAH CRÈME BRÛLÉE FRENCH TOAST

Warm Vermont Maple Syrup and Sweet Butter

(Minimum 25 guests)

SPANISH POTATO TORTA

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

EGGS BENEDICT BAR

Organic Poached Egg with

(Please Select One)

Traditional Cornmeal Crusted Canadian Bacon, Sourdough English Muffin, Hollandaise Sauce

Smoked Salmon, Sourdough English Muffin, Bearnaise Sauce

Roasted Tomato, Baby Spinach, Sourdough English Muffin, Sauce Choron

STEEL CUT OATMEAL OR GRITS

Brown Sugar or Cheddar Cheese

12" HEARTH BAKED FRITTATAS

Egg White, Tomato, Asparagus, Goat Cheese, Salsa Verde, Petite Greens

Whole Egg, Bacon, Farmhouse Cheddar, Tomato Jam, Petite Greens

(Minimum 15 guests)



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)

TARTINE STATION

Create Your Own

THE BREAD

Toasted Muesli, Baguette, Ciabatta Crisp, Whole Wheat

SPREADS

Honey Whipped Ricotta, Goat Cheese, Crushed Avocado, Lemon, EVO

GARNISH

Seasonal Berry, Roasted Tomatoes, Cotija Cheese

(Minimum 25 guests)

CROISSANT TIME

*Classic Butter, Almond, Chocolate, Ham and Swiss,
Smoked Salmon with Basil and Chive Cream Cheese*

Spreads - Nutella, Strawberry Preserve, Bee Made Honey, Mascarpone with Berries

ACAI BOWLS

Housemade 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)

SCOTTISH HIGHLAND SMOKED SALMON

Traditional Garnish

ASSORTED COLD CEREALS

Whole, Skim, Soy, Almond Milks

CHEF INSPIRED GOURMET DONUTS

*Classic Glazed, Chocolate Frosted, Maple Bacon, Cinnamon Sugar
Boston Cream, Jelly-Filled, Birthday Cake, S'mores*



Plated Breakfast

B - 1

FLORIDA ORANGE JUICE
FARM FRESH SCRAMBLED EGGS
Chives, Roasted Tomato
(Please Select One)
Pit Smoked Country Ham
Chicken Apple Sausage
Grilled 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 Two)

Grilled Breakfast Sausage
Chicken Apple Sausage
Berkshire Smoked Ham
Plant Based Impossible 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

PLANT BASED IMPOSSIBLE SAUSAGE

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 Two)

Grilled Breakfast Sausage

Chicken Apple Sausage

Berkshire Smoked Ham

Plant Based Impossible 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, Dried Cranberries, Baby Kale
Edamame Hummus, Organic Greens, Baby Vegetables, White Balsamic Vinaigrette*

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

PASSION FRUIT PANNA COTTA

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

CHOCOLATE SEMIFREDDO TARTUFO

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, Whipped Burrata, Chive, Micro Salad, Green Goddess Dressing

SEARED PETITE FILET MIGNON

Tomato Chutney, Charred Scallion Corn Relish, Crispy Parmesan Baby Yukon Potatoes

STRAWBERRY LYCHEE MACARON

Crisp Almond Meringue, Lychee Infused Ganache, Strawberry Sauce

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

(Attendant Required)

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

ASSORTMENT OF SELECTED COLD MEATS AND CHEESES

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

ARTISAN SANDWICH ROLLS

Ciabatta, Whole Wheat, Mini Kaiser Rolls

MAYONNAISE, IMPORTED MUSTARD, PESTO

GRIDDLED REUBEN ON THICK CUT MARBLE RYE

Thousand Island Dressing

CAPTAIN FIN'S PASTRAMI SPICED CATCH

Coleslaw, Lemon Aioli

KETTLE POTATO CHIPS

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
(Attendant Required)

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)

RED 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"

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

SIMPLY SEARED FISH

Lemon, Extra Virgin Olive Oil, Arrabbiata Sauce

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

RIGATONI AGLIO e OLIO

Garlic, EVO, Roasted Cherry Tomato, Broccolini, Basil, Pecorino Cheese

CHOCOLATE CANNOLI, RAINBOW COOKIES

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

ROTISSERIE CHICKEN SALAD
Sundried Tomato Pesto

TUNA SALAD
Lemon, Extra Virgin Olive Oil, Dried Cranberries

EDAMAME GINGER SALAD

SUMMER TOMATOES AND FRESH SNIPPED BASIL

CITRUS BBQ SPICED FLANK STEAK
Charred Scallion Tomato Relish
(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

POKE LUNCH

BOCA RICE BOWLS

*Brown Rice Quinoa or Organic Greens,
Soy-Citrus Vinaigrette*

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, Pickled Vegetables, Fresh Herbs

GYOZA BAR

Bamboo Steamed "Gyoza" Potstickers
Chicken Scallion
Vegetable Garlic Chili
Dipping Sauces, Hot Sauces

SWEETS

Fresh Orange Sections
Yuzu Mandarin Tarts
Sea Salt Coconut Caramels

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 50 Guests)

