

## Contents

For Your Information .....	9
Coffee and Refreshments.....	12
Theme Refreshments.....	13
<b>Breakfast</b>	
Continental Breakfast.....	16
Breakfast-To-Go and Breakfast Hors d'Oeuvres .....	17
Breakfast Buffet Enhancements .....	18
Plated Breakfast.....	19-21
Breakfast Buffet .....	22-23
<b>Brunch</b> .....	24-25
<b>Lunch</b>	
Plated Lunch .....	26-30
Buffet Luncheons .....	31-35
Lunch-To-Go.....	36
<b>Reception</b>	
Cold Hors d'Oeuvres .....	37-38
Hot Hors d'Oeuvres .....	38-39
Reception Specialties.....	40-43
Carving Board, Dry Snacks .....	44-45
<b>Dinner</b> .....	46-52
<b>Buffet Dinners</b> .....	53-59
<b>Dessert Displays</b> .....	60-62
<b>Beverages</b> .....	63-64
<b>Wine List</b>	
Located in pocket on back cover:	
Champagnes, Sparkling Wines, White Wines.....	W-1
Blush & White Wines.....	W-2-5
Red Wines.....	W-5-8

## For Your Information

### Menu Selection

To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your Catering or Convention Service Manager.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

### Cenegenics

Cenegenics Medical Institute – the recognized leading authority in age management medicine – proudly endorses our health-centered banquet menu. Boca Raton Resort & Club, with its spirited tradition of catering to the evolving lifestyle of guests, collaborated with Cenegenics' expert physicians, nutritionists and chefs, to present menus focused on low-glycemic nutrition, shown to maximize health potential. These Cenegenics-certified menus boast organic and whole-food alternatives – including phytonutrients to resist disease; essential fats for healthy cells; lean protein for energy; fiber for reduced cholesterol and healthy digestive tracts. We are pleased to present these “lifestyle menus” as part of our Banquet Guide.

# FOR YOUR INFORMATION

## Morimoto Sushi

Sushi Master Masaharu Morimoto of Iron Chef fame provides his signature menu items offering a unique selection of sushi, sashimi and maki. Internationally acclaimed for his extraordinary take on Japanese cuisine, menu selections are characterized by his creative combinations of ingredients. Morimoto products and trained chefs are optional based on availability.

## Serendipity

We are pleased to be able to offer Serendipity's legendary desserts, ice creams and feature their world famous Frozen Hot Chocolate. These menu selections will delight adults and children alike. Truly devoted dessert decadents won't want to miss this experience.

## Meal Guarantees

A meal guarantee is required 48 business hours prior to your function. A 72 hour guarantee is required if your function should fall over a weekend. The Resort will be pleased to set 3% over the guarantee for functions. If a meal guarantee is not given, the Resort will set it based on the current house count of your group, or last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

## Decorations, Music and Entertainment

Flowers, decor, specialty linens, and entertainment can be ordered with your Catering or Convention Service Manager, or directly with our in-house decor and floral company, **Boca by Design™**. Ice sculptures of almost any design can be provided for decoration at an additional charge.

## Audio/Visual Requests

Our highly trained Audio-Visual staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Catering or Convention Service Manager or our Audio/Visual department directly.

## Signs and Displays

Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby or other public areas. With advance notice, our art shop can prepare a sign for your function at a nominal charge.

## Banquet Checks

The function sponsor or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

## Food and Beverage Service

The sale and service of alcoholic beverages are regulated by the Florida State Liquor Commission. The Boca Raton Resort & Club is responsible for the administration of these regulations. It is Resort policy therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the Resort does not allow food to be brought onto the property, whether purchased or catered from outside sources. All boat charters originating from the Resort must utilize the Resort's catering services.

# FOR YOUR INFORMATION

## Labor Charges

WAITERS - On a reception where little or no food has been ordered, the cost of one waiter for each 100 guests will be applied as follows: \$75.00 for the first three hours and \$45.00 for each hour thereafter.

BARTENDERS - are available at a charge of \$125.00 for the first three hours and \$45.00 per hour thereafter. For each \$500.00 in revenue, we will be pleased to waive the charge for one bartender. Bartenders are required and fee charged unless otherwise stated.

CHEFS & CARVERS - are required for some menu items and are charged at \$150.00 each. Attendants are charged at \$125.00 each. Morimoto Chefs are charged at \$300.00 each based on availability.

ROOM RENTAL/CEREMONY FEES - your Catering Manager will quote you the applicable charges for meeting rooms or ceremony fees.

## Food and Beverage Prices

Please refer to the price sheets for all pricing. All food and beverage prices are subject to change without notice.

## Service Charges

A 22% service charge is added to all food and beverage charges. Current Florida state sales tax of 6.5% is added to the total.

## Minimum Attendance

For all meal functions where guarantees are required, a minimum of 25 guests is required. If this minimum is not met, a \$75.00 labor charge will apply.

## Credit Arrangements

In order to obtain billing privileges, credit information must be provided at least four weeks in advance of your function. Please contact your Catering or Convention Service Manager for further information.

## Damages

The client agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, his guests, independent contractors or other agents that are under the client's control. Please refer to the Sales or Vendor Agreements for further details.

## Special Arrangements

VALET PARKING - Charges for Valet Parking will prevail at the current rates. Depending upon attendance, doormen may be required at an additional charge. No self-parking is available. Please contact your Catering or Convention Service Manager for further details.

TRAFFIC OFFICERS - For large functions taking place in the Mizner Center or Great Hall, traffic officers may be required at an additional charge. Please contact your Catering or Convention Service Manager for further details.

# COFFEE AND REFRESHMENTS

## A La Carte Refreshments

Freshly Squeezed Florida Orange and Grapefruit Juices

Apple, Tomato, Cranberry, Pineapple and V-8 Juices

Individual Juices

Boca's Famous Key Lime Coolers

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

Starbucks Chilled Frappuccinos

Mocha and Coffee

Power Drinks

Rock Star, Red Bull and Full Throttle

Odwalla Power Juices

\*C\* Boost, Green Goodness and Pomagrand "100"

Individual Iced Teas

Individual Republic of Tea Iced Teas

Individual Bottled Lemonade

Assorted Soft Drinks

Regular And Diet

Sparkling and Premier Still Waters

Fruit Flavored Waters

Assorted Milks

Selection of Classic Continental Cookies

Variety of Pastel Macaroon Cookies

filled with Fruit Flavors

Fruit and Cheese Filled Danish, Banana Nut and Orange & Cranberry Sweet Breads, Assorted Fresh Baked Muffins and Assorted Low-Fat Bakery Selections

Flaky Croissants, New York Style Bagels, Fresh Cinnamon Rolls and Cinnamon Swirl Coffee Cake

Chocolate Chip, Roasted Peanut Butter, White Chocolate Macadamia Nut, Oatmeal-Raisin, Toffee Crunch Jumbo Cookies

Miniature European Pastries and Chocolate Covered Strawberries

Assortment of Whole Fresh Fruits

Individual Fruit Yogurts

Dove Bars, Ben & Jerry's Ice Cream and Frozen Yogurt Bars

Ice Cream Sandwiches, Ice Cream Cones and Assorted Novelties

Assorted Candy Bars: Snickers, Milky Way, Kit Kat, M&M's and Hershey's

Assorted Granola and Power Bars

Individual Bags of Potato Chips, Pretzels and White Cheddar Popcorn

Individual Bags of Crisp Fruit Chips

## Theme Refreshments

### Flashback

*(1 Week Notice – upon availability)*

A Trip Down Memory Lane back to the Summer Days of running after the Neighborhood Good Humor Man. Select Your Favorite Ice Cream off the Original 1969 Good Humor Truck parked outside... Toasted Almond, Strawberry Shortcake, Chocolate Éclair and more. Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### Boca Tea Time

Scones, Boca Macaroons, Miniature European Pastries, Continental Cookies, Fresh Strawberries and Cream, Lemon Pound Cake, Banana Walnut Bread, Sliced Wedges of Lemon, Assorted Sugar (White and Dark), With Fresh Sliced Seasonal Fruits and Berries, Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### The Naturalist

I'm Nuts for this Stuff! A Hearty Break with Assorted Nuts, Salted Seeds (Sunflower, Pumpkin) and Granola Bars, Power Bars, Individual Dried Fruits, and Fruit Chips. Sparkling Fruit Waters and Spring Water, Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### Shake It, Dust It, Dip It Break

Make your way through Assorted Bakeries, Beignets, Pretzels, Donuts, Granola, Sweet Glazes, Cinnamon Sugars, and Chocolates. Create your own Sweet Masterpiece. Our Pastry Chefs assist. Fruit Juices, Smoothies, Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### Jump Start

Meeting Too Long? Rev Up! A combination of Power Drinks and Espresso. Espresso Shots made to order "Latin Style." Red Bull (Diet and Regular) Rock Star Power Drink, Gatorade Drinks, Sparkling Waters, Chocolate Coffee Beans, and Candy Novelties.

