

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:

Smoked Cachaca Chicken

Tecumseh Farms chicken, broken coconut rice, mango mojo, charred hearts of palm, Cabernet and habanero syrup

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:

Smoked Cachaca Chicken

Tecumseh Farms chicken, broken coconut rice, mango mojo,
charred hearts of palm, Cabernet and habanero syrup

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

Smoked Cachaca Chicken

Tecumseh Farms chicken, broken coconut rice, mango mojo,
charred hearts of palm, Cabernet and habanero syrup

Sugar Cane Filet & Grilled Shrimp

Served with chef's potato & vegetable selection

Shrimp & 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 Mignonette, \$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

All pricing is exclusive of 22% Service Charge and 7% Sales Tax

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