THE KEY BISCAYNE

CRISP FLORIDA GREENS WITH TOMATOES, CUCUMBER

Orange Basil Vinaigrette

BISCAYNE SHRIMP SALAD

Rock Shrimp, Cucumber, Sweet Bell Pepper, Cilantro

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, Buttermilk Ranch

CUBANELLE ROASTED PEPPER BREAST OF CHICKEN

MANGO MOJO GLAZED MAHI-MAHI WITH INDIAN RIVER MEYER LEMON

MEDITERRANEAN PEARL COUSCOUS

Tomato, Basil, Apricot

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 Stations

ESPAÑA

ENSALADA PRIMOS

ANDALUSIAN TOMATO GAZPACHO

CHOPPED ENSALADA MIXTA

Spanish Olive Oil, Poached Tuna, Baby Greens, Tomato, Cucumber, Sherry Vinaigrette

VALENCIA ORANGE-POMEGRANATE

Little Gem Lettuce, Fennel, Orange, Marcona Almonds, Crumbled Manchego, Orange Vinaigrette

CICCHETTI-TAPAS

ROCK SHRIMP CEVICHE

Tomato, Cucumber, Sweet Bell Peppers, Cilantro, Lime

BRAVAS POTATO SALAD

Spicy Aioli, Cotija Cheese, Parsley

WHITE BEAN CHORIZO SALAD

Jubilee Tomato, Pickled Red Onion, Serry-Dijon Vinaigrette

PANINI BOARD

(Make your Own)

Bianca Focaccia with your Choice of Artisan Crafted Salumi, Cheese, Spreads

SALUMI

Prosciutto, Mortadella, Iberico Chorizo, Spanish Jamon, Rosemary Roasted Turkey

FORMAGGIO

Asiago, Manchego, Fontina, Mozzarella

SPREADS

Pesto-Pecorino, Olive Tapenade, Truffle Garlic Aioli, Sundried Tomato Pesto

VERDURA

Arugula, Roasted Roma Tomato, Heirloom Tomato, Roasted Peppers, Giardiniera, Roasted Olives

PANINIS

(Chef Inspired Pre-Made)

PROSCIUTTO-MORTADELLA

Aged Provolone, Dijon Aioli

TUSCAN GRILLED CHEESE

Heirloom Tomato, Mozzarella, Asiago, Arugula, Pesto Aioli

DULCES

TRES LECHE

CRÈME CATALAN

Vanilla Cream, Caramel

SAN SEBASTIAN CHEESECAKE

Lemon Vanilla Cream, Gratinced

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 50 Guests)



Lunch Station

THE MARKET PLACE

SOUPS

(Select One)

FARMERS ORGANIC TOMATO BISQUE

ORGANIC RED LENTIL SOUP

(Attendant Required)

HARVEST SALADS TO GO

(Select Two)

Homestead Heirloom Tomato Caprese, Snipped Basil,
Lemon Olive Pesto, Arugula, Fresh Mozzarella

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

MEDITERRANEAN ORECCHIETTE PASTA

Tomato, Spinach, Olives, Parmesan, Lemon, EVO

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

Individually Package Pastries to include:

Chocolate Chip Cookies, Brownie Cubes, Coconut Bocaroons

FRESHLY BREWED COFFEE

Regular and Decaffeinated

ICED TEA AND SELECTED TEAS

(Minimum of 75 Guests)



Boca Boxed Lunch

BOX LUNCH MARKET PLACE

(Choice of 3 Sandwiches, or Minimum of 25 per Selection)

THE CORAL

OVEN ROASTED TURKEY

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

THE PALM BEACH

MARINATED GRILLED BREAST OF CHICKEN

Swiss Cheese, Pesto Aioli, Tomato Roll Focaccia

THE BOCA RATON

MOROCCAN VEGETABLE

Grilled Squash, Zucchini, Roasted Pepper, Cucumber, Romaine with Hummus and Tabbouleh, Whole Wheat Wrap GF

THE MIZNER

CHOPPED SALAD

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

THE GOLD COAST

TENDER ROASTED BEEF

Horseradish Cheddar, Red Tomato, Poppyseed Onion Roll

EACH BOX LUNCH TO INCLUDE

Sun Baked Chips, Mini Baked Pretzels, Dry Roasted Peanuts

Tate's Deli Style Cookies

Whole Fresh Fruit



Reception

COLD HORS D'OEUVRES

- Crisp Asparagus Puff, Roasted Red Pepper Cream Cheese
- Horiatiki Skewer, Feta, Jubilee Tomato, Cucumber, Kalamata Olive 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
- Sweet and Sour Ebi Shrimp, Toasted Sesame, Rice Cake GF
- Roasted Beet, Strawberry, Ricotta Dolce, Aged Sweet Balsamic, Toasted Naan
- Sweet Water Shrimp, Tomato Confit, Chive Crema, Baguette
- Ahi Tuna Nigiri, Brushed Wasabi, Soy Pearl GF
- Spicy Tuna Roll, Soy Pearl GF
- Colossal Blue Claw Crab, Tomato Togarashi Sauce GF
- Wild Salmon Crudo, Fresno Chili, Citrus 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
- Crisp Tuscan Artichoke, Lemon-Caper Aioli
- 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
- Chicken Marsala, Wild Mushroom, Truffle Crunch
- "Surf & Turf", Short Rib and Lobster, Port Wine, Lemon Chili Butter GF
- Wagyu Beef Frank en Croute, Everything Puff Pastry, Spicy Brown Mustard
- Bacon Wrapped Date with Almond, Black Pepper Citrus Aioli GF
- Teeny - Tiny Cheeseburgers
- Cocktail Filet Mignon, Horseradish-Roquefort Crust GF
- 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 Specialties