### California Artichoke & Spinach and Peppered Herb Cheese Dips

Fresh Vegetable Sticks, Italian Crostini and Crispy Tortilla Chips, Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas, Sparkling and Still Waters, Assorted Soft Drinks

### I Wish Everyday Was Serendipity Sundae

Create Your Own Sundae just like the famous staff of N.Y.C. Build your version of the Outrageous Strawberry Fields or Forbidden Broadway with Chocolate, Vanilla, Strawberry Ice Cream, Raspberry and Mango Sorbet. Test your skill with Chocolate Shavings, Marshmallow and Caramel Sauces, Whipped Cream, Maraschino Cherries and Sprinkles. Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### Fruitopia

Chill Out. All Natural Frozen Popsicles, Fruit Skewers, Frozen Melon Wedges, and Grapes. Sparkling Fruit Waters, Republic of Teas Iced Teas, Individual Fruit Juices

### Tropical Fruit Monger

Cut to Order by our Fruit Monger, the freshest Tropical Fruits, Berries, Melons and Exotics. Sparkling Fruit Waters, Fruit Smoothies, Freshly Brewed Colombian Coffee Regular and Decaffeinated, Selected Teas

# REFRESHMENTS

## Theme Refreshments

### *As The Cookie Crumbles*

Chocolate Chip, Oatmeal Raisin, Roasted Peanut Butter, White Chocolate Macadamia and Assorted Continental Cookies. Wonderful in the Morning and Better in the Afternoon with Whole Milk and Skim Milk, Assorted Soft Drinks, Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### *Donuts and Such*

Assorted Combinations of Donuts. Enjoy Cinnamon and Sugar, Glazed and Old Fashioned Cake Donuts. Assorted Milks, Freshly Brewed Colombian Coffee, Regular and Decaffeinated, Selected Teas

### **All Refreshment Breaks are priced for a maximum duration of 30 minutes.**

For additional Themed Breaks from BOCA BY DESIGN™, please contact your Catering or Convention Service Manager.

# CONTINENTAL BREAKFAST

## Continental on A-1A

Chilled Fruit Juices

Selection of Sliced Fresh Fruits

**Chef's Bakery Basket**

Fruit Filled and Cheese Danish, Selection of Flaky Croissants and Homestyle Muffins, Streusel Coffee Cake

Fresh Bagels and Cream Cheese

Sweet Butter, Marmalade and Assorted Jams

**Freshly Brewed Colombian Coffee**

Regular and Decaffeinated

Selected Teas

## The Boca Bagel

Freshly Squeezed Florida Orange and Grapefruit Juices

Tropical Sliced Fruits and Berry Display

**Brick Oven Baked Bagels**

Chef's Selection of Five of the Following Varieties: Plain, Egg, Cinnamon Raisin, Garlic, Pumpernickel, Marble, Blueberry, Sesame, Onion and Everything

Cream Cheese, Light Cream Cheese, Scottish Smoked Salmon Spread, Herb Chive Spread

Sweet Butter, Marmalade and Assorted Jams

**Freshly Brewed Colombian Coffee**

Regular and Decaffeinated

Selected Teas

# CONTINENTAL BREAKFAST

## The Gold Coast Continental

Chilled Fresh Juices

Tropical Sliced Fruits And Berry Display

Chilled Fruit Yogurts

Chef's Breakfast Bakeries

Fruit Filled and Cheese Danish, Flaky Croissants,  
Homestyle Muffins and Breakfast Breads

Fresh Bagels and Cream Cheese

Sweet Butter, Marmalade and Assorted Jams

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

## The Euro

Boca Signature Strawberry Juice Blend and  
Freshly Squeezed Florida Orange Juice

Boca Fruit and Berry Yogurt with Toasted Granola

Freshly Baked Cinnamon Raisin Scones,  
Mini Muffins, Mini Danish and Mini Croissants

Grand Marnier Whipped Cream, Preserves,  
Homemade Marmalades and Sweet Butter

Norwegian Smoked Salmon with Cream Cheese,  
Condiments, Mini Bialy's

International Shaved Meats and Cheeses,  
Mini Pain Breads

Scrambled Eggs

Organic Potato Vegetable Hash

Melon Carvings with Tropical Fruits,  
Berries and Melon

Selected Teas

Lemon Segments, Warm Milk, Honey

Freshly Brewed Colombian Coffee

Regular and Decaffeinated, Cream, Cocoa, Cinnamon,  
Rock Sugar Sticks

## BREAKFAST-TO-GO

### The Early Riser

Natural Nectars

Fresh Baked Zucchini and Banana Bread

“Boca” Granola and Chilled Fruit Yogurt

Tropical Fruit and Berry Salad

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

### Stop and Go

Natural Nectars

Mini Muffin and Mini Danish

Chilled Fruit Yogurt

Cubed Ripe Melon Mix

“Wrapped” (Pick Up and Go)  
Crisp Ciabatta, Scrambled Egg, Canadian Bacon,  
American Cheese Sandwich

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## BREAKFAST HORS D’OEUVRES

Hors D’oeuvres are available as an enhancement to your Breakfast Buffet. Either Displayed or Butler Passed, they are a wonderful way to begin the day!

### Cold Selections

Smoked Salmon Rosettes

Prosciutto Wrapped Melon

Granola and Yogurt Shooters

### Hot Selections

Egg and Sausage Parcel

Skewered Pepper Jack and Bacon

Western Tartlette

Sausage in a Blanket

Mushroom Omelette wrapped in Bacon

Empanada Guava and Almond

“Quesito” Honey and Cream Cheese Puff Pastry

Brie with Pear and Almonds

All Hors d'Oeuvres are Available with a Minimum Quantity of  
(25) Pieces per Item

# BREAKFAST

## Buffet Enhancements

### Omelettes

Prepared to Order: Diced Ham, Cheddar and Swiss Cheeses, Peppers, Zesty Salsa, Bay Shrimp, Smoked Salmon, Mushrooms and Fresh Herbs (*Minimum 50 guests*)

### Belgian Waffle Station

Warm Vermont Maple Syrup, Assorted Fresh Berries, Sweet Butter, Toasted Pecans, Brown Sugar, Whipped Cream

### Breakfast Burrito Station

Rolled to Order: Warm Flour Tortilla, Scrambled Eggs, Monterey Jack Cheese, Cheddar Cheese, Sausage, Crisp Bacon, Hash Brown Potato, Sour Cream, Zesty Salsa

### Sunshine Fruit Smoothie

A Healthy Way to Start the Day! Blended to Order: Strawberry, Banana, Walnut, Yogurt, Lilac Honey and Granola

### International Grilled Pancake Station

Strawberry, Blueberry, Banana, Chocolate Chip, Sweet Butter, Pecans, Whipped Cream and Maple Syrup

*Chef Required for Above Items*

### Cinnamon French Toast with Sweet Butter and Warm Vermont Maple Syrup

### Fruit and Yogurt Parfait

Individual Glasses of Non-Fat Yogurt, Layered with Fresh Berries and Toasted Granola

**All Accompaniments are designed and priced to enhance a Continental or Buffet Breakfast.**

### Southwest Breakfast Wraps

Scrambled Eggs, Chicken Apple Sausage and Monterey Jack Cheese wrapped in a Warm Flour Tortilla (pre-made)

### Raspberry Blintzes filled with Sweet Farmers Cheese and Vanilla Cream

### Scottish Highland Smoked Salmon

With Traditional Garnishes

### Scrambled Farm Fresh Eggs, and Egg Whites

### Classic Eggs Benedict (*Maximum 200 guests*)

### Steel Cut Oatmeal or Cheese Grits

Sweet Cream and Brown Sugar

### Buttermilk Biscuits

with Sausage, Egg and Cheddar Cheese

### Buttery Croissant

with Ham, Egg and Monterey Jack Cheese

### Assorted Cold Cereals

Whole Milk and Skim Milk

### Donuts and Such

Assorted Varieties of Sugar Glazed, Filled and Old Fashioned Donuts

### Individual Mediterranean Vegetable Frittata

With Hot House Tomato, Crisp English Muffin

### Executive Juice Bar

Tier Ice Table Top Display with Chilled Old Fashioned Juice Bottles Six Assorted Flavors (*Minimum 25 guests*)

## PLATED BREAKFAST

### B - 1

Freshly Squeezed Florida Orange Juice

Farm Fresh Scrambled Eggs

Minced Chives, Plum Tomato

Country Ham

Grilled Link Sausage

Smoked Crisp Bacon

(Please Select One)

Red Creamer Potatoes

Home Fried Style

Boca Bakeries

Sweet Butter, Marmalade and Assorted Jams

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

### B - 2

Freshly Squeezed Florida Orange Juice

Fresh Florida Citrus Coupe with Mint

Country Style Scrambled Eggs with

Chef's Garden Herbs and Wisconsin Cheddar

Crispy Deep Dish Hash Browns

Griddled Southern Ham

Boca Bakeries

Sweet Butter, Marmalade and Assorted Jams

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

# PLATED BREAKFAST

## B - 3

Freshly Squeezed Florida Orange Juice

Florida Yogurt and Berry Parfait

Boca Eggs Benedict

Twin Poached Eggs with Traditional Canadian Bacon,  
Crisp Ciabatta, Hollandaise Sauce

Herb Plum Tomato and Asparagus

Boca Bakeries

Sweet Butter, Marmalade and Assorted Jams

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

*(Maximum 200 guests)*

## B - 4

Freshly Squeezed Florida Orange Juice

Fresh Fruit Martini

Stuffed Thick-cut Cinnamon French Toast

With Strawberry Mascarpone Cheese, Vermont Maple Syrup

Grilled Link Sausage

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

## B - 5

Freshly Squeezed Florida Orange Juice

Fresh Strawberries

Vanilla Ginger Cream

“Western Style Frittata”

Taylor Ham, Roasted Tomato, Sweet Peppers, Spinach,  
Aged White Cheddar

Chicken Apple Sausage

Pan Braised Potatoes

Boca Bakeries

Sweet Butter, Marmalade and Fruit Preserves

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

*(Maximum of 300 guests)*

# PLATED BREAKFAST

## Lifestyle Cuisine Breakfast

### Steel Cut Oats

With Summer Fruit and Warm Cinnamon Milk

### Smoked Copper River Salmon

Avocado, Radish, Flax Seed Crisp

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

### Strawberry Agua Fresca



## Lifestyle Cuisine Breakfast

### Greek Yogurt

With Florida Strawberries and Crushed Almonds

### Cenergenics Omelet

With Roasted Mushrooms, Spinach, Grilled Onion, Broccoli and Oven Dried Tomato

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

### Raspberry Agua Fresca



# BUFFET BREAKFAST

## BB - 1

### Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices,  
V-8 and Apple Juice

