



### **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

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## **CATERING**



### **BRANDON**

11206 SULLIVAN ST. RIVERVIEW, FL 33578

813.330.7997 • [BOCABRANDON.COM](http://BOCABRANDON.COM)

### **SARASOTA**

19 SOUTH LEMON AVE. SARASOTA, FL 34249

941.256.3565 [BOCASARASOTA.COM](http://BOCASARASOTA.COM)

### **TAMPA**

901 W. PLATT STREET TAMPA, FL 33604

813.254.7070 • [BOCATAMPA.COM](http://BOCATAMPA.COM)

### **WINTER PARK**

358 N. PARK AVE. WINTER PARK, FL 32789

407.636.7022 • [BOCAWINTERPARK.NET](http://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

### BEET + HERITAGE TOMATO \$36

Stracciatella cheese, sweet peaches, pine nuts, basil pistou, radishes, lemon oil

### SMOKED MEATLOAF \$55

Pasture raised ground beef, maple and bacon glazed brussels sprouts, sweet corn succotash, house made AI

### 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 SANDWICH \$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 VEGETABLE WRAP \$28

House-made hummus, roasted vegetables

## SALADS

(SERVES 10-12)

### SHRIMP THAI NOODLE SALAD \$30

Blackened shrimp, vegetable noodles, quinoa, red cabbage, scallions, melon, sesame ponzu

### SPINACH + GOAT CHEESE SALAD \$30

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette

### KALE FATTOUSH \$25

Almond hummus, cauliflower rice, root vegetable chips, asiago cheese, basil lemonade vinaigrette

### HOUSE BIBB SALAD \$25

Candied oranges, 4 herbs, roasted tomatoes, grilled zucchini, carrots, champagne vinaigrette

### 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 and bacon glazed brussels sprouts \$10

Smoked gouda grits \$10

3 cheese jalapeno mac and cheese \$12

Sweet corn succotash \$10

Papas bravas \$11