THE FLORIDA ICED SEAFOOD STATION

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

CHILLED SHRIMP

ASSORTED CEVICHE SHOOTERS

Snapper, Lime, Serrano, Cilantro

Tuna, Coconut, Chili, Mango

Rock Shrimp, Tomato, Citrus

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)

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

(Chef Required)

TUSCAN POLENTA TABLE

Classic Three Cheese Polenta, Parmesan, Basil

(Please Select One)

Traditional Bolognese, Beef and Pork

Chicken Sausage Cacciatore

Shrimp Fra Diavolo

Asparagus and Portobello

(Chef Required)

TRADITIONAL PASTA STATION

Your Selection of Two Pastas and Two Sauces –

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

SAUCES – *Traditional Bolognese, Creamy Pesto, alla Vodka, Marinara.*

(Attendant Required)

TWISTED AVOCADO CAESAR SALAD STATION

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

Add: Grilled Chicken or Shrimp

(Attendant 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 AND BUTTER BAR

Stone Ground Loaves, Crusty Italian Garlic, French Baguettes,

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

Butter Bar served with Orange Blossom Honey, Sundried Tomato, Roasted Garlic and Herb Sea Salt

Perfect Complement to Your Italian Pasta Station!



Reception Specialties

SPANISH OLIVES & PINCHO BAR

MARINATED SPANISH MEDITERRANEAN OLIVES

Spiced, Citrus, Herb, Garlic Stuffed

CRAFTED ARTISAN CHEESE

Manchego, Idiazabal, Tetilla

CRISP FLATBREAD

PINCHOS

Castellano Style Small Open Face Bites

(Please Select Four)

- *Spanish Potato Tortilla, Chorizo Oil*
- *Grilled Artichokes, Black Olive Tapenade*
- *Olive Oil Tuna with White Anchovy Aioli*
- *Crushed Tomato, Manchego, Olive Oil*
- *Bacon Wrapped Dates with Goat Cheese*
- *Gazpacho "Andalucia"*
- *Classical Red and Yellow Tomato Shooters*
- *Serrano Ham and Fig Jam*

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

Jumbo Shrimp Prepared to Order

GARLIC SHRIMP SCAMPI

with Butter, White Wine, Basil and Lemon

PAN SAUTÉED SHRIMP

Fra Diavolo, San Marzano Tomato, Calabrian Chili, White Wine, Garlic

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, Provencal Sauce
Ham and Cheese, Salsa Chipotle
Six Cheeses with Oregano, Apple Pear Chutney

MOBILE WOOD FIRED PIZZA

Hand Tossed Artisan Pizzas

(Please Select Three)

CARNE

Pepperoni, Fennel Sausage, Mozzarella

BIANCA

Ricotta, Mozzarella, Pesto

MEATBALL

Pomodoro, Ricotta, Pesto

MARGARITA

Mozzarella, Tomato, Basil

GF TUSCAN VEGETABLE

Spinach, Roasted Pepper, Tomato, Mozzarella

Finished with Extra Virgin Olive Oil, Pecorino, Oregano

(Chef Required)



Reception Specialties

BURRATA MOZZARELLA BAR

Our Tuscan Chefs will amaze you with their Artistic Twists

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, Toasted Sunflower Seeds

PREMIER DRIED FRUIT

Apricots, Figs

Crusty Italian Breads, Focaccia

(Chef Required)

MEATBALL BAR

Served with Reggiano Parmesan, Focaccia

CLASSIC MEATBALLS, POMODORO SAUCE

PORK, WILD MUSHROOM MARSALA

TURKEY, BASIL PESTO

MINI MEATBALL SLIDERS

(Attendant Required)

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

*Organic Vegetable Crudité, Lemon Hummus, Roasted Pepper Hummus, Tzatziki, Baba Ghanoush, Ceci Beans, Cracked Olives,
Tabbouleh, Dried Fruits, Smoked Almonds, Soft Pita, Toasted Naan*

CHARCUTERIE BOARD

Served with Artisan Breads

THINLY SLICED CURED MEATS

PROSCIUTTO SAN DANIELLE, SPECK, SOPPRESSATA, PISTACHIO MORTADELLA

SELECTED FARMHOUSE CHEESES

Aged Parmesan, Comte, Brie

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



Reception Specialties

MOLCAJETE GUACAMOLE STATION

Prepared to Order

Fresh Crushed Avocado, Lime, Cilantro, Chili
Queso Fundido

Pico de Gallo, Salsa Verde, 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
Fire Roasted Cauliflower Asada

Cilantro-Lime Crema

Street Corn, Cojita Cheese

Serrano Black Bean Queso

Assorted Relishes and Salsa

Warm Soft Flour Tortillas, Crispy Plantains, Tostadas

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, Chili Spiced Shrimp Tempura

MEAT

Chicken Chau-Mai, Crisp Korean BBQ Chicken Bites, 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 Specialties

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)

HARVEST OF SEASONAL FRUIT AND BERRIES

Chef's Selection of Harvest Melons and Seasonal Fresh Berries

SELECTION OF IMPORTED AND DOMESTIC CHEESES

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



Reception

THE CARVING BOARD

BRAZILIAN FLAME GRILLED CHURRASCO SWORDS
Charcoal Grilled Beef Sirloin, Chicken, Colossal Shrimp
Wood Roasted Vegetables
Truffle Honey Glaze, Mojo, Chimichurri, Mango Chutney
(Attendant Required)

FIVE PEPPER TENDERLOIN
Assorted Miniature Rolls
Dijonnaise, Bordelaise Sauces, Creamed Horseradish
(Attendant Required)

