

First Course

Salads

select one

Caesar Salad

hearts of romaine lettuce, anchovies, croutons, parmesan cheese, caesar dressing

Napa Salad

*baby field greens, gold raisins, enoki mushrooms, gorgonzola, toasted pecans
servers to offer basil chardonnay & balsamic vinaigrette*

Eden Salad

*boston bibb lettuce, watercress, strawberries, caramelized pecans, sun-dried cranberries, goat cheese
servers to offer lite raspberry basil & citrus vinaigrette*

California Citrus Salad

romaine & iceberg lettuce topped with shredded red cabbage, mandarin oranges, long-stem strawberries, toasted almonds, pomegranate seeds, hearts of palm, fat-free mango & honey ginger dressings

Baby Iceberg Wedge Salad

wedge of iceberg lettuce with tomatoes, smoked bacon, diced bermuda onions, bleu cheese crumbles, creamy maytag dressing

Caprese Salad

*hearts of romaine & lola rosa lettuce, sliced beefsteak tomatoes, fresh buffalo mozzarella, artichoke hearts, pecans, roasted peppers
servers to offer basil chardonnay & balsamic vinaigrette*

Poached Pear & Gorgonzola Salad

*baby lettuce, red wine poached pear, gorgonzola, candied pecans, raisins
servers to offer basil chardonnay & port wine dressing*

Kale & Spinach Salad

beets, grape tomatoes, candied pecans, cranberries, crumbled goat cheese, honey mustard & pomegranate cranberry vinaigrette

Additional Considerations

Soups

Chilled Tropical Fruit

Gazpacho

Beet Borscht

Chicken Noodle

Matzo Ball

Minestrone

Italian Wedding

Oriental Duck Noodle

Lobster Bisque (Additional \$3.00++ per person)

\$15.00 ++ per person

Appetizers

Tropical Fruits & Berries

*strawberry yogurt
\$15.00 ++ per person*

Pear & Cheese Purse

*asiago cream sauce
\$15.00 ++ per person*

Poached Salmon

*baby field greens, dill sauce
\$18.00 ++ per person*

Antipasto

*prosciutto, genoa salami, imported provolone cheese, ripe & queen olives, marinated artichoke hearts, roasted peppers, pepperoncini, giardiniera, buffalo mozzarella, tomatoes
\$20.00 ++ per person*

Seared Tuna Nicoise Salad

*mixed greens, potatoes, haricot verts, hard boiled eggs, grape tomatoes, nicoise olives, herb dijon vinaigrette
\$20.00 ++ per person*

Norwegian Smoked Salmon

*crisp potato galette, caviar garnish
\$20.00 ++ per person*

Maryland Crab Cakes

*roasted red pepper coulis
\$20.00 ++ per person*

Lobster Macaroni & Cheese

*brie, boursin, white cheddar, tarragon bread crumbs
\$20.00 ++ per person*

Lobster Ravioli

*truffled cream
\$20.00 ++ per person*

Jumbo Shrimp

*cocktail sauce, remoulade sauce, lemon wedges
\$20.00 ++ per person*

All prices are subject to 20% Service Charge and 7% Florida State Sales Tax

Entreés

select one

Vegetarian

Grilled Vegetable Napoleon

herb grilled zucchini, eggplant, portobello mushrooms, roasted peppers, basil pesto, balsamic syrup
\$75.00 ++ per person

Vegetarian Wellington

grilled peppers, wild mushrooms, zucchini in puff pastry, juniper berry sauce
\$75.00 ++ per person

Pasta Primavera

penne pasta, seasonal vegetables, lite marinara
\$75.00 ++ per person

Poultry

Pan Roasted Chicken Dijonnaise

pan roasted french breast of chicken, dijonaise sauce
\$75.00 ++ per person

Lemon Garlic Chicken

roasted french breast of chicken, basil, garlic, and capers
\$75.00 ++ per person

Balsamic Glazed Chicken Breast

pan roasted french breast of chicken, roasted tomatoes, red onion compote
\$75.00 ++ per person

Mediterranean Chicken

boneless breast of chicken stuffed with artichokes, kalmata olives, mushrooms, spinach, fresh oregano, feta cheese, tomato beurre blanc
\$75.00 ++ per person

Pan Roasted Garlic and Truffle Chicken

french breast of chicken, truffle pan gravy
\$75.00 ++ per person

Beef & Veal

New York Strip Steak

cabernet sauce
\$90.00 ++ per person

Roasted Filet Mignon

port wine demi glaze
\$90.00 ++ per person

Wild Mushroom Stuffed Veal Loin

truffle demi
\$90.00 ++ per person

Double Cut Australian Lamb Chop

cranberry mustard demi
\$90.00 ++ per person

Fish

Grilled Norwegian Salmon

lemon beurre blanc
\$75.00 ++ per person

Miso Glazed Salmon

edamame puree
\$75.00 ++ per person

Stuffed Idaho Trout

artichoke & preserved lemon tomato basil butter
market price and availability

Blackened Snapper Filet

pineapple & mango relish
market price and availability

Chilean Sea Bass

ginger soy glaze
market price and availability

Combination Entrees

Duet Entree

petite filet mignon & one poultry or salmon selection
\$87.00 ++ per person

Filet & Crab Cake

petite filet mignon & jumbo lump crab cake
\$95.00 ++ per person

Mixed Grill

petite filet mignon & double cut australian lamb chop
\$95.00 ++ per person

Filet & Lobster

petite filet mignon & cold water lobster tail, clarified butter
\$98.00 ++ per person

Filet & Crab Stuffed Shrimp

petite filet mignon & crab stuffed shrimp
\$95.00 ++ per person

Note: Based on 10% of your final guarantee Boca West will provide at no additional charge grilled vegetable napoleons as an alternate selection for your guests. All additional protein selections will be charged \$30.00++ per person and the host must provide the amount of each protein (3) days in advance.

