



# BOCA GROVE

## SILVER PACKAGE

STARTERS

ENTREES

ACCOMPANIMENTS

DESSERTS



**S T A R T E R S**

**BREAD BASKET**

**WARM DINNER ROLLS AND MULTIGRAIN ROLLS**

Served with Butter Balls

**SALAD**

PLEASE SELECT ONE SALAD FOR YOUR GUESTS

**BABY ICEBERG WEDGE**

Beefsteak Tomatoes,  
Bacon, Sweet Onion,  
Chunky Bleu Cheese Dressing

**SPINACH SALAD**

Strawberries, Blueberries,  
Toasted Pine Nuts, Blue Cheese,  
Champagne Vinaigrette

**MIXED FIELD GREENS**

Red Wine Poached Pears, Goat Cheese,  
Dried Cranberries, Heirloom Tomatoes,  
Orange/Walnut Vinaigrette

**CHOPPED SALAD**

Yellow and Red Peppers, Cucumbers,  
Gorgonzola, Dried Cranberries,  
Carrots, Citrus Vinaigrette

**CLASSIC CAESAR SALAD**

Romaine Lettuce, Parmesan Cheese,  
Garlic Croutons, Caesar Dressing

**GRILLED EGGPLANT**

**CAPRESE STACK**

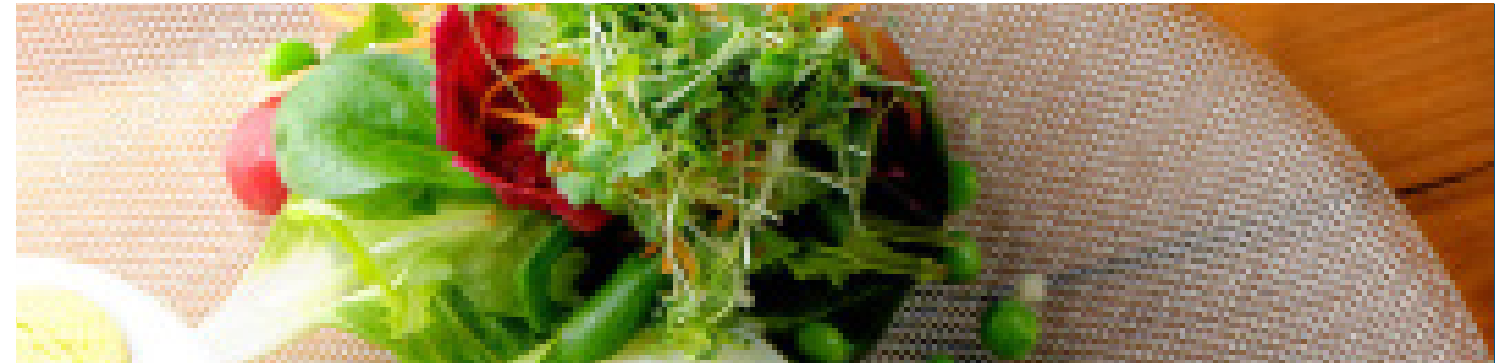
Fresh Herb Pesto, Roasted Tomato,  
Cheese Crisp, Olive Oil,  
Aged Balsamic Glaze

**BOCA GROVE SALAD**

Frisee, Red Belgian Endive, Farm  
Greens, Goat Cheese Fritter Seasonal  
Berries, Candied Pecans, Raspberry  
Champagne Vinaigrette

**NAPOLEON**

Crisp Pastry, Roasted Tomatoes,  
Mozzarella, Cipollini Salad Basil  
Reduction, Extra Virgin Olive Oil



**E N T R É E S**

SELECT ONE MAIN ENTREE AND ONE ALTERNATE OPTION

**CHICKEN**

**HERB ROASTED  
CHICKEN CHOP**

Roasted Garlic, Shallots and Thyme  
\$145 PER PERSON

**CHICKEN INVOLTINI**

Chicken Breast stuffed with Spinach,  
Sundried Tomatoes, Mozzarella  
\$145 PER PERSON