FIRE GRILLED CEDAR PLANK SALMON
Citrus Maple and Mustard Glaze
(Attendant Required)

CENTER CUT AGED CREEKSTONE SIRLOIN OF BEEF
Parker House Rolls
(Attendant Required)

72 HOURS BRAISED BEEF SHORT RIBS
(Please Select One)
Whipped Potatoes
Goat Cheese Polenta
Tuscan Farro
(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

MEDITERRANEAN DONER STATION

CHARBROILED BEEF STRIPLOIN
Cumin, Coriander

CHARBROILED CHICKEN
Aleppo Pepper, Paprika, Carved off the Auto Doner

CRISP CHICKPEA FALAFEL
YOGURT TZATZIKI SAUCE, TAHINI HUMMUS, TABBOULEH
Pickled Vegetables, Sumac Tomatoes, Cucumber

BUTTERED NAAN, CRISP PITA, ROTI
LEMON BASMATI SCENTED RICE

MINI PRASINI SALAD
Romaine, Dill, Scallion, Feta

CRISPY GREEK POTATO
Lemon, Thyme, Oregano, Extra Virgin Olive Oil
(Attendant Required)

DRY SNACKS

**SELECTION OF CHIPS, DIPS, GOURMET POPCORN,
ENERGY SNACKS, AND ASSORTED NUTS**



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 SWORDFISH, 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, BASIL-PARSLEY PRAWN
Caramelized Shallot Thyme Sauce

ROASTED CIPOLLINI ONIONS AND MUSHROOMS

HONEY ROASTED ACORN SQUASH

ASPARAGUS PEPPERONATA

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 & SKUNA BAY 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

LA DAME BLANCHE

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
Three Cheese Polenta, 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

WARM CALVADOS APPLE TARTE TATIN
Caramel Sea Salt Gelato

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.

LOBSTER BISQUE CAPPUCINO
Cognac Cream

POACHED WHITE ASPARAGUS SALAD
*Red Radish, Pea Tendril Herbs, Fava Beans
Tiny Tomatoes, Crisp Prosciutto, White Balsamic*

PINK CHAMPAGNE INTERMEZZO
Champagne, Viola Floral, Gold Flake

ENTREE SELECTED TABLESIDE:

ROAST CHILEAN SEABASS MEUNIERE
White Wine, Lemon Butter, Parsley, Capers

MAINE LOBSTER TAIL
Thermidor Mushrooms, White Wine Caviar Sauce

FILET MIGNON OF BEEF
Roasted Garlic Herb Butter, Truffle Sauce

CAULIFLOWER PUREE

FRENCH HARICOTS VERTS, LEMON AND EXTRA VIRGIN OLIVE OIL

GRUYERE POTATO GRATIN

ARTISANAL BREAD, PLUGRA BUTTER
EVO, Sea Salt, Pink Peppercorn, Citrus and Fennel

CHOCOLATE MELTING SPHERE
Passion Fruit Cream, 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, Lemon

SOUTHERN GREEN BEAN SALAD

Roasted Peppers, Feta Cheese

MINI WEDGE BABY ROMAINE

Buttermilk Ranch, Cucumber, Tomato, Red Onion

MARINATED BEEFSTEAK TOMATOES

Basil Leaves, Black Pepper and Extra Virgin Olive Oil

FROM THE GRILL

CHARGRILLED GARLIC-CRACKED PEPPER NY STRIP STEAK

Caramelized Sweet Vidalia Onions and Mushrooms

(Grill Chef Required)

ROTISSERIE CHICKEN

Ancho-Honey Ale Glaze

GRILLED SPICE RUBBED SALMON

Sun-Ripened, Tomato-Pineapple Relish

OFF THE COB CHARRED SWEET CORN

Poblano and Scallion Vinaigrette

GRILLED ZUCCHINI AND SQUASH PLANKS

Blistered Tomatoes

BAKED YELLOW JACKET POTATOES

Sweet Butter, Sour Cream, Bacon, Aged Cheddar

SOUTHERN CORNBREAD

Classic Sweet Butter Jalapeno Spread

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

THE BOCA RATON LOBSTER FEAST

APPETIZERS AND SALADS

MAINE LOBSTER BISQUE

Oyster Crackers
(Attendant Required)

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
(Attendant Required)

OLIVE OIL AND OREGANO SLOW ROASTED CHICKEN

Natural Pan Jus

OYSTERS IMPERIAL

Crab, Cream Spinach, Garlic Crunch

FARM FRESH GREEN BEANS WITH ROASTED ONION

STEAMED NEW POTATOES

Sweet Butter, Sea Salt and Dill

PARKER HOUSE ROLLS

Sweet Butter-Honey

DESSERTS

HAMPTON STYLE GOURMET CUPCAKES

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

LECHE DE TIGRE TUNA CEVICHE

Chili, Coconut, Lime

CHARGRILLED ASPARAGUS, LEMON ZEST

Shaved Manchego

BIBB SALAD

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

CARVED SELECTIONS

COCKTAIL TENDERLOIN OF BEEF

Roasted King Mushrooms, Charred Shallots, Mango Steak Sauce

BURNT ORANGE CHICKEN

Brulee Citrus, Chil-Lime Mojo

ENTREES

SCAMPI

*Garlic Shrimp, Spinach, Cherry Tomato, Extra Virgin Olive Oil, Lemon
(Chef Required)*