### Sliced Fresh Seasonal Fruit

Assorted Berries

### Assorted Cold Cereals

Whole and Skim Milk

### Chilled Fruit Yogurts

### Fresh Farm Scrambled Eggs

Cheddar Cheese and Chives

### Thick-cut Cinnamon French Toast

Vermont Maple Syrup

### Hickory Smoked Bacon and Grilled Link Sausage

### Oven Roasted Hash Browns

### Warm Sensation of Boca Bakeries

### Assorted Bagels with Cream Cheese

Sweet Butter, Marmalade and Assorted Jams

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

*(Minimum of 25 guests)*

## BB - 2

### Selection of Juices to Include:

Red Apple, Florida Orange, White Grape, Carrot and Passion Fruit

### Individual Bowls of Hand Cut Melons and Berries

### Gourmet Breakfast Breads and Muffins To Include:

Banana Walnut, Cranberry Orange, Mango Tangle,  
Lemon Poppy and Sour Cream Zucchini Bread

### The Bagel Shop

A Variety of Bagels with Smoked Salmon Spread,  
Cream Cheese, Herb Chive

### Miniature Assorted Fruit Pockets with Powdered Sugar to Include:

Blueberry, Apple and Cherry

### Gourmet Individual Baked Frittatas

Spinach, Tomato and Cheddar Cheese, Chive Hollandaise

### Hickory Smoked Bacon and Grilled Link Sausage

### Yukon Gold Potato Hash

### Chilled Starbucks Frappuccinos

Mocha and Coffee Flavor

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

*(Minimum of 25 guests)*

# BUFFET BREAKFAST

## BB - 3

### Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juice,  
V-8, Apple and Cranberry Juices

### Chilled-Fruit Smoothies

Strawberry and Banana Yogurt Drinks with Lilac Honey and Granola  
*Attendant Required*

### Sliced Seasonal Fresh Fruit

Assorted Berries

### Assorted Cold Cereals

Whole and Skim Milk

### Chilled Fruit Yogurts

Raisins, Granola and Coconut

### Prepared to Order: Farm Fresh Omelettes

Whole Eggs, Egg Whites and Egg Beaters

Variety of Fillings to Include:

Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms,  
Spinach, Onions and Peppers

*Omelette Chef Required*

### Assorted Hot Cereal

Steel Cut Oatmeal, Cheese Grits, Fresh Berries,  
Sweet Cream and Brown Sugar

### Fluffy Scrambled Eggs

### Pan Braised “Lyonnaise” Potatoes

### Toasted Cinnamon Pecan Raisin Bread French Toast

Fresh Fruit Compote, Vermont Maple Syrup

### Hickory Smoked Bacon

### Country Link Sausage

### Boca Bakeries and Assorted Bagels

Sweet Butter, Marmalade, Cream Cheese and Assorted Jams

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

*(Minimum of 50 guests)*

# BUFFET BRUNCH

## The Addison Mizner

### Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices, V-8, Apple and Cranberry Juices

### Sliced Seasonal Fresh Fruit

Assorted Berries

### Assorted Cold Cereals

Whole and Skim Milk

### Selection of Imported and Domestic Cheeses

Baguettes and Carr's Crackers

### Garganelli Pomodoro

With Aged Reggiano and Fresh Basil

### Avocado Seafood Salad

With Fresh Herbs, Citrus and Olive Oil

### Grilled Vegetables with Aged-Balsamic Vinaigrette

### Prepared to Order: Farm Fresh Omelettes

Whole Eggs, Egg Whites and Egg Beaters

Variety of Fillings to Include:

Fresh Spinach, Button Mushrooms, Broccoli, Tomatoes, Cheddar Cheese, Ham, Peppers, Onions

*Omelette Chef Required*

### Fluffy Scrambled Eggs

### Boca Eggs Benedict

Poached Eggs with Traditional Canadian Bacon, Crisp Ciabatta, Hollandaise Sauce

### Stuffed French Toast

With Strawberry-Mascarpone Cheese and Vermont Maple Syrup

### Grilled Sausage Links and Hickory Smoked Bacon

### Pan Roasted Fingerling Potatoes

Caramelized Shallots, Fresh Rosemary

### Scaloppine of Chicken

Fresh Mozzarella, Spinach, Mushroom and Roast Tomato, Madeira Sauce

### Roasted Key Lime and Herb-Crusted Salmon

Tomato Basil Relish

### Boca Bakeries and Bagels

Sweet Butter, Cream Cheese, Light Cream Cheese, Marmalade and Assorted Jams

### Chef's Selection of Tortes and Tarts

### Warm Mango Bread Pudding with Vanilla Rum Sauce

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

*(Minimum of 50 guests) (Two Hour Food Duration)*

# BUFFET BRUNCH

## The Royal Palm

### Selection of Chilled Fruit Juices

Freshly Squeezed Orange and Grapefruit Juices, V-8,  
Apple and Cranberry Juices

### Sliced Seasonal Fresh Fruit

Assorted Berries

### Chilled Fruit Smoothies

Banana, Strawberry and Lilac Honey Yogurt Drinks  
*Attendant Required*

### Assorted Cold Cereals

Whole and Skim Milk

### Selections of Smoked Fish

Smoked Scottish Salmon, Brook Trout, Peppered Mackerel and  
Dolphin served with Chopped Egg, Chopped Red Onion,  
Capers, Sour Cream and Rye Bread

### Italian Antipasto Display

### Display of Imported and Domestic Cheeses

Baguettes and English Crackers

### Beefsteak Tomato and Braised Endives

Pesto Vinaigrette

### Penne Pasta, Olives, Tomatoes and Roasted Peppers

Garlic Dressing

### Marinated Asparagus Spears

Fine Shallots, Lemon Vinaigrette

### Boca Eggs Benedict

Poached Eggs with Traditional Canadian Bacon, Crisp Ciabatta,  
Hollandaise Sauce

### Prepared to Order Omelettes

Whole Eggs, Egg Whites and Egg Beaters

Variety of Fillings to Include: Fresh Spinach, Shiitake and Grilled  
Portobello Mushrooms, Tomato, Cheeses, Herb Crabmeat, Shrimp,  
Smoked Salmon, Sour Cream and Caviar

### Thick-cut Cinnamon French Toast

Fresh Fruit Compote, Maple Syrup, Whipped Butter

### Hickory Smoked Bacon

### Grilled Chicken Breast

Exotic Mushrooms, Cabernet Shallot Sauce

### Black Pepper-crusted Sirloin

Herb Aioli, Béarnaise and Creamed Horseradish

### Slow Roasted Breast of Turkey

Cranberry-Walnut Jam *Carver Required*

### Seared Gulf Snapper

Papaya, Tomato Basil Relish

### Steamed Garden Vegetables

### Boca Basket and Brick Oven Breads

Sweet Butter, Marmalade and Assorted Jams

### The Pastry Table:

A Selection of Assorted Tortes and Baked Flans

Champagne Sabayon with Seasonal Berries, Lady Fingers

Selection of French Miniature Pastries

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

*(Minimum of 50 guests) (Two Hour Food Duration)*

# PLATED LUNCH

## L - 1

Okeechobee Field Greens  
with Tomato, Cucumber, Sunflower Seeds  
Herb Garden Vinaigrette

Rotisserie Tuscan Chicken  
With Rosemary Balsamic and Olive Oil

Roasted Tomato

Crimini Mushroom Ragout

Spring Vegetable Orzo

Florida Key Lime Tart  
Strawberry Coulis

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Iced Tea and Selected Teas

## L - 2

Island Hand Picked Greens with Charred Sweet  
Peppers, Garden Tomatoes and Manchego Cheese  
Cilantro Lemon Dressing

Chimichurri Grilled Skirt Steak

Saffron Yellow Rice

Cuban Black Beans

Thyme and Orange Mojo Marinated Yuca

Wood-fired Vegetables

Toasted Lemon Bar  
With Citrus Coulis

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Iced Tea and Selected Teas

## PLATED LUNCH

### L - 3

#### Lollo Rosso and Bibb Lettuce

With Carrot and Squash Ribbons,  
Mustard Tarragon Dressing

#### Orange Chili Mojo Breast of Chicken

With Sweet Plantains, Pencil Beans

#### Roast Pearl Tomatoes

#### Yellow Sunburst Squash

#### Mexican Tres Leche

With Roasted Meringue

#### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

#### Iced Tea and Selected Teas

### L - 4

#### Mezzaluna Salad

“Chopped” Italian Greens, Gorgonzola, Cucumber, Olives,  
Tomato, Garbanzo Beans  
Tuscan Balsamic Vinaigrette

#### Scaloppine of Chicken

Fresh Mozzarella, Mushroom, Basil, Wood Roasted Tomato,  
Madeira Sauce

#### Garlic Potatoes

#### Seasonal Vegetables

#### Bailey’s Tiramisu “Classico”

With Chocolate Espresso Cup, Chocolate Dusting

#### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

#### Iced Tea and Selected Teas

## PLATED LUNCH

### L - 5

#### Grilled Asparagus Salad

With Candy Apple Beets, Goat Cheese and Cider Vinaigrette

#### Roasted Key Lime and Herb Crusted Salmon

With Tomato - Basil Relish

#### Smashed Vanilla Rum Sweet Potatoes

#### Flame Grilled Island Vegetables

#### Chocolate Dipped Vanilla Cream Profiteroles

#### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

#### Iced Tea and Selected Teas

### L - 6

#### Crispy Chinese Sesame Field Greens

With Snow Peas, Pepper Sprouts, Carrots and Crisp Wonton  
Ginger Vinaigrette

#### Hibachi Orange Glazed Breast of Chicken

Shrimp Potstickers

#### Steamed Scallion White Rice

#### Sesame Scented Broccoli

#### Crisp Carrots and Shiitake Mushrooms

#### Coconut Crème Brûlée

With Caramelized Pineapple

#### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

#### Iced Tea and Selected Teas

## L - 7

### Caicos Island Queen Conch Chowder

### Boca Cobb Salad

Crisp California Green Chopped Salad with Roast Turkey, Avocado, Tomato, Eggs with Blue Cheese, Crumbled Bacon and Roasted Rosemary Olive Oil Potatoes  
Choice of Herb Vinaigrette or Ranch Dressing