**PAN-ROASTED  
CHICKEN BREAST**

Roasted Shallots,  
Blistered Tomatoes, Madeira Sauce  
\$145 PER PERSON

**CHICKEN FRANCAISE**

White Wine and Lemon  
\$145 PER PERSON

**BEEF**

**SHORT RIB OF BEEF**

Red Wine Braised  
\$163 PER PERSON

**GRILLED 8 OZ FILET**

Wild Mushroom, Red Wine Reduction  
\$168 PER PERSON

**14 OZ PRIME  
“DUTCH VALLEY”  
VEAL CHOP**

Wild Mushrooms & Madeira Sauce  
\$175 PER PERSON

**14 OZ PRIME AGED  
NEW YORK STRIP**

\$175 PER PERSON

**LAMB**

**GRILLED RACK OF LAMB**

\$163 PER PERSON



ENTRÉES

SEAFOOD

NORTH ATLANTIC SALMON

Pan Seared, Cucumber Dill Sauce

\$150 PER PERSON

CEDAR PLANK SALMON

\$150 PER PERSON

CHILEAN MISO GLAZED SEA BASS

\$163 PER PERSON

GRILLED SWORDFISH

Yuzu Soy Glazed

\$167 PER PERSON

PAN SEARED BRONZINO

Garlic Chips, Olives and Tomatoes

\$169 PER PERSON

SURF & TURF

MP

VEGETARIAN STRUDEL

Layers of Marinated Vegetables

wrapped in Pastry and Served

with Tomato Coulis

\$121 PER PERSON

ASIAN NOODLE BOWL

Somen Noodles, Snow Peas, Bok Choy,

Bean Sprouts, Crispy Tofu, Fresh Basil

and Ginger Peanut Dressing

\$121 PER PERSON

PASTA PRIMAVERA

Penne Pasta, Spinach, Tomatoes,

Zucchini, Carrots, Broccoli and Peppers

\$121 PER PERSON



ACCOMPANIMENTS

SELECT TWO OPTIONS FOR YOUR GUESTS

ROASTED BRUSSELS  
SPROUTS

GRILLED JUMBO  
ASPARAGUS

STEAMED, CREAMED  
OR GARLIC SPINACH

ROASTED  
FOREST MUSHROOMS

ROASTED TRI-COLOR  
ORGANIC BABY CARROTS

BOK CHOY, SHIITAKE  
MUSHROOMS, RED PEPPERS

HERICOTS VERTS

WHOLE BAKED OR  
SWEET POTATO STUFFED  
BAKED POTATO

POMMES DAUPHINOISE

WILD MUSHROOM AND  
LEEK POTATO GRATIN

GNOCCHI WITH BROWN  
BUTTER, GARLIC, CRISP  
PANCETTA, AND SPINACH  
WILD MUSHROOM RISOTTO

ROSEMARY/GARLIC  
MASHED POTATOES

JASMINE RICE

TRUFFLE PARMESAN FRIES,  
SERVED FAMILY-STYLE

SWEET POTATO FRIES,  
SERVED FAMILY-STYLE



**D E S S E R T S**

**CHOICE OF ONE FOR ALL GUESTS, OR HIS/HER DESSERT**

**BERRIES SABAYON**

Mixed Fresh Berries Served in a Martini Glass and Covered with a Vanilla Sabayon Cream

**MOUSSE TRIO**

Trio of White, Milk, and Dark Chocolate Mousse with Fresh Berries and Sugar-Crusted Almonds

**THE CHOCOLATE DOME**

Rich Chocolate Mousse laying in Soft Chocolate Sacher Sponge Cake English Toffee Croquantine

**NEW YORK CHEESECAKE**

Traditional New York Cheese Cake Served with Fresh Strawberry Compote, Whipped Cream

**MOLTEN LAVA CAKE**

Warm Chocolate Molten, Raspberry Compote and Chocolate Ice Cream

**CRÈME BRULE**

Grand Marnier Crème Brulee with Gold Dusted Sugar Shards and Candied Citrus

**TRADITIONAL  
KEY LIME PIE**

Served with Mango, Raspberry or Kiwi Sauce and White Chocolate Shavings