CRISP PENCIL BEANS

Shallots and Brown Butter

OVEN ROASTED POTATO GRATIN

Roasted Garlic and Goat Cheese

BIMINI BREAD

Spiced Brown Sugar, Honey 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

Spanish Inspired Pizzetta
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 Pippirana
Spanish Prawns and White Beans
Potato Salad (Rusa), Roasted Peppers
Ruby Red and Golden Tomato Gazpacho

CRISP POTATO CROQUETTAS

Spicy Fried Potatoes, Bravas Sauce, Cotija Cheese

EMPANADA Y PINCHOS

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

JAMON Y QUESO

Carved Spanish Ham, Crafted Artisan Cheeses, Olive Market, Epi Mini Baguette

MAR

ICED SEAFOOD MARKET

Shrimp, Oysters, and Grilled Octopus, Citrus Sauces

PAELLA

Live Action Stations, Colossal Pans
Carne
Pescado
Vegetariano
(Chef Required)

CARNE Y BOCATAS

GARLIC SPICE ROASTED MEATS
Beef Picanha and Pernil (Roast Pork)
Jardineria (pickled vegetables), Chimichurri Verde, Soft Tortillas
(Attendant Required)

PASTELES Y CHURROS

PASTRIES

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

CHURROS

Crisp Churros, Hot Chocolate, Whipped Cream

SPANISH SORBET

Lemon, Raspberry, Coconut-Lime
(Attendant Required)

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*

(Attendant Required)

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)

“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
(Chef Required)*

TUSCAN ESCAROLE AND CANNELLINI BEANS

Olive Oil, Roasted Garlic, Cheesy Italian Bread

Continue...



Dinner Stations

ONLY AT THE BOCA RATON

“THE BOCA RATON GRILL”

TENDERLOIN OF BEEF

Bone Marrow Butter

(Carver Required)

ROTISSERIE TRUFFLE CHICKEN

CRISP BUTTERMILK ONION RINGS

PRESSED YUKON GOLD POTATOES

Truffle, Parmesan, Parsley

CHARRED SEA SALT ASPARAGUS

BABY ICEBERG LETTUCE WEDGE

Gorgonzola, Tomatoes, Red Onion, Green Goddess Dressing

“JOHNNIE BROWN’S SWEETS AND TREATS”

INDIVIDUAL WARM COOKIE SKILLET

Deep Dish Chocolate Chip

OUTRAGEOUS ICE CREAM STATION

(Attendant Required)

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
Mini Beignets
Mirrored Chocolate Dome
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 Meringue Tartlets
Sun Kissed Lemon Cheesecake Lollipops
Mandarin Orange Almond Tarts
(Minimum of 25 Guests) (Attendant Required)

INTERNATIONAL CHOCOLATE MOUSSE

A Decadent Journey of Chocolate Mousse from Around the Globe

France Dark Chocolate Mousse
Belgium Milk Chocolate Mousse
Switzerland White Chocolate Mousse
Spain Strawberry Chocolate Mousse
Japan Yuzu Chocolate Mousse
Dominican Republic Carmelia Chocolate Mousse
(Minimum of 50 Guests) (Chef Required) (Attendant 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

Fresh Hand Churned Ice Cream and Sorbets
Outrageous Banana Split Sundae
*Whipped Cream, Assorted Sprinkles, Caramel
Chocolate and Marshmallow Toppings*
Strawberry Fields Cheesecake, Famous Chocolate
Blackout Cake, Chocolate Mousse, Celestial Carrot Cake, Big Apple Pie
(Minimum of 75 Guests) (Attendant Required)

BERRY CHOCOLATE FONDUE

MACERATED BERRIES, FRUIT, MILK CHOCOLATE ON THE GO

*Classic Strawberry, Mixed Berries, Tropical Melons
(Minimum of 25 Guests) (Attendant Required)*

CANNOLI AFFOGATO STATION

Authentic Italian Cannoli Filled to Order

Traditional Cannoli, Pistachio Cannoli, Chocolate Dipped Cannoli, Lemon Ricotta Cannoli
(Chef Required) (Attendant Required)

THE PERFECT BLEND OF COLD BREW ESPRESSO AND GELATO

Classic Affogato, Decaf Affogato, Hazelnut Affogato, Chocolate Affogato, Caramel Affogato
(Chef Required) (Attendant 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 Bocarpoons,
Mini Cones Filled with Fudge, Mousse, Berries and More.
(Minimum of 50 Guests)

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)*

GELATO STATION

Made to Order Soft Serve Gelato

Mango Sorbet, Salted Caramel Gelato, Dark Chocolate Gelato
Coffee Gelato, Vanilla Gelato, Strawberry Sorbet, Hazelnut Gelato
(Attendant Required)



Beverages

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
Corazon Blanco Tequila
Flor de Cana Rum

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
Patron Blanco Tequila
Don Q Signature Selection Rum

Heineken, Corona Extra, Heineken 0.0, 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 Reposado Tequila
R.L. Seale's Finest 10 Yr Old Rum

Heineken, Modelo Especial, Heineken 0.0, Stella Artois, Bud Light
Barrel of Monks Handcrafted "1926" White Wizard
Chardonnay and Cabernet Sauvignon
Assorted Soft Drinks, Juices, and Premium Waters



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.