### Artisan Style Rolls

Sweet Butter

### Butterscotch Panna Cotta

Chocolate Swirl with Crisp Wafer

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Iced Tea and Selected Teas

## L - 8

### Chopped Salad

Crisp Greens with Tomatoes, Cucumbers, Chick-Peas, Scallions, Eggs and Sprouts  
Black Peppercorn Vinaigrette

### Chicken Sage Garganelli Pasta

Wood Roasted Mushrooms, Crisp Bacon, Spinach and Marsala

### “Ghirardelli” Chocolate Crunch

With Mocha Anglaise Sauce

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Iced Tea and Selected Teas

# PLATED LUNCH

## Lifestyle Cuisine Luncheon

Heirloom Tomato and  
Mozzarella Caprese,  
Aged Balsamic and Really Good Olive Oil

Marsala Grilled Chicken with Sweet Spiced Lentils,  
Roasted Cauliflower, Cucumber Yogurt Sauce

Toasted Meringue Nest  
With Semi Sweet Chocolate Mousse, Fresh Berry Coulis

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

Agua Fresca



## Lifestyle Cuisine Luncheon

Arugula with Baked Lemon Ricotta  
Tiny Tomatoes, Toasted Sunflower Seeds

Wild Salmon “Agro Dolce” Salad  
Grilled Salmon, Field Greens and Spinach,  
Pistachios, French Radish, Herbed Goat Cheese and  
Lemon Dressing

Dark Chocolate Demisphere  
With Exotic Passion Fruit Center

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

Agua Fresca



# BUFFET LUNCHEON

## The Tri-State Deli

Ya Ya's Chicken Noodle Soup

Baby Iceberg Lettuce, Sliced Beefsteak Tomatoes, Sweet Onions, Chunky Blue Cheese, and Italian Vinaigrette

Pickles & Sours

Elbow Macaroni Salad      Creamy Cabbage Slaw  
White Albacore Tuna Salad      New York Potato Salad

Italian Hero

Salami, Cappacola, Mortadella and Provolone

Griddled Reuben on Thick Cut Marble Rye

With Thousand Island Dressing

Oven Roasted "Handcarved" Turkey

With Cranberry and Mayonnaise

Shaved Steamed Pastrami

With Rye or Pumpnickel Breads and Deli Brown Mustard

Grilled Hebrew National Hot Dogs

Sauerkraut and Box Cut Buns

New York Cheesecake

Vanilla Rice Pudding, Brooklyn "Black and White" Cookies, Levy's Coconut Macaroons

Old Fashion Deli Style Fruit Cocktail

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

*(Minimum of 50 guests)*

## Nuevo Latino

Cuban Black Bean Soup

With Scotch Bonnet Salsa and Tortilla Sticks

Hearts of Palm with Fresh Orange Segments and Baby Greens

Island Tossed Greens

With Avocado, Tomato, Toasted Pumpkin Seeds, Ruby Red Grapefruit Vinaigrette

Pineapple Mojo Roasted Mahi-Mahi

With Avocado, Serrano Pepper, Tomato Relish

Hot Cuban Turkey Mojo Press

A Classic with Slow Roasted Turkey and Swiss Cheese on Havana Whole Grain Bread

Chimuchurri Skirt Steak

Black Bean-Charred Corn Relish (Carved to Order)

Crispy Island Chips

With a Tomato, Lime and Garlic Salsa

Caribbean Fruit Selection

Coco Cabana

A Light Coconut Rice Pudding

Caramel Flan

Mocha Chocolate Mousse Espresso Cups

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

*(Minimum of 25 guests)*

# BUFFET LUNCHEON

## The Tuscan “Piazza”

**Zuppa Alla Minestrone**

**Classic Caesar Salad**

*Chef Required*

**Caprese Salad of Sliced Tomatoes, Buffalo Mozzarella, Red Onions and Lucini Olive Oil**

**Warm Panino Pollo-Grilled Chicken**

Fresh Mozzarella and Pesto on Herb Baked Bread, Chef sliced to order

**Brick Oven Assorted Gourmet Pizzas**

*(Please Select Two)*

- Roasted Peppers, Caramelized Onion and Fresh Mozzarella
- Italian Sausage, Pepperoni, Roma Tomato, Mozzarella, Fontina
- White Pizza: Mozzarella and Fresh Ricotta
- Meatball, Fresh Ricotta and Basil
- Four Cheese Pizza: Mozzarella, Fontina, Gruyere and Parmesan
- Spinach, Feta Cheese, Black Olive, Tomatoes

**Penne Pasta with Spinach and Wild Mushrooms**

Tossed in a Light Whole Grain Mustard and Sun-Dried Tomato Cream Sauce

**Marinated Italian Olives and Aged Parmesan**

**Italian Breads and Rolls**

Sweet Butter

**Fruita Fresca - Spring Fruit Salad**

**Chocolate Cannoli, Assorted Biscotti, Bacci, Italian Traditional Cheesecake**

**Freshly Brewed Colombian Coffee**

Regular and Decaffeinated

**Selected Teas**

*(Minimum of 50 guests )*

## The Venetian Luncheon Buffet

**Roasted Potato and Baby Green Bean Salad**

Crisp Capers, White Balsamic, Extra Virgin Olive Oil

**Mezzaluna Field Greens with Plum Tomato, Shaved Red Onion**

Italian Herb Dressing

**Mediterranean White Beans, Grilled Garden Vegetables, Roasted Peppers**

Opal Basil Vinaigrette

**Candied Beet Salad with Toasted Walnuts, Tart Apples**

Sweet Shallot Glaze

**Fresh Mozzarella “Caprese” Focaccia**

Vine Ripe Tomato, Basil Pesto

**Pan Seared Salmon with Cracked Black Olives**

Plum Tomato, Wilted Spinach, Toasted Brown Butter Orzo

**Grilled Breast of Chicken with Rosemary and Lemon**

Roasted Root Vegetables and Spicy Broccolini

**Trio of Mini Profiteroles**

**Italian Biscotti**

**Banana Tiramisu**

**Chocolate Ruffle Crunch**

**Limencello Drizzled Melon**

**Freshly Brewed Colombian Coffee**

Regular and Decaffeinated

**Selected Teas**

*(Minimum of 25 guests )*

## The Big “O” Organic Trends

### Swank Farmed Greens

All Organic, Cut and Snipped to Order  
Assorted Toppings, Dressings, Croutons and Cracker Flats

### Marinated Wood Fired Olives

Rosemary and Extra Virgin Olive Oil

### Cured Manchego Cheese

Lemon Peel, Black Pepper and Pepperdews

### Grilled Red Peppers with Imported White Anchovies

### Roasted Sweet Potato

With Almond and Apple

### Thyme Roasted Potatoes

Slivered Garlic, Sea Salt and Herbs

### Chilled Vegetable Salad

### Summer Tomatoes and Fresh Snipped Basil

### Albacore Tuna Salad

Tart Cranberries, Fresh Lemon, Extra Virgin Olive Oil

### Mediterranean Chicken Salad

Sundried Tomato and Fresh Basil

### Build Your Own Gourmet Organic Burger

Thick Cut Black Pepper Honey Cured Bacon, Cheddar Cheese,  
Swiss Cheese, Tomato, Vidalia Onion, Crisp Lettuce,  
Seeded Buns and Condiments

Chef Grilled to Order

### Honey Pommery Brushed Organic Chicken Breast

Roasted Corn and Black Bean Fresca

### Orange BBQ Glazed Tuna Burger

Crisp Vegetable Slaw

### Sweet Buttered Cornbread, Country Drop Biscuits

### Sun Cut Watermelon Salad

Sumac White Balsamic

### Fruit...Fruit...Fruit

All About Fresh Berries, Fruits, Tarts, Pies, Brulees and of course,  
a Touch of Chocolate

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selected Teas

*(Minimum of 75 guests)*

*In order to maintain the integrity of this lunch, we request that  
item substitutions not be made.*

# BUFFET LUNCHEON

## The Key Biscayne

Creamy Potato Egg Salad

Crisp Florida Greens with Tomatoes  
and Sherry Vinaigrette

Chilled Asparagus with Feta Cheese  
and Aged Balsamic

Caribbean Shrimp Salad with a  
Spiced Sunshine Fruit Relish

Boca “Cobb” Wrap with Shaved Country Turkey

Honey Dijon Roasted Breast of Chicken

Three Citrus Glazed Mahi-Mahi with  
Indian River Orange, Crisp Pencil Beans

Fresh Baked Assorted Rolls  
Sweet Butter

Sun Soaked Fruits, Melons and Berries

Meyer Lemon Bars, Marbled Fudge Brownies

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

*(Minimum of 25 guests)*

## The Sandwich Shoppe

Beef Mushroom Barley Soup

A Field of Greens  
Blue Cheese, Ranch and Balsamic Dressings

Basil, Roasted Garlic, Ten Vegetable Penette Salad

Creamy “Jersey” Cabbage Salad

Potato Salad

Deviled Egg Salad

Albacore Tuna Salad

Tarragon Chicken Salad

Artisan Style Pre-Made Sandwiches of  
Selected Cold Meats and Cheeses  
Peppered Roast Beef, Roast Turkey, Smokehouse Ham,  
Genoa Salami, Cheddar and Swiss Cheeses

