

# Boca Tampa



Boca Kitchen Bar & Market

Group Dining Menus

901 W. Platt Street

Tampa, FL 33606

Sales & Marketing Director: Lydia Lopez (813) 728-0928

# BRUNCH

## FIRST COURSE

Groups of 30+ pre-select one for group;  
guest selection of:

### **Fried Green Tomatoes**

Pimiento cheese, tomato jam, Boca bacon

### **Boca Mega Muffin**

Chef selections & caramelized apple butter

## ENTREE COURSE

Guest selection of:

### **Chef's Daily Frittata**

Baked fresh daily, served with a seasonal greens and baby heirloom tomato salad

### **Boca Smoked Corned Beef Hash**

Two eggs, roasted onions, red peppers, potato hash

### **House Kale Caesar**

Kale, romaine, manchego, parmesan, roasted garlic & anchovy vinaigrette,  
honey glazed butternut squash, crispy capers

## Beverages

Unlimited coffee, water, tea, iced tea & soft drinks included

\$20 per person

22% Service Charge and 7% Sales Tax

## Additional Beverages

Mimosas \$6 each

Bloody Mary's \$8 each

# **BRUNCH**

## **FIRST COURSE**

Groups of 30+ pre-select one for group;  
guest selection of:

### **Boca Mega Muffin**

Chef selections & caramelized apple butter

### **Heirloom Tomato Caprese**

Fresh peaches, burrata cheese, arugula, peach-vanilla vinaigrette

## **ENTREE COURSE**

Guest selection of:

### **Pulled Pork Benedict**

Two poached eggs, jalapeno & cheddar toast, cilantro  
lime hollandaise, house hot sauce, potato hash

### **Steak & Eggs**

Grits, mushrooms, leeks, steak tips, two scrambled  
eggs and Boca gravy, potato hash

### **Seasonal French Toast**

Maple syrup & Chantilly cream

## **Beverages**

Unlimited coffee, water, tea, iced tea & soft drinks included

\$25 per person

22% Service Charge and 7% Sales Tax

## **Additional Beverages**

Mimosas \$6 each

Bloody Mary's \$8 each

# LUNCH

## SOUP OR SALAD COURSE

Groups of 30+ pre-select one for group:

### **Heirloom Bibb Lettuce Salad**

Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes

### **Market Soup**

Seasonal & Chef Inspired

## ENTRÉE COURSE

Guest selection of:

### **Thai Noodle Salad**

Summer green squash noodles, carrots, zucchini, orange essence, shrimp

### **Mission Grilled Cheese**

Dolce gorgonzola, aged provolone, goat parmesan cheeses, red wine vinaigrette cheese, caramelized onions, braised mushrooms, grilled green tomatoes, sweet potato

### **Boca Cubano**

Smoked ham, pork & soppressata, tomatoes, sweet onions, pickles, gruyere, Urban Canning German IPA Mustard, parmesan truffle fries

## Dessert

Pre-select for group:

### **Beet Cake**

### **Seasonal Cobbler**

## Beverages

Unlimited coffee, water, tea, iced tea & soft drinks included

\$25 per person

22% Service Charge and 7% Sales Tax

# LUNCH

## SOUP OR SALAD COURSE

Groups of 30+ pre-select one for group:

### **Local Farm House Salad**

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

### **Market Soup**

Seasonal & Chef inspired

## ENTRÉE COURSE

Guest selection of:

### **Boca Chopped Salad**

Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, Kalamata olives, caper berries, dolce blue cheese, red wine vinaigrette

### **Florida Pink Shrimp + Grits**

Mushrooms, tomatoes, scallions, pimiento  
cheese grits

### **OMG Prime Burger**

Prepared medium temperature. Bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, truffle fries

### **Yellow Fin Tuna**

Kimchi black fried rice, Coconut broth baby bok choy, sweet soy reduction

## DESSERT

Pre-select for group:

### **Seasonal Cobbler**

### **Beet Cake**

## Beverages

Unlimited coffee, water, tea, iced tea & soft drinks included

\$30 per person

22% Service Charge and 7% Sales Tax

# **DINNER**

## **SOUP OR SALAD COURSE**

Groups of 30+ pre-select one for group:

### **Local Farm House Salad**

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

### **Market Soup**

Seasonal & Chef inspired

## **ENTRÉE COURSE**

Guest selection of:

### **60 Spice Chicken**

Tecumseh Farms chicken, corn succotash, crispy prosciutto, lime yogurt, pickled okra

### **Florida Pink Shrimp + Grits**

Mushrooms, tomatoes, scallions, pimiento cheese grits

### **Sweet Potato Gnocchi**

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

### **Dessert**

Pre-select for group:

**Seasonal Cheesecake**

**Beet Cake**

### **Beverages**

Unlimited coffee, water, tea, iced tea & soft drinks included

\$35 per person

22% Service Charge and 7% Sales Tax

# **DINNER**

## **SOUP OR SALAD COURSE**

Groups of 30+ pre-select one for group:

### **Local Farm House Salad**

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

### **Market Soup**

Seasonal & Chef Inspired

## **ENTRÉE COURSE**

Guest selection of:

### **Sous Vide 60 Spiced Chicken**

Tecumseh Farms chicken, corn succotash, crispy prosciutto, lime yogurt, pickled okra

### **Local Grass Fed Filet**

Oak wood grilled market vegetables, potatoes bravas, crushed chimichurri

### **Today's Market Fish**

Whatever the fishermen bring in, prepared the Boca way

## **DESSERT COURSE**

Pre-select for group:

**Beet Cake**

**Seasonal Cheesecake**

### **Beverages**

Unlimited coffee, water, tea, iced tea & soft drinks included

\$50 per person

22% Service Charge and 7% Sales Tax

# **DINNER**

## **APPETIZER COURSE**

Pre-select for group:

### **Tuna Poke**

Wontons, avocado, togorashi, heirloom tomatoes, micro cilantro

### **Fried Green Tomatoes**

Pimiento cheese, tomato jam, boca bacon

## **SOUP OR SALAD COURSE**

Groups of 30+ pre-select one for group:

### **Triple Bibb Lettuce Salad**

Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes

### **Market Soup**

Seasonal & Chef Inspired

## **ENTRÉE COURSE**

Guest selection of:

### **Yellowfin Tuna**

Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction

### **60 Spiced Chicken**

Tecumseh Farms chicken, corn succotash, crispy prosciutto, lime yogurt, pickled okra

### **Sugar Cane Filet & Grilled Shrimp**

Served with chef's potato & vegetable selection

### **Lobster Gnocchi**

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

## **DESSERT COURSE**

Pre-select for group:

**Beet Cake, Seasonal Cheesecake, Seasonal Cobbler**

### **Beverages**

Unlimited coffee, water, tea, iced tea & soft drinks included

\$65 per person

22% Service Charge and 7% Sales Tax



## RECEPTION DISPLAYS

**(serves 20)**

Chef's Cheese & Charcuterie \$250

Chef's Cheese & Fruit \$90

Fruit Display \$60

Vegetable Crudité \$55

Assorted Hummus & Spreads \$60

Petite Dessert Display \$100

## HORS D' OEUVRES

### COLD

Edamame Hummus, Sesame Lavosh, \$22 per dozen

Heirloom Tomato Crostini, \$22 per dozen

Caramelized Watermelon, Feta Cheese, \$22 per dozen

Sweet Potato Tater Tot, Maple Aioli, \$26 per dozen

Endive, Smoked Fish Spread, \$30 per dozen

Seared Beef Tenderloin, Sriracha Butter, \$32 per dozen

Gulf Oyster, Lime Chili Mignotte, \$36 per dozen

Shrimp Cocktail, Melon Gazpacho, \$36 per dozen

Tuna Crudo, Sweet Soy, \$38 per dozen

### HOT

Spring Pea Risotto Orancini, \$22 per dozen

Goat Cheese Croquette, Tomato Jam, \$22 per dozen

Brie and Apple Flatbread Triangles, \$24 per dozen

Creamed Corn Fritta, Pickled Watermelon, \$26 per dozen

Fried Green Tomato, Pimento Cheese, \$28 per dozen

Pork Brochettes, Romesco, \$30 per dozen

Chicken Scarpello, Spicy Rosemary Glaze, \$32 per dozen

Cedar Key Clams Casino, \$36 per dozen

Oyster Rockefeller, Creamy Kale, \$36 per dozen

# **Bar Packages**

PRICING IS PER PERSON UNLESS OTHERWISE NOTED

## **OPEN BAR PACKAGES**

### **BEER, WINE & LIQUOR LEVEL 1**

- >Session Lager, Cigar City Maduro, PBR
  - >Tito's Vodka
  - >El Jimador Tequila
- >Old Forester Bourbon
  - >Bombay Gin
- > Flor De Cana Rum
- >Nicolas Cabernet
- >Nicolas Chardonnay

2 HOURS: \$25.00 3 HOURS: \$30.00 4 HOURS: \$35.00

### **BEER, WINE & LIQUOR LEVEL 2**

- >Any of our Fine Craft Beers
  - >Tito's Vodka
  - > Sapphire Gin
  - > Patron Silver
- >Captain Morgan Spiced Rum
  - >Bulleit Bourbon
- >Five Rivers Chardonnay
  - >Tenuta Pinot Grigio
- >Sean Minor Cabernet Sauvignon
  - >Mountain Merlot

2 HOURS: \$30.00 3 HOURS: \$38.00 4 HOURS: \$44.00

### **BEER, WINE & PREMIUM LIQUOR**

- > Any of our Fine Craft Beers
  - >Grey Goose Vodka
  - > Herradura Tequila
  - >Bacardi 8 Year Rum
  - >Hendrick's Gin
  - >Michters Bourbon
- > Sean Minor Cabernet Sauvignon
  - >King Estate Pinot Noir
- > Pine Ridge Chenin Blanc/Viognier
  - >Tenuta Pinot Grigio

2 HOURS: \$35.00 3 HOURS: \$40.00 4 HOURS: \$48.00