Heineken, Corona Extra, Heineken 0.0, Blue Moon, Stella Artois, Bud Light

Chardonnay and Cabernet Sauvignon

Assorted Soft Drinks, Juices, and Premium Waters



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, Heineken, Amstel Light, Michelob ULTRA
Local Micro-Brewed Beers

CORDIAL SERVICE

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

ZERO-PROOF COCKTAILS

Selection of Delicious Alcohol-Free Mocktails



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	\$198 Per Gallon
Individual Bottled Cold Brew Coffee	\$9 Each
Energy Drinks	\$9 Each
Assorted Pressed Power Juices	\$14 Each
Individual Iced Teas	\$8 Each
Individual Lemonades	\$8 Each
Assorted Soft Drinks	\$8 Each
Sparkling and Premier Still Waters	\$8.50 Each
Flavored Fruit Waters	\$8.50 Each
Assorted Milks	\$7 Per 1/2 Pint.
Selection of Classic European Cookies	\$60 Per Dozen
Pastel Macaroon Cookies	\$72 Per Dozen
Addison Mizner Chocolate Covered Bocaroons	\$60 Per Dozen
Sweet Breads and Assorted Freshly Baked Muffins	\$8 Each
Assorted Flakey Croissants and New York Style Bagels	\$8 Each
TBR Jumbo Cookies	\$8 Each
Miniature European Pastries and Chocolate Covered Strawberries	\$8 Each
Assortment of Whole Fresh Fruits	\$7 Per Piece
Individual Greek Yogurts	\$7.50 Each
Dove Bars, Ben & Jerry's Ice Cream, and Frozen Yogurt Bars	\$9 Each
Ice Cream Sandwiches, Ice Cream Cones, and Assorted Novelties	\$7.50 Each
Assorted Candy Bars	\$6.50 Each
Assorted Granola and Energy Bars	\$7 Each
Potato Chips, Pretzels and Popcorn	\$6.50 Each
Crisp Fruit Chips	\$6.50 Each

THEME REFRESHMENTS

Boca's Tribute to the Florida Orange	\$48 Per Person
Boca Tea Time	\$42 Per Person
The Naturalist	\$48 Per Person
"Stick It, Dip It, Dust It" (<i>Attendant \$250</i>)	\$35 Per Person
Avocado Crush	\$48 Per Person
Nutribullet Juice Station (<i>Chef \$250</i>)	\$48 Per Person
Fruteria	\$48 Per Person
Strawberry Fields	\$46 Per Person
As the Cookie Crumbles	\$32 Per Person
Gelato Station	\$38 Per Person
"G" Free	\$55 Per Person
The Boca Buzzzzzz (<i>Chef \$250</i>)	\$52 Per Person



Menu Prices

CONTINENTAL BREAKFAST

Continental on A-1A	\$48 Per Person
Boca Bagel Bar	\$48 Per Person
The Gold Coast	\$55 Per Person

CONTINENTAL BREAKFAST-TO-GO

Stop and Go	\$58 Per Person
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BUFFET ENHANCEMENTS

Egg Station <i>(Minimum 25 Guests, Chef \$250)</i>	\$32 Per Person
Sunshine Fruit Smoothie <i>(Attendant \$250) (Minimum 25 Guests)</i>	\$22 Per Person
Challah Crème Brulee French Toast <i>(Minimum 25 Guests)</i>	\$22 Per Person
Spanish Tortilla	\$26 Per Person
Mediterranean Vegetable Frittata	\$26 Per Person
Southwest Breakfast Wraps <i>(Pre-Made)</i>	\$26 Per Person
Sweet Cheese Blintzes	\$26 Per Person
Scrambled Farm Fresh Eggs or Eggs Whites	\$22 Per Person
Eggs Benedict Bar <i>(Maximum 200 Guests)</i>	\$28 Per Person
Steel Cut Oatmeal or Cheese Grits	\$18 Per Person
12" Hearth Baked Frittatas	\$26 Per Person
Biscuits, Sausage, Eggs, Cheddar Cheese	\$24 Per Person
Croissant Sandwich, Ham, Egg, Monterey Jack Cheese	\$24 Per Person
Breakfast Mason Jar <i>(Minimum 25 Guests)</i>	\$24 Per Person
Breakfast Pizzettes <i>(Attendant \$250) (Minimum 25 Guests)</i>	\$24 Per Person
Tartine Station <i>(Minimum 25 Guests)</i>	\$20 Per Person
Croissant Time	\$22 Per Person
Acai Bowls <i>(Attendant \$250) (Minimum 25 Guests)</i>	\$22 Per Person
Gourmet Bacon Bar <i>(Minimum 25 Guests)</i>	\$28 Per Person
Scottish Highland Smoked Salmon	\$32 Per Person
Assorted Cold Cereals	\$10 Per Person
Chef Inspired Gourmet Donuts	\$12 Each

PLATED BREAKFAST

B-1 <i>(Minimum 25 Guests)</i>	\$58 Per Person
B-2 <i>(Minimum 25 Guests)</i>	\$56 Per Person
B-3 <i>(Minimum 25 Guests)</i>	\$62 Per Person
LIFESTYLE CUISINE BREAKFAST 1 <i>(Minimum 25 Guests)</i>	\$65 Per Person
LIFESTYLE CUISINE BREAKFAST 2 <i>(Minimum 25 Guests)</i>	\$65 Per Person

BUFFET BREAKFAST

BB-1 <i>(Minimum 25 Guests)</i>	\$82 Per Person
BB-2 <i>(Minimum 25 Guests)</i>	\$76 Per Person
BB-3 <i>(Minimum 50 Guests, Attendant \$250, Omelette Chef \$250)</i>	\$85 Per Person