Assorted Breads and Rolls

Mayonnaise, Horseradish and Imported Mustards

Sliced Fresh Fruits  
Decorated with Seasonal Berries

Key Lime Pie

Mini Brownies, Blondies and Cookies

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

*(Minimum of 25 guests)*

## BUFFET LUNCHEON

### The Low Country BBQ

#### “Hold on to Your Hankie”

Spicy Shrimp with Red Chili Cocktail Sauce

#### Wild Field Greens

Carolina Green Tomatoes, Candied Pecans and Crumbled Blue Cheese

#### Honeysuckle Carrot Raisin Salad

#### Yellow Skin Egg Potato Salad

Pork Crackling and Spring Onion

#### Salt and Pepper Vinegar Marinated Crispy Cole Slaw

#### Mason Jars of Pickles, Sours

Cut Pickles, Sweet Pickled Corn Relish, Olives

#### “Shut Your Mouth” BBQ Boneless Chicken

#### Build Your Gourmet Burger

Thick Cut Black Pepper Honey Cured Bacon, Cheddar Cheese, Swiss Cheese, Tomato, Vidalia Onion, Crisp Lettuce, Seeded Buns and Condiments

#### Carolina Blackened Snapper Sandwich

Lemon Caper Aioli

#### String Beans with Caramelized Onions

#### Spring Cut Cream Corn Casserole

#### Sweet Buttered Cornbread, Country Drop Biscuits

#### Sun Cut Watermelon

#### Old Fashion Apple Pie

#### Chocolate Bourbon Pecan Pie

#### Warm Crusty Peach Cobbler

Moonshine Vanilla Cinnamon Cream

#### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

#### Selected Teas

*(Minimum of 75 guests)*

# LUNCH-TO-GO

## The Coral

Asian Summer Rolls, Chicken, Romaine, Cucumber,  
Roast Peanut, Rice Noodles in Rice Paper Wrap

Hoisin Peanut Sauce

Crisp Vegetable Slaw

Thai Soba Noodle Salad

Whole Fresh Fruit

Fortune Cookie

## The Palm Beach

Marinated Grilled Breast of Chicken, Aioli with  
Gruyere Swiss, Baby Greens on Crisp Baguette

Peanut Butter Cheese Crackers

Sun Baked Chips

Pepperidge Farm Cookies

Whole Fresh Fruit

## The Vizcaya

Roasted Tomato, Balsamic Portobella and  
Vegetables on a Whole Wheat Wrap

Gold Pretzels

Toasted Sunflower Seeds

Granola Bar

Whole Fresh Fruit

## The Mizner

Prosciutto, Fresh Mozzarella, Olive Tapenade  
on Ciabatta Bread

(Half Sandwich)

— and —

Hickory Smoked Turkey Breast with Lettuce  
on Kaiser Roll

(Half Sandwich)

Sun Baked Chips

Honey Roasted Peanuts

Fresh Fruit Tartlets

Whole Fresh Fruit

## The Gold Coast

Tender Roasted Beef with Horseradish Cheddar  
and Red Tomato on Poppyseed Onion Roll

Sun Baked Chips

Cheese Bombel and Crackers

Whole Fresh Fruit

Pepperidge Farm Cookies

*All Box Lunches Include Appropriate Condiment and Disposable Ware.*

*Soft Drinks, Beverages and Mineral Waters*

*Available at an Additional Charge*

## Cold Hors D'Oeuvres

Mediterranean Grilled Chicken and  
Artichoke Skewer, Roasted Tomato, Basil Pesto

B-L-C  
Crisp Bacon, Lettuce and Lump Crabmeat  
on a Cheddar Profiterole

Crispy White Asparagus Puff,  
Roasted Red Pepper, Cream Cheese

Hand-Cut Tuna Tartare with Sesame  
Flat Bread, Ginger-Scallion Aioli

Tuscan Vegetable Spiedini Skewered with  
Fresh Mozzarella, Roasted Pepper,  
Tortellini, Basil

Mediterranean Tomato Pita Crisp  
topped with Lemon Hummus

Sweet Watermelon Drop,  
Loxahatchee Goat Cheese, Aged Balsamic

Roasted Sweet Corn Bilinis  
Crème Fraiche, American Caviar

*All Hors d'Oeuvres are Available with a  
Minimum Quantity of 25 Pieces Each*

Hawaiian Seared Tuna on Japanese  
Cucumbers and Wasabi Cream

Tenderloin of Peppered Beef and  
Tiger Prawn on French Baguette

Aged English Stilton Cheese with  
Aged Balsamic Fig, Oven Crisp Tuile

San-Daniele Prosciutto Wrapped with  
Marinated Asparagus

Smoked Salmon Rosette, Red Onion  
and Caper Cream Cheese on Black Bread

Manchester Farm Deviled Egg with  
Sturgeon Caviar and American Mustard

Tawny Port Plumed Fig,  
Parma Ham, Asiago Cheese

Nigiri Sushi with a Wasabi Soy Dip  
and Pickled Ginger

Japanese Sushi Coronet,  
Gulf Shrimp, Avocado, Pickled Ginger

# RECEPTION

## Cold Hors D'Oeuvres

Maine Lobster Salad,  
Brown Bread and Tarragon

Carpaccio of Beef, Shaved Parmesan,  
Capers, Extra Virgin Olive Oil

Grilled Chicken Caesar Bite on Olive Oil Crust  
with Shaved Reggiano

Salami Picks with Aged Provolone,  
Imported Soprasata, Olive Oil and Olives

Key Lime Scented Day Boat Scallop  
with Cucumber Cilantro Salsa

Petite Cuban Panini  
Roasted Pork, Swiss, Pickles and Mustard

California Inside-Out Roll,  
Cucumber, Avocado, Wasabi

Aged Brie Cheese with Strawberry Basil Fresca

Shrimp-Stuffed Shrimp on a  
Honey Whole Wheat Crostini

*All Hors d'Oeuvres are Available with a  
Minimum Quantity of 25 Pieces Each*

## Hot Hors D'Oeuvres

Large Fantail Shrimp Potsticker  
Steamed with Ginger and Basil

Wild Raspberry and Brie Phyllo Star

Miniature Maryland Crab Cakes  
with Old Bay-Red Pepper Aioli

Atlantic Salmon "Oscar" En Croute

Chimichurri Chicken Chilito  
Skewered with Roasted Peppers

Truffled Potato Croquette,  
Crème Fraiche, Caviar

Spinach and Feta Spanakopita

Grilled Chicken Puff,  
Wild Mushroom and Tarragon

Lotus Wonton with Shrimp and Pineapple

Grilled Petite Lamb Chops with  
Mustard Sauce

## Hot Hors D'Oeuvres

Cocktail Filet Mignon  
Horseradish-Roquefort Crust

Steamed Asian Shrimp Shau-Mai

Crisp White Truffle Risotto Pearls

Grilled Chicken Empanada with Cilantro Salsa

Toasted Almond Fig Drop

Sesame Chicken with Apricot Sauce

Filipino Vegetable Spring Roll  
with Sweet Chili Sauce

Chicken Saté with Oriental Thai Peanut Sauce

Spinach Pesto Crisp, Fire Roasted Vegetables,  
Herb Goat Cheese

Wild Pear and Roquefort Phyllo Star

*All Hors d'Oeuvres are Available with a  
Minimum Quantity of 25 Pieces Per Item*

Steamed Asian Chicken Shau-Mai

Teeny-Tiny Cheese Burgers

Pomegranate, Roasted Eggplant and Pecan Tart

Peruvian Beef Tenderloin Brochette

Maine Lobster Wellington

“Sugar Dropped” Scallops and  
Crisp Bacon Skewers

Mandarin Chicken Spring Roll,  
Orange-Ginger Glace

Plum Tomato and Chive Bisque “Boule”

French Mushroom Vol-Au-Vent

Miniature Beef Wellington

Gulf Shrimp “Casino” Skewer

# RECEPTION SPECIALTIES

## The Florida Iced Seafood Station

All Seafood Selections Served with Brandied Cocktail Sauce, Citrus Sections, Horseradish and Crackers

Chilled Jumbo Shrimp

Fresh Florida Stone Crab Claws  
(In Season)

— or —

Deluxe French Cracked Stone Crab Claws

Jumbo Snow Crab Claws

Chilled Maine Lobster Medallions

Freshly Shucked Blue Point Oysters  
(100 Piece Minimum)

Freshly Shucked Little Neck Clams  
(100 Piece Minimum)

*Enhance Your Seafood Station  
with a Nautical Ice Carving, Shells and  
Glowing Seafood Ice Bars  
(Ask your Catering or Convention  
Services Manager for Details)*

**All Reception Stations are priced for one hour.  
Additional hours will be quoted and charged accordingly.**

## Italian Pasta Station

Your selection of Two Pastas and Two Sauces  
*Chef will Toss To Order*

### MIZNER SELECTION

Pastas: Tortellini (Cheese Filled), Rigatoni, and Orecchiette (Little Ears)

Sauces: Alfredo, Bolognese, Genovese, Virgin Basil Pesto,  
Smoked Tomato-Vodka

### GNUDI BAR

Boca's New Recipe

Fresh Ricotta • Egg Yolk • Parmesan Reggiano • Olive Oil  
Sea Salt • Black Pepper • Asiago Cheese

- Asiago Gnudi:  
Brown Butter, Parmigiano, Pancetta, Cracklings, Lemon Brûlée,  
Micro Italian Fennel
- Spinach Gnudi:  
Shiitake Mushroom, Shallots, Olive Oil and Lemon  
*Chef Required*

## Caesar Salad Station

With Reggiano Cheese, Stone Baked Croutons and  
Cracked Black Pepper  
With Grilled Chicken      With Shrimp  
*Chef Required*

