



CATERING ORDERS INCLUDE:

PLASTIC PLATES AND CUTLERY, NAPKINS, SALT & PEPPER

OUR KITCHEN REQUIRES 48 HOURS ADVANCED NOTICE FOR ALL CATERING ORDERS

DELIVERY AVAILABLE:

MONDAY-FRIDAY UNTIL 4PM

\$150 MINIMUM ORDER REQUIRED

\$25 DELIVERY CHARGE

DAILY PICK-UP AVAILABLE, NO MINIMUM FOR PICK-UP ORDERS

boca

CATERING



BRANDON

11206 SULLIVAN ST. RIVERVIEW, FL 33578

813.330.7997 • BOCABRANDON.COM

SARASOTA

19 SOUTH LEMON AVE. SARASOTA, FL 34249

941.256.3565 BOCASARASOTA.COM

TAMPA

901 W. PLATT STREET TAMPA, FL 33604

813.254.7070 • BOCATAMPA.COM

WINTER PARK

358 N. PARK AVE. WINTER PARK, FL 32789

407.636.7022 • BOCAWINTERPARK.NET

TRAYS

(SERVES 10-12)

CHEESE & CHARCUTERIE \$42

Chef's selection of cured meats and cheeses

CHEESE & FRUIT \$36

Chef's selection of fruits and cheeses

VEGETABLE CRUDITE \$28

Freshly chopped raw seasonal vegetables

BOCADITOS (Pre select from the following) \$25

- Avocado spread, beet pickled eggs, sorrel
- Cashew ricotta, apricot jam, charred red onions, heirloom tomato
- Charcuterie meats, san marzano tomatoes, mozzarella

HEIRLOOM TOMATO CAPRESE \$36

Burrata cheese, arugula, tomatoes

SAMBUCA P.E.I MUSSELS \$34

Sambuca, garlic, fresh herbs, toasted baguette

SMOKED MEATLOAF \$55

Smoked grass-fed meatloaf, maple glazed brussels sprouts, corn succotash, house made A-1 sauce

FLORIDA PINK SHRIMP & GRITS \$65

Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits

SWEET POTATO GNOCCHI \$45

Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan

SMOKED FISH DIP \$35

Smoked fish served with Urban Canning pickled accoutrements

SANDWICH & WRAP PLATTERS

(SERVES 10-12)

CUBAN SANDWICHES \$36

Smoked ham, pork & soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard

MONTREAL REUBEN \$36

House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche

BOCA BLT \$32

Boca bacon, lettuce, tomato

HUMMUS & ROASTED VEGETABLES WRAP \$28

House-made hummus, roasted vegetables

SALADS

(SERVES 10-12)

SHRIMP THAI NOODLE SALAD \$30

Blackened shrimp, zucchini and carrot noodles, pickled onions, crispy quinoa, watermelon and lemon grass soy vinaigrette

ORGANIC SPINACH SALAD WITH GOAT CHEESE \$30

Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple and Boca Bacon vinaigrette

HOUSE KALE SALAD \$25

Kale, romaine, asiago, parmesan, honey glazed croutons, crispy capers, roasted garlic and anchovy vinaigrette

LOCAL FARM HOUSE SALAD \$25

Fresh greens, local vegetables, feta cheese, rosemary fig balsamic

ADD TO ANY SALAD:

Chicken \$12, Shrimp \$15, Steak \$18, Seared Tuna \$18

DESSERTS

Assorted mini desserts \$15

BEVERAGES

Iced tea \$5 per gallon

Basil lemonade \$12 per gallon

Saratoga water \$6 per bottle

SIDES

(SERVES 4-5)

Maple glazed brussel sprouts \$10

Smoked gouda grits \$10

Three cheese and jalapéno mac and cheese \$12

Sweet corn succotash \$10

Pappas bravas \$11