Menu Prices

PLATED LUNCH

L-1 <i>(Minimum 25 Guests)</i>	\$62 Per Person
L-2 <i>(Minimum 25 Guests)</i>	\$72 Per Person
L-3 <i>(Minimum 25 Guests)</i>	\$72 Per Person
L-4 <i>(Minimum 25 Guests)</i>	\$66 Per Person
L-5 <i>(Minimum 25 Guests)</i>	\$72 Per Person
L-6 <i>(Minimum 25 Guests)</i>	\$66 Per Person
“G” FREE LUNCH	\$82 Per Person

LUNCH STATIONS

THE TRI-STATE DELI <i>(Minimum 50 Guests, Attendant \$250)</i>	\$85 Per Person
NUEVO LATINO TACOS AND BOWLS <i>(Minimum 50 Guests, Attendant \$250)</i>	\$84 Per Person
THE “PIAZZA” <i>(Minimum 50 Guests, Attendant \$250)</i>	\$82 Per Person
POKE LUNCH <i>(Minimum 50 Guests, Attendant \$250)</i>	\$92 Per Person
THE BIG “O” ORGANIC TRENDS <i>(Minimum 75 Guests, Chef \$250)</i>	\$95 Per Person
THE KEY BISCAYNE <i>(Minimum 25 Guests)</i>	\$78 Per Person
ESPANA <i>(Minimum 50 guests)</i>	\$82 Per Person
THE MARKET PLACE <i>(Minimum 75 Guests, Attendant \$250)</i>	\$98 Per Person

BOCA BOXED

LUNCH	\$65 Per Person
The Coral	
The Palm Beach	
The Boca Raton	
The Mizner	
The Gold Coast	



Menu Prices

RECEPTION

COLD HORS D'OEUVRES <i>(Minimum Quantity of 25 Pieces Per Item)</i>	\$12 Each
HOT HORS D'OEUVRES <i>(Minimum Quantity of 25 Pieces Per Item)</i>	\$12 Each
THE FLORIDA ICED SEAFOOD STATION	
Chilled Shrimp	\$1,800 Per 100 Pieces
Ceviche Shooter	\$1,600 Per 100 Pieces
Frenched Stone Crab Claws <i>(Seasonal)</i>	\$4,000 Per 100 Pieces
Jumbo Snow Crab Claws	\$1,400 Per 100 Pieces
Chilled Maine Lobster Medallions	\$2,800 Per 100 Pieces
Freshly Shucked Blue Point Oysters <i>(Minimum Quantity of 100 Pieces)</i>	\$1,400 Per 100 Pieces
Freshly Shucked Little Neck Clams <i>(Minimum Quantity of 100 Pieces)</i>	\$1,400 Per 100 Pieces
CACIO E PEPE STATION <i>(Chef \$250)</i>	\$45 Per Person
TUSCAN POLENTA TABLE <i>(Chef \$250)</i>	\$48 Per Person
TRADITIONAL PASTA STATION <i>(Attendant \$250)</i>	
Mizner Selection	\$42 Per Person
TWISTED AVOCADO CAESAR SALAD STATION <i>(Attendant \$250)</i>	
Classic	\$30 Per Person
With Grilled Chicken	\$34 Per Person
With Shrimp	\$38 Per Person
MARYLAND SWEET WATER CRAB CAKE STATION <i>(Chef \$250)</i>	\$48 Per Person
PARISIAN AND HEARTH BAKED BREAD BAR	\$20 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	\$36 Per Person
SCAMPI... SCAMPI... SCAMPI <i>(Saute Chef \$250)</i>	\$48 Per Person
“BOCITAS”	\$38 Per Person
MOBILE WOOD FIRED PIZZA	\$44 Per Person
BURRATA MOZZARELLA BAR <i>(Chef \$250)</i>	\$46 Per Person
MEATBALL BAR <i>(Attendant \$250)</i>	\$38 Per Person
MEDITERRANEAN STATION	\$36 Per Person
CHARCUTERIE BOARD	\$48 Per Person
MOLCAJETE GUACAMOLE STATION <i>(Chef \$250)</i>	\$38 Per Person
SMALL TACOS, BIG FLAVOR	\$42 Per Person
MAC AND ALL THAT CHEESE <i>(Chef \$250)</i>	\$36 Per Person
CHINESE DIM SUM BAR	\$42 Per Person
JAPANESE SUSHI BAR <i>(Minimum Order 25 Pieces Per Item)</i>	
Nigiri Sushi	\$16 Per Piece
Maki Sushi	\$16 Per Piece
Sashimi <i>(Sushi Chef \$500)</i>	\$16 Per Piece
HARVEST OF SEASONAL FRUITS & BERRIES	\$38 Per Person
SELECTION OF IMPORTED & DOMESTIC CHEESES	\$42 Per Person

THE CARVING BOARD

BRAZILIAN FLAME GRILLED CHURRASCO SWORDS <i>(Attendant \$250)</i>	\$85 Per Person
FIVE PEPPER TENDERLOIN OF BEEF <i>(Attendant \$250)</i>	\$85 Per Person
FIRE GRILLED CEDAR PLANK SALMON <i>(Attendant \$250)</i>	\$62 Per Person
CENTER CUT AGED CREEKSTONE SIRLOIN OF BEEF <i>(Attendant \$250)</i>	\$72 Per Person
72 HOURS BRAISED BEEF SHORT RIB <i>(Attendant \$250)</i>	\$65 Per Person
LIVE FIRE STATION <i>(Minimum 75 Guests; Chef Required \$500)</i>	\$115 Per Person
MEDITERRANEAN DONER STATION <i>(Attendant \$250)</i>	\$72 Per Person
DRY SNACK BAR	\$14 Per Person