## Parisian and Hearth Baked Bread Bar

Stone Ground Loaves, Crusty Italian Garlic, French Baguettes,  
Herb Soft Rolls, Cracker Flats, Olive topped Focaccias served with  
Creamery Butter and Extra Virgin Olive Oil  
*A Perfect Complement to Your Italian Pasta Station!*

## Reception Specialties

### Caviar Station

American Caviars

American Sturgeon, Great Northern Salmon and Golden Pearl  
Accompanied by Chopped Egg, Sour Cream, Minced Onion,  
Chives and Citrus. Served with Melba Toast and Buckwheat Blini  
Or

Osetra, Sevruga

Ice Socles to Display Each Caviar

*Enhance Your Caviar Display  
with a Vodka Ice Flute and Ice Bucket  
"Boca's Own Chef" Ice Carving  
Vodka Ice Bars  
(Ask your Catering or Convention  
Services Manager for Details)*

### Tuscan Risotto Station

Your Selection of Two Risottos:

- Sweet Water Shrimp and Spinach Risotto
- Asparagus and Portobella Risotto
- Chicken and Basil Pesto Risotto
- Black Pepper and Parmesan/Reggiano Risotto

*Sauté Chef Required*

### Sizzling Ocean Harvest Shrimp Station

Jumbo Shrimp prepared to order (based on three pieces per person):

- Garlic Shrimp Scampi with Butter, White Wine, Basil and Lemon
- Pan Sautéed Shrimp, Roasted Fennel, Tomato,  
Sweet Pepper, Fresh Garden Herbs

*Chef Required*

### New American Foam Bar

Creative Bites

Your Selection of Two:

- Roasted Salmon with Asparagus-Fennel Salad, Lobster Foam
- Beef Short Ribs with Wild Mushroom Confit, Parsnip Potato  
Puree, Gorgonzola Foam
- Caprese Warm Tomato Flan with Fresh Mozzarella, Arugula and  
Basil Foam

*Chef Required*

### Stuffed Mushroom Bar

Warm Large Mushroom Caps Sautéed with White Wine and  
Fresh Herbs to Order: Topped with Creamed Spinach, Escargot  
with Garlic Herb Butter, Wild Mushroom-Sausage and  
Seafood Au Gratin

*Chef Required*

### Maryland Sweet Water Crab Cake Station

Jumbo Lump Crab Cakes Sautéed to Order in Fresh Sweet Butter,  
accompanied by Old Bay Remoulade Sauce, Dijon Horseradish  
Dip, Golden Corn Pepper Relish and Citrus Segments

*Chef Required*

**All Reception Stations are priced for one hour.  
Additional hours will be quoted and charged accordingly.**

# RECEPTION

## Reception Specialties

### Imported French Brie

Topped with Toasted Almonds, Lilac Honey and Berries  
served with Crusty Baguette  
(One Wheel Serves Approximately 35 Servings)

### Traditional Antipasto Display

Selection of Italian Cheeses and Marketplace Meats  
Soprasata Hard Salami, Coppa, Reggiano Parmesan and Herbed  
Boccocini with Marinated Grilled Vegetables, Artichoke Hearts and  
Nicoise Olives served with Tomato and Basil Focaccia,  
Bread Sticks and Sourdough Boules

### Spanish Tapas Station

*Selection of Small Ethnic Dishes to Include:*

- Marinated Asparagus with Prosciutto
- Chorizo Sausage with Roasted Peppers and Almonds
- Grilled Shrimp with Orange and Fennel Salad
- Artichokes and Cherry Tomatoes, Manchego Cheese
- Olives, Spanish Bruschetta, Virgin Olive Oil and Aged Balsamic

### Harvest of Seasonal Fruit and Berries

The Chef's Selection of the Finest Available Fruits

### Deluxe Crudit  Display

With a Choice of Two Selected Dips: Onion, Clam, Herb,  
Cheddar or Blue Cheese Dips

### Selection of Imported and Domestic Cheeses

Decorated with Fresh Grapes, French Bread and English Crackers

### Warm California Artichoke and Spinach Dip

With Fresh Tri-Colored Tortilla Chips and Toasted Pita Points  
(Serves 50)

## Ichiban Wok and Tempura Station

*(Select Two)*

- Szechuan Beef with Snow Peas and Sprouts, Ginger Oyster Sauce
- Cashew Chicken with Oriental Vegetables, Garlic Cilantro Sauce
- Ten Vegetable Stir-Fry
- Popcorn Shrimp with Water Chestnuts and Scallions
- Jumbo Garlic Shrimp Tempura (served in bamboo baskets)

*Chef Required*

## Gourmet Stone Ground Guacamole and Chips

- Orange Chimichurri Grilled Chicken
- Ancho and Chipotle Pepper Marinated Beef
- Island Spiced Blackened Shrimp
- Prepared to Order Stone Ground Guacamole
- Serrano Black Bean Queso
- Assorted Relishes and Salsa
- Warm Soft Flour Tortillas, Crispy Plantains, Tostadas

*Chef Required*

## Caribbean Tapas Station

*Selection of Small Ethnic Dishes to Include:*

- Hearts of Palm with Orange Cumin
- Shrimp with Papaya and Pineapple
- Pulled Pork with Black Bean Salad
- Jerk Chicken with Mango Chutney
- Roasted Corn, Black Bean, Jicama Salad
- Island Crab, Avocado, Tomato Orange Salad
- Garlic Basil Yucca, Shallots
- Crisp Plantains, Crisp Brown Sugar
- Rum Cracker Flats

## Mac & All That Cheese Station

*Gourmet Macaroni prepared to Order in Three Varieties:*

- White Cheddar, Mascarpone Cheese and White Truffle Crunch
- Florida Rock Shrimp, White Cheddar, Sweet Peas and Basil
- Fresh Asparagus, Wild Mushrooms, Roasted Tomatoes  
and White Cheddar

*Chef Required*

**All Reception Stations are priced for one hour.  
Additional hours will be quoted and charged accordingly.**

## Reception Specialties

### The Noodle Box

Your Selection of Two Noodles or Rice and Two Toppings:

Noodles:

- Japanese Udon Noodles
- Buckwheat Soba
- Vietnamese Rice Noodle
- Chinese Fried Rice

Toppings:

- Pad Thai: Tofu, Beansprouts, Egg, Basil and Peanuts in a Classic Thai Style Sweet Sauce
- Shanghai: Chicken, Shiitake, Bamboo Shoots, Scallions in an Oyster Sauce
- Kung Pao: Shrimp, Carrots, Sweet Pepper, Scallions in a Spicy Brown Sauce
- Bangkok: Seasoned Beef, Broccoli, Mushrooms and Onions in a Mild Ginger-Garlic Sauce

Our Chef will Wok Fry Your Noodles or Rice To Order

*Served in Small Chinese Take-Out Boxes and Chopsticks*

### Chinese Dim Sum Bar

(A Selection of Four)

- Seafood: Shrimp Ha Gow, Shrimp and Vegetable Egg Roll
- Meat: Chicken Chau-Mai, BBQ Pork Bun, Pork Potsticker, Beef Satay
- Vegetarian: Vegetable Pot Sticker, Vegetable Spring Roll

All Dim Sum served with Shoyu, Hoisin Sauce, and Dragon Sauce in Bamboo Baskets with Chopsticks

### Japanese Sushi Bar

- Nigiri Sushi  
Tuna, Salmon, White Fish, Shrimp, Salmon or Tako
- Maki Sushi  
Varieties of Rolled Sushi
- Sashimi  
Selection of the Finest Sashimi Grade Fish  
*(Minimum Order 25 Pieces Per Item)*

All Displays served with Soy Sauce, Wasabi Mustard, Pickled Ginger and Chopsticks. Sushi Chef Available Upon Request to Prepare Sushi to Order

### Mediterranean Falafel Station

Crispy Fried Chickpea Tahini Croquettes served with Warm Pita, Yogurt Sauce, Cucumber, Tomato, Hummus, Roasted Eggplant Baba Ghanoush, Chopped Fresh Mint, Tabbouleh, Shredded Lettuce, Cracked Olive, Toasted Pistachios and Preserved Lemon Olive Oil  
*Chef Required*

### Latin Street Festival

Selection of Griddled to Order Favorites:

- Arepas: Sweet Corn and Mozzarella, Griddled Golden Brown
- Quesadillas: Jalapeño Jack Cheese, Roast Peppers, Scallions and Grilled Chicken
- Display of Crisp Latin Vegetable Chips

Variety of Salsas, Frescas, Frijoles, Sour Cream, Fresh Guacamole and Warm Spicy Queso  
*Chef Required*

**All Reception Stations are priced for one hour.  
Additional hours will be quoted and charged accordingly.**

# RECEPTION

## The Carving Board

### Steamship Round of Beef

Assortment of Miniature Split Rolls, Creamed Horseradish,  
Whole Grain Mustard and Mayonnaise  
(Serves 150)

### Five Pepper Tenderloin

Assorted Miniature Rolls  
Bearnaise and Bordelaise Sauces  
(Serves 20)

### Bone-in Mustard Brown Sugar Glazed Baked Ham

House Baked Snowflake Rolls  
Mayonnaise and Imported Mustard  
(Serves 50)

### Cedar Plank Salmon

Citrus Maple & Mustard Glaze  
(Serves 20)

### Whole Roasted Tom Turkey

Multi-Grain and Silver Dollar Rolls  
Dijon Mustard, Pesto Mayonnaise and Cranberry Relish  
(Serves 40)

### Aged Hickory Smoked Sirloin of Beef

With Blueberry Port Wine Sauce and Cocktail Rolls  
(Serves 30)

### Oven Browned Tuscan Turkey Breast

Thyme and White Balsamic Marinated Breast with  
Shallot Chianti Sauce and Sunflower Cranberry Rolls  
(Serves 20)

### East Asian Spiced Kurobuta “Steamship” of Pork

Mandarin Orange Rice Flour Pancakes  
Sweet Thai Chili and Oriental Plum Sauces  
(Serves 40)

### Rocky Mountain Lamb Rack

With a Roasted Garlic Honey Mustard Provencale Crust  
Served with Sliced Baguette and Minted Marmalade  
(Serves 15)

### Cuban Style Prime Rib of Beef

With a Chimichurri Sauce and Sweet Onion Roll  
(Serves 30)

### Brazilian Flame Grilled Churrasco Swords

Charcoal Grilled Beef, Chicken, Lamb and Spicy Sausage,  
Assorted Marinades and Sauces  
(Serves 15)

### Portobella and Oven Roasted Vegetable Strudel in a Light Flaky Pastry

With Fresh Italian Mozzarella and Roma Tomato-Sweet Basil Coulis  
(Serves 15)

*Sauté Chef / Carver Required*

**All Reception Stations are priced for one hour.  
Additional hours will be quoted and charged accordingly.**

## Dry Snacks

Honey Roasted Peanuts

Pretzels, Potato Chips or  
Cheddar Goldfish Crackers

Display of Potato Chips

With Onion and Sour Cream, Blue Cheese Dips  
(Serves 25 Guests)

Display of Crisp Blue and White Corn Tortilla Chips

With Salsa and Guacamole  
(Serves 25 Guests)

Mediterranean Hummus  
and Roasted Eggplant Baba Ganoush

With Crisp Pita Chips  
(Serves 25 Guests)

Deluxe Mixed Nuts

Blue Cheese Dip and Herbed Boursin Dips

Display of Carr's Table Water Crackers and Vegetable Sticks  
(Serves 25 Guests)

Gulf Smoked Fish Dip

Display of Sesame and Onion Bread Flats  
(Serves 25 Guests)

Kettled Popcorn

(Serves 25 Guests)

Terra Vegetable Island Chips

(Serves 25 Guests)

# PLATED DINNER

## D - 1

Ricotta Ravioli with Tuscan Roast Veal, Sage,  
Truffles, Artichokes, Lemon and Olive Oil

Sun-Ripened Tomatoes and Buffalo Mozzarella  
with Black Pepper Basil Oil and Aged Balsamic,  
Baby Lettuces

Pan Seared Organic Wild Run Salmon  
With Basil Garlic Shrimp

Crisp Saffron Risotto Cake

Sweet English Peas

Roasted Asparagus

Milk Chocolate Caramel Torte  
With Chambord Raspberries

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## D - 2

Garden Tomato Salad with Grilled Red Onions,  
Fresh Basil and Asiago Cheese, Roasted Shallot  
and Balsamic Vinaigrette

“Brasserie” Spring Chicken  
With Toulouse Red Wine, Wild Mushroom Pan Jus

Buttered Cauliflower Puree

Crisp Herb Roast Potatoes

Haricot Verts with Applewood Smoked Bacon

Baby Carrots and Root Vegetables

Warm Apple Tart  
With French Cider Reduction, Split Vanilla Bean Ice Cream

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## PLATED DINNER

### D - 3

Maine Lobster and Key West Shrimp Risotto  
with Oven Dried Red and Golden Tomatoes  
Lemon Chive Oil

Floral Green Salad with Roasted Beets,  
Criterion Apples, Peppered Goat Cheese and  
Sugared Pecans  
Spanish Sherry Vinaigrette

Herb and Cider Roasted Breast of Chicken  
with a Light Calvados Sauce

Fresh Spinach

Apple Parsnip Potato Puree

Baby Carrots

Belgian Chocolate Marquise  
With Fresh Raspberry, Red Velvet Coulis

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

### D - 4

Diver Sea Scallop with Wild Mushroom Ravioli,  
Brown Butter Spaghetti Squash  
Plum Tomato Chive Jus

Vintage Tomatoes with Blistered Asparagus,  
Frisee & Spicy Greens, Radish Tops and Sprouts,  
Roasted Tomato Banyuls Vinaigrette

Charcoaled Petite Filet of Beef with Caramelized  
Shallot Thyme Fond  
Pinenut-Parsley Crusted Prawns

Black and White Truffled Potato Puree

Criss Cross Beans

Pan Roast Squash and Petite Mushrooms

Cappuccino of Semi Freddo  
With Chocolate Shortbread and Brandy Sauce

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

# PLATED DINNER

## D - 5

Roasted Rock Shrimp and Mango “Mojito”,  
Latin Greens, Hearts of Palm  
Blood Orange Vinaigrette

Boca Mixed Grill  
Breast of Chicken, Petite Filet Mignon  
and Giant Shrimp  
Rosemary Jus and Valencia Orange Butter

Italian Vegetable Risotto

Brown Butter Broccolini, Roman Style Carrots

Semi Sweet Chocolate Demisphere  
Filled with Caramel Nougat Cream  
Roasted Pineapple Coulis

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## D - 6

Jumbo Lump Maryland Crab Cake  
with Softened Baby Spinach, Charred Corn,  
Tomato, Basil Relish  
Meyer Lemon Butter

A Toss of Tender Mache, Red Oak and Lolla Rosso  
with a Crumble of Gorgonzola, Sugar  
and Spiced Walnuts  
Port Wine Thyme Vinaigrette

Pepper Studded Filet Mignon Portofino  
and Sterling Salmon  
Barolo Sauce, Teardrop Tomato Butter

Whipped New Potatoes with Garlic

Crisp Baby Beans

Brown Butter Spaghetti Squash

A Key Lime “Tribute”  
Graham Crusted Key Lime Tart with Chocolate Dipped Key Lime  
Cheesecake and Key Lime Lacquered Fruits

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## PLATED DINNER

### D - 7

Colossal Prawn “Oreganata” with  
Imported Feta and Crisp Pancetta Salad  
On Hand Picked Greens and Kalamata Olives  
Lemon Oregano Dressing

Bronzed Tenderloin of Beef

Currant, Black Pepper Port Essence  
— and —

Jumbo Lump Maryland Crabcake

With Grilled Corn and Pepper Relish

Garlic and Thyme Potato Planks

Sweet Brilliant Carrots

Seared Marble Tomatoes

Golden Chocolate Ruffle

Raspberry Chambord Coulis  
Vanilla Bean Sauce

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

### D - 8

Fingers of Romaine, Warm Parmesan Twists,  
Crisp Capers and Cracked Lampong Black Pepper  
Olive Oil Horseradish, Caesar Dressing

Porcini-Truffle Crusted Beef Tenderloin

With Chianti Classico Glace

Aged Goat Cheese Potato au Gratin

Browned Cauliflower

Oven Roast Artichokes

Parsnips and Carrots

Pyramid of Tuscany Hazelnut Milk Chocolate  
Cream, Raspberry Center, Lady Finger,  
Crushed Cannoli Ice Cream

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

# PLATED DINNER

## D - 9

Wood Roasted Mediterranean Prawns with  
Artichoke Carpaccio, French Beans, Wild Greens  
Black Pepper Reggiano Vinaigrette

Filet Mignon of Beef  
With a Parsley Horseradish “Gremolata” and  
Rich Merlot Reduction

Buttered Fingerling Potatoes

Oven Roasted Broccolini

Sunburst of Petite Vegetables

Warm Belgian Chocolate Molten Cake  
With Berry Compote and Speckled Vanilla Ice Cream

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## D - 10

White Truffle and Roasted Tomato Risotto  
with Grilled Asparagus  
Lemon Thyme Jus

Baby Arugula with Chianti Poached Pear,  
Sugared Walnuts, Gorgonzola  
Grain Mustard Vinaigrette

Perrier Jouët Sorbet  
With a Chambord Float

Vintage Port Glazed Filet Mignon  
Scented with Maytag Cheese  
— and —

Butter Poached Lobster  
With a Tarragon Cognac Sauce

Roasted Gold Seal Potatoes

Black Forest Mushrooms

Exotic Vegetable Tian

Valrhona Milk Chocolate Gateaux  
Fresh Chambord Raspberries, Red Fruit Coulis

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

## PLATED DINNER

### D - 11

Cold Water Lobster Tail with  
Wild Foraged Greens and Tiny Beans  
Cognac Aioli and Clementine Vinaigrette

Brick Oven Braised Short Rib “Osso Bucco”  
Rosemary Port Wine Reduction

Golden Parsnip Puree

Asparagus Tips

Roasted Root Vegetable

Cippolini Onions

Oblique Harvest Carrots

The Alaska  
Lemon Yogurt Ice Cream, Raspberry Sorbet, Vanilla Shortcake,  
Ice Wine Reduction

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selected Teas

# PLATED DINNER

## Lifestyle Cuisine Dinner

Dungeness Crab Cocktail with  
Crushed Avocado

Herb Salad, Cava, Tomato Dressing

Tallgrass Beef Rib Eye Pave with Sangiovese Jus

Roasted Garlic Rapini, Caramelized Cipolline

Lemon Ricotta Cheese Cake

With Grilled Peaches and Coulis

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

Agua Fresca



## Lifestyle Cuisine Dinner

Roasted Eggplant and  
Oven Dried Tomato Parmesan

Petite Herb Salad, Shaved Pecorino and 10-Year Old Balsamico

Elysian Farm's Lamb Loin

With Summer Squash "Pisto Manchego", Sherry Jus

Local Honey Panna Cotta

With Bing Cherries

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Selected Teas

Agua Fresca



## Luxury ... Elegant ... Opulent

The Boca Raton Resort & Club proudly presents Luxury ... Elegant ... Opulent, a dinner that exceeds its name in presentation, service and options for our discerning guests.

Upon being seated, your guests will be presented with a personalized printed menu which will present our culinary specialties for the evening.

