

B R U N C H M E N U 1

Your guests will have the option to choose from one of the following menu items in each section.

STARTER

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon

Boca Muffin

Chef selections, caramelized apple butter

ENTREE

Frittata

Cast iron baked, chef inspired ingredients, bibb lettuce, baby heirloom tomato salad

Salsa Verde Bistecca

Marinated grilled steak, poached eggs, mango salsa picante, arugula, honey wheat toast, potato hash

Kale Caesar Salad

Kale, romaine hearts, 62° egg, bottarga croutons, parmesan reggiano, lemon caesar dressing

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

Additional Beverages

Champagne available by the bottle with juices at an additional price

Juices

Orange, Pineapple, Apple, Cranberry, and Pomegranate

*\$20 Per person
22% Service charge and 7% sales tax*

B R U N C H M E N U 2

Your guests will have the option to choose from one of the following menu items in each section.

STARTER

Heritage Tomato Caprese

Hand stretched mozzarella cheese, peaches, candied beets, pine nuts, basil pistou, lemon oil

Boca Muffin

Chef selections, caramelized apple butter

ENTREE

BBQ Pork Benedict

Sweet and sticky smoked pork, poached eggs, pretzel toast, cilantro bearnaise, potato hash

Steak + Grits

Butcher's cut, mushroom, leeks, two scrambled eggs, gravy

Grand mar's French Toast

Thick cut white bread, burnt sage butter, Grand Marnier crème, candied oranges, rosemary maple syrup

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

Additional Beverages

Champagne available by the bottle with juices at an additional price

Juices

Orange, Pineapple, Apple, Cranberry, and Pomegranate

*\$25 Per person
22% Service charge and 7% sales tax*

L U N C H M E N U 1

Your guests will have the option to choose from one of the following menu items in each section.

SOUP OR SALAD

House Bibb Salad

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Market Soup

Seasonal and chef inspired

ENTREE

Brie & Apple Flatbread

Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken

Mission Grilled Cheese

Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, malt vinegar dusted sweet potato chips

Boca Cubano

Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyere, urban canning german ipa mustard, parmesan truffle fries

DESSERT

Pre-Select One For Group:

Chocolate cake
Seasonal cheesecake
Cobbler

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

*\$25 Per person
22% Service charge and 7% sales tax*

L U N C H M E N U 2

Your guests will have the option to choose from one of the following menu items in each section.

SOUP OR SALAD

House Bibb Salad

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Market Soup

Seasonal and chef inspired

ENTREE

Chopped Salad

Romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, soppressata, kalamata olives, dolce bleu cheese, cabernet vinaigrette

Florida Pink Shrimp + Grits

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

OMG Burger

100% Pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries

Yellowfin Tuna Bibimbap ^{GF}

Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi, purple rice, poke dressing

DESSERT

Pre-Select One For Group:

Chocolate cake
Seasonal cheesecake
Cobbler

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

*\$30 Per person
22% Service charge and 7% sales tax*

RECEPTION DISPLAYS

Serves 20

Chefs cheese and charuterie
\$250

Chefs cheese and fruit
\$90

Fruit display
\$60

Vegetable crudite with hummus and spreads
\$55

HORS D'OEUVRES per dozen

(Cold)

Tuna Poke

Cucumbers, avocado, togarashi, cilantro, sweet soy, thai chili aoli
\$38

Gazpacho Shots

Seasonal
\$28

Heirloom Caprese Crostini

Fl tomato, farm basil, house whipped burrata, lemon oil
\$28

Fish Dip Crostini

Smoked fish served with Urban Canning pickled accoutrements
\$28

Beef Tartar Crostini

Smoked bone marrow, IPA mustard, spicy relish, brunoise onions, truffled egg, pretzel lavosh
\$30

BLT "Sliders"

HORS D'OEUVRES per dozen

(Hot)

Petite Braised Meatballs

Marinara, lil moo cheese
\$28

Grandma's Flatbread

Crushed San Marzano marinara, palmita cheese, oregano, basil, parmesan cheese
\$24

Brie & Apple Flatbread

Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken
\$24

Heritage & Swine Flatbread

Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula
\$24

Buffalo Cauliflower Flatbread ^v

Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce
\$24

Empire State of Mind Flatbread

House smoked pastrami, toasted rye sauerkraut, gruyere cheese, dill pickles, thousand island, IPA mustard
\$24

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon
\$28

Goat Cheese Croquettes

\$24

Beet Balls

\$24

*All pricing is exclusive of
22% Service charge and 7% sales tax*

D I N N E R M E N U 1

Your guests will have the option to choose from one of the following menu items in each section.

SOUP OR SALAD

House Bibb Salad

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Market Soup

Seasonal and chef inspired

ENTREE

Smoked Chimichurri Chicken

Jupiter rice middlins, modelo sofrito, black eyed peas, burnt mango salsa, arugula and cilantro salad

Florida Pink Shrimp + Grits

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

Sweet Potato Gnocchi

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

DESSERT

Pre-Select One For Group:

Chocolate cake
Seasonal cheesecake
Cobbler

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

*\$35 Per person
22% Service charge and 7% sales tax*

D I N N E R M E N U 2

Your guests will have the option to choose from one of the following menu items in each section.

SOUP OR SALAD

House Bibb Salad

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Market Soup or Gazpacho

Seasonal and chef inspired

ENTREE

Smoked Chimichurri Chicken

Jupiter rice middlins, modelo sofrito, black eyed peas, burnt mango salsa, arugula and cilantro salad

Butcher's Cut

Handcut chop from Double C Bar Ranch, chargrilled, patatas bravas, oak grilled vegetables, salsa verde, bone marrow demi

Market Fish

caught fresh from local fisherman, prepared the boca way

DESSERT

Pre-Select One For Group:

Chocolate cake
Seasonal cheesecake
Cobbler

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

*\$50 Per person
22% Service charge and 7% sales tax*

D I N N E R M E N U 3

Your guests will have the option to choose from one of the following menu items in each section.

APPETIZER

Smoked Fish Dip

Smoked fish served with Urban Canning pickled accoutrements

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon

SOUP OR SALAD

House Bibb Salad

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic

Market Soup or Gazpacho

Seasonal and chef inspired

ENTREE

Smoked Chimichurri Chicken

Jupiter rice middlins, modelo sofrito, black eyed peas, burnt mango salsa, arugula and cilantro salad

Yellowfin Tuna

#1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction

Waygu Beef + Grilled Shrimp

Served with chef's potato and vegetable selection

Market Fish

Crafted presentation, seasonally inspired

DESSERT

Pre-Select One For Group:

Chocolate cake

Seasonal cheesecake

Cobbler

BEVERAGES

Unlimited coffee, water, tea, iced tea and soft drinks

\$65 Per person

22% Service charge and 7% sales tax