Accompaniments

select one

Starch

Twice Baked & Stuffed Baby Bliss Potato
Pierogis with Onions
Roasted Vegetable Orzo
Truffle Parmesan Potato Bake
Wild Rice Soufflé
Sweet Potato Flan
Asiago Risotto
Mediterranean Cous Cous
Herb Roasted Potatoes
Garlic Smashed Potatoes
Mashed Sweet Potatoes

select two

Vegetables

Honey Glazed Baby Carrots
Summer Ratatouille
Spinach Soufflé
Sautéed Sugar Snap Peas
Green Beans Almandine
Grilled Zucchini & Squash
Roasted Asparagus
Patty Pan Squash
Baby Zucchini
Roasted Cauliflower
Maple Glazed Brussels Sprouts

servers to offer warm home baked gourmet rolls offered
butter on each table

All prices are subject to 20% Service Charge and 7% Florida State Sales Tax

Plated Desserts

select one

Florida Key Lime Tart

mango sorbet

Raspberry Mousse Tower

chocolate Chambord glaze

Bananas Foster Cheesecake

bananas foster sauce

Housemade Apple Streudel

cinnamon crème anglaise

Oreo Cheesecake

amaretto mousse

Tiramisu

coffee anglaise

Caramel Peanut Butter Crunch

chocolate swirl

Light & Dark Trilogy

white, milk & dark chocolate mousse, kahlua sabayon

Chocolate Terrine

dark truffle chocolate, coffee butter cream, bittersweet

chocolate mousse, coffee ice cream

served in a caramelized almond florentine basket

Lemon & Raspberry Sorbet

seasonal berries, michelet

Peach Melba

ripe cling peaches, vanilla bean ice cream, melba sauce

Hot Apple Cobbler & Cinnamon Ice Cream

warm caramel sauce

Red Wine Poached Pear

filled with chocolate mousse

Desserts are presented on a painted plate with fresh seasonal berries

Beverage Service

included with all meals

Coffee & Tea

*freshly brewed regular & decaffeinated coffees,
assorted tea company herbal teas, iced tea, lemonade*

Additional Considerations

His & Hers

select one dessert for the ladies and one
dessert for the gentlemen

\$5.00 ++ per person

Individual Sampler Plate

Jumbo Chocolate Dipped Strawberry

Mini Key Lime Tart

Mini Cheesecake

Mini Chocolate Ganache

\$5.00 ++ per person

Trays On Tables

Assorted Home Baked Continental Cookies & Chocolate Dipped Strawberries

\$5.00 ++ per person

Fresh Sliced Tropical Fruits, Melons & Berries

\$5.00 ++ per person

Mini French & Italian Pastries & Chocolate Dipped Halavah

\$5.00 ++ per person

Dessert Enhancements

Dessert Table

Mini New York Style Cheese Cakes
 Mini Strawberry Shortcakes
 Mini Light & Dark Chocolate Trilogies
 Fruit Parfaits
 Mini Florida Key Lime Tarts
 Mini Multi-berry Tropical Fruit Tarts
 Mini French Pastries
 Mini Italian Pastries

Petit Fours
 Mini Doughnuts & Beignets
 Chocolate Dipped Strawberries
 Assorted Continental Cookies
 Fresh Diced Tropical Fruits,
 Melons & Berries
strawberry yogurt
 Gluten Free & Dietetic Desserts

select one

Vanilla Bean & Chocolate Ice Cream
 Frozen Vanilla & Chocolate Yogurt
 Coconut, Hazelnut, Pistachio & Coffee Gelato

all selections include chopped nuts, candy sprinkles, crumbled oreos, reese's pieces, M&M's, hot fudge, chocolate & strawberry sauce, caramel syrup, maraschino cherries, whipped cream

\$25.00 ++ per person

Additional Considerations

Chocolate Fountain

Warm Melted White & Dark Chocolate
skewered fresh fruit, angel food cake, mini cookies, brownies, marshmallows, pound cake, pretzels
 \$5.00 ++ per person

Chef Attended Stations

\$125.00 + chef fee
 (1) chef required per (100) guests per station

From the Oven

select one

Cinnamon Apple Crisp Flat Breads
 Assorted Jumbo Cookies, Brownies & Blondies
 Mini Molten Chocolate Lava Cake
 \$5.00 ++ per person

Flambé

select one

Bananas Foster
vanilla bean ice cream, warm caramel sauce
 Cherries Jubilee
 Baked Alaska
 Dessert Crepés
cherry, blueberry & strawberry compotes
 \$5.00 ++ per person

International Coffees

French Vanilla, Hazelnut, Almond & Demi Tasse Coffees
whole coffee beans, ground cinnamon, nutmeg, lemon rinds, whipped cream, house made biscotti
 Premium Liqueurs
sambuca romano, amaretto disoranno, grandé marnier & kahlua
 \$9.00 ++ per person