We invite you to indulge in our luxurious, elegant and opulent dining experience.

Wild Mushroom Cappuccino with Truffle Foam

Wild River Smoked Salmon and Jonah Crab  
Pearls with Baby Greens, Crisp Sea Salt Grissino  
Lemon Tarragon Vinaigrette

Italian Limoncello “Martini” Sorbet

Creamed Cauliflower

Maple-Roasted Acorn Squash

Browned Cipollini Onions

Spicy Broccolini

Pecorino-Romano Potato Gratin

## Entree Selections

- **Lucini Olive Oil and Rosemary Roasted Boneless Rack of Lamb**  
Red Wine Chianti Jus
- **Roasted Halibut**  
Artichoke, Fennel, Aged White Balsamic
- **Filet Mignon of Beef**  
Roasted Garlic, Herb Butter, Truffle Sauce

## Alternating Desserts

**Satin White Chocolate Orange Blossom Pyramid**  
Champagne Sabayon Center, Amaretto Crunch, Candied Orange Coulis

-And-

**Mirrored Dark Chocolate Bombe with a Grand Marnier Truffle Center**  
Sauternes Sauce

**Elite Voss Water Service**

**Freshly Brewed Colombian Coffee**  
Regular and Decaffeinated

**Selected Teas**

# BUFFET DINNER

## Salads and Appetizers

### Jumbo Shrimp on Ice

With Brandied Cocktail Sauce and Lemon

### Crisp Green Bean Salad

Sweet & Sour Cranberries with Shallots

### Candied Apple Yam

Walnuts, Figs, Caramelized Onions

### Boston Bibb Lettuce

With Cucumbers, Maytag Blue Cheese, Crisp Bacon, Red Onion

### Marinated Beefsteak Tomatoes

With Basil Leaves, Black Pepper and Extra Virgin Olive Oil

### Gulf Stream Marinated Seafood Salad

Tomato and Cilantro-Lime Vinaigrette

### Yellow Jacket Potato Salad

With Crisp Bacon, Celery and Spring Onion

### Sweet & Crisp Slaw

## From the Grill

### Charcoaled Garlic-Cracked Pepper Marinated Strip Steaks

Caramelized Sweet Vidalia Onions and Mushrooms

### Tender St. Louis Style Spareribs

With Barbecue Sauce

*Grill Chef Required*

### Rotisserie Chicken

With an Ancho-Ale BBQ Sauce

## The Bocastic

### Grilled Spice Rubbed Salmon

With a Sun-Ripened Tomato-Pineapple Relish and Key Lime Glaze

### Creamed Summer Corn Casserole

### Fresh Harvest Vegetables

### Baked Idaho and Sweet Potatoes

With Sour Cream, Crumbled Bacon, Butter and Shredded Cheddar Cheese

### Baskets of Hearth Baked Breads

San Francisco Sourdough, Honey Wheat, Jalapeno Cornbread, Creamery Butter

## Desserts

### Caramelized Pineapple Upside Down Cake

### Boca's Best Homemade Pies

Apple Streusel, Cherry and Peach

### Our Famous Key Lime Pie

### Chilled Watermelon and Seasonal Fruit Cocktail

### Fresh Fruit Torte

### Assorted Freshly Made Cookies, Brownies and Lemon Bars

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selection of Teas

*(Minimum of 75 guests)*

## The Boca Lobster Feast

### Appetizers and Salads

**New England Clam Chowder**

**Cold Water Shrimp Cocktail**

With Horseradish Cocktail Sauce and Lemon

**Seared Bay Scallop Salad**

With Tiny Tomatoes, Scallions, Peppers and Citrus

**Pasta Cobb Salad**

With Cucumbers, Olives, Chickpeas, Cheddar, Carrots and Buttermilk Vinaigrette

**Red and Gold Tomato Salad**

With Extra Virgin Olive Oil, Shaved Parmesan

**Crisp Cole Slaw**

With Parsley, Pears and Black Pepper

**Nantucket Green Salad**

With Baby Greens, Spinach, Sun-dried Cranberries, Spiced Walnuts, Goat Cheese, Raspberry Vinaigrette

### From the Sea and the Shore

**Fresh 1-1/4 lb. Maine Lobsters**

VIP Cracked and Served with Drawn Butter

*Chef Required*

**Rosemary Garlic, Black Pepper Roasted Prime Rib of Beef**

With a Mushroom Zinfandel Sauce

*Chef Required*

**Bocapaella**

Saffron Rice with Chorizo Sausage, Chicken, Shrimp, Clams and Mussels

**Fanny Bay Petite Crab Cakes**

With a Charred Corn-Tomato Relish and Old Bay Remoulade

**Cape Cod Calamari**

Sauteed with Crushed Tomatoes, Garlic, Basil and Crisp Capers

**Olive Oil and Oregano Slow Roasted Chicken**

Natural Pan Jus

**Farm Fresh Beans with Crisp Bacon**

and Roasted Onions

**Steamed New Potatoes**

With Sweet Butter, Sea Salt and Dill

**Chef's Selection of Hearth Baked Rolls,  
and Butter Laced Cornbread**

Creamery Butter

### Desserts

**Hampton Style Gourmet Cupcakes**

Berry Coulis & Candied Violette

**Cinnamon and Walnut Carrot Cake**

With Cream Cheese Icing

**Warm American Apple Brown Betty**

With Vanilla Cream

**Sliced Tropical Fruits**

With Ribbons of Fresh Berries

**Key Lime Pie**

**Chocolate Pecan Cluster Pie**

**Freshly Brewed Colombian Coffee**

Regular and Decaffeinated Coffee

**Selection of Teas**

*(Minimum of 75 guests)*

# BUFFET DINNER

“501”

## Starters, Salads and Sushi

### Gazpacho Martinis

Rock Shrimp, Crab or Tomato with Creme Fraiche, Micro Sprouts

### Sushi, Maki & Summer Rolls

Pickled Ginger, Shoyu & Wasabi

### Chili Seared Black and Blue Tuna

Wasabi Ginger Drizzle

### Mezzaluna Station

Warm Tomato Galette, Chopped Italian Greens, Gorgonzola, Crisp Bacon, Cucumber, Olives and Garbanzo Beans

### Chargrilled Asparagus, Lemon Zest

Shaved Manchego

### Tender Bibb Salad

Shaved Hearts of Palm, Teardrop Tomatoes, Orange and Basil Sherry Vinaigrette, Focaccia Croutons

### Wood Roasted Imported Olives

With Marinated Parmigiano

## Carved Items

### “Piedmontese” Beef Bisteca

New York Strip, Fire Aged Garlic, Port Wine Reduction

### Churrasco Chicken

Charcoal Grilled, Marinated with Olive Oil and Rosemary, Chimichurri Dipping Sauce

## Entrees

### Lemon Roasted Striped Bass

With a Red Radish Mushroom Salad, Tarragon Artichoke Aioli

### Pan Seared Pork Tenderloin

With Ginger Sweet Miso Glaze and Sweet Potato Gnocchi

### Scampi

Garlic Shrimp, Spinach, Cherry Tomato, EVO, Lemon

### Crisp Pencil Beans

With Shallots and Brown Butter

### Oven Roasted Potato Gratin

With Roast Garlic and Goat Cheese

### Savory Pearl Couscous

With Tiny Tomatoes, Pinenuts and Apricots

### Hearth Baked Display of Rolls, Flat Breads and Focaccia

Creamery Butter

## Dessert

### Triple Cream Cheesecake

### Tall Lemon Meringue Tart

### Florida Key Lime Tart

### Rich Belgian Chocolate Shooters

### Freshly Sliced Tropical Fruits

### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

### Selection of Teas

(Minimum of 75 guests)

## A Hot Night in Havana

### Salads and Appetizers

#### Conch Chowder

Sofrito and Sundried Tomato Pesto

#### “Sunburned” Spiced Tuna

Minted Guava Relish

#### Sugar Drop Ceviche

Scallops with Crisp Plantains in Shells

#### Orange Tamarind Chicken

With Peanut, Goat Cheese and Garden Cress

#### Margarita Marinated Hearts of Palm Salad with Orange and Mache

Cumin Vinaigrette

#### Latin Lechuga Greens, Shaved Onion, Tomato

Lemon Herb Vinaigrette

### Entrees

#### Guava Glazed Barbecued Swordfish

With Caramelized Sweet Plantains, Vanilla Brown Sugar Drizzle

#### Mojito Crab Cake

With Roasted Corn Black Bean Relish

#### “Walkerswood” Jerk Chicken

With Exotic Mushroom Ceviche and Garlic Red Stripe Butter

#### Yuca with Orange Mojo

Banana-Sweet Potato Souffle

#### Tamarind Vegetables

### Carved Items

#### Tenderloin of Beef Chimichurri

#### Spit Roasted Pork Loin Brushed with Garlic, Pineapple and Cane Sugar

*Carver Required*

#### Sweet Onion Flats

#### Traditional Cuban Bread

### Desserts

#### Arroz with Roasted Mango

Cinnamon and Chocolate Sticks

#### Puerto Rican Flan

With a Medley of Exotic Fruit and Caramel Wafer

#### Coco Cabana Espresso Brûlée

#### Havana Chocolate Ruffle Cake

#### Roasted Pineapple Spiced Cake

With Vanilla Glaze

#### Island Fresh Fruit Display

#### Freshly Brewed Colombian Coffee

Regular and Decaffeinated

#### Selection of Teas

*(Minimum of 75 guests)*

# BUFFET DINNER

## Taste of Boca

### Seagrille

Citrus Endive Salad

Seagrille Chilled Slaw

Mini Crab Cakes

Lemon Old Bay Butter, Roasted Corn-Tomato Relish

Wood Grilled Salmon

Roasted Tomato, Olives, Lemon and