Menu Prices

PLATED DINNER

D-1 (Minimum 25 Guests)	\$165 Per Person
D-2 (Minimum 25 Guests)	\$158 Per Person
D-3 (Minimum 25 Guests)	\$210 Per Person
D-4 (Minimum 25 Guests)	\$185 Per Person
D-5 (Minimum 25 Guests)	\$225 Per Person
D-6 (Minimum 25 Guests)	\$210 Per Person
D-7 (Minimum 25 Guests)	\$195 Per Person
D-8 (Minimum 25 Guests)	\$265 Per Person

LUXURY...ELEGANT...OPULENT DINING EXPERIENCE \$325 Per Person
(Minimum 25 guests and Maximum 250 guests)

Pricing may vary based on market conditions

DINNER STATIONS

BOCA'S CLASSICS (Minimum 75 Guests, Chef \$250)	\$225 Per Person
TBR LOBSTER FEAST (Minimum 75 Guests, Chef \$250)	\$350 Per Person
900 SOUTH OCEAN (Minimum 75 Guests, Chef \$250)	\$250 Per Person
MERCADO EN BOCA (Minimum 75 Guests, Chef \$250)	\$250 Per Person
# ONLY AT THE BOCA RATON (Minimum 75 Guests, Chef \$250)	\$275 Per Person

DESSERT STATIONS

SWEET FINALES (Minimum 50 Guests, Chef \$250)	\$78 Per Person
A TRIBUTE TO SOUTH FLORIDA (Minimum 25 Guests, Attendant \$250)	\$58 Per Person
INTERNATIONAL CHOCOLATE MOUSSE (Minimum 50 guests, Attendant \$250, Chef \$250)	\$68 Per Person

SPECIALITY DESSERT ENHANCEMENTS

N.Y.C. ICE CREAM STATION (Minimum 75 Guests, Attendant \$250)	\$46 Per Person
BERRY CHOCOLATE FONDUE (Minimum 25 Guests, Attendant \$250)	\$42 Per Person
CANNOLI AFFOGATO STATION (Chef \$250, Attendant \$250)	\$55 Per Person
LOLLIPOPS AND MINI CONES (Minimum 50 Guests)	\$36 Per Person
NO² CHOCOLATE LAB-CHOCOLATE BARK STATION (Minimum 75 Guests, Chef \$500)	\$58 Per Person
GELATO STATION	\$32 Per Person



Beverage Prices

All our alcoholic beverage prices are subject to current Florida state surcharge tax.
Bartenders are available at a charge of \$250 for the first three hours and \$50 per hour thereafter.
For Each \$750 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	\$48 Per Person
2 Hours	\$60 Per Person
3 Hours	\$74 Per Person
4 Hours	\$78 Per Person
5 Hours	\$82 Per Person

DELUXE LIQUORS

1 Hour	\$54 Per Person
2 Hours	\$66 Per Person
3 Hours	\$80 Per Person
4 Hours	\$86 Per Person
5 Hours	\$92 Per Person

LUXURY LIQUORS

1 Hour	\$60 Per Person
2 Hours	\$80 Per Person
3 Hours	\$90 Per Person
4 Hours	\$96 Per Person
5 Hours	\$102 Per Person

BEER / WINE / NON-ALCOHOLIC

1 Hour	\$38 Per Person
2 Hours	\$48 Per Person
3 Hours	\$56 Per Person
4 Hours	\$62 Per Person
5 Hours	\$70 Per Person

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



CONSUMPTION BARS

Luxury Brands	\$20 Per Drink
Deluxe Brands	\$18 Per Drink
Premium Brands	\$16 Per Drink
Domestic Beer	\$10 Per Bottle
Imported and Premium Beer	\$12 Per Bottle
Wine – The Boca Raton Selection	\$16 Per Drink
Soft Drinks & Juices	\$8 Per Bottle
Sparkling & Premiere Still Waters	\$8.50 Per Bottle
Sparkling Wine – The Boca Raton Selection	\$18 Per Drink

SPECIALTY BEVERAGES

The Tropical Bar	\$20 Per Drink
The Boca Martini	\$20 Per Drink
Fresh Fruit Non-Alcoholic Punch	\$125 Per Gallon
Rum Punch / Sangria	\$180 Per Gallon
Champagne Punch	\$225 Per Gallon
Bloody Mary	\$18 Per Drink
House Champagne Mimosas	\$18 Per Drink
Kegs, Cordials, Cognac - Please refer to your Event Manager for further details.	
Zero Proof Cocktail	\$18 Per Drink

(Minimum Order 25)

Bars with a consumption of less than \$750 per bar will be charges a \$250 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 Beach Club 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 (Beach Club or Harborside) will have a weather decision by 1:00 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 or Harborside pool 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 \$10 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 for the first three hours and \$75 for each hour thereafter.

BARTENDERS - are available at a charge of \$250 for the first three hours and \$75 per hour thereafter. For each \$750 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 each. Attendants are charged at \$250 each. Sushi Chefs and Scientist Lab Chefs at \$500 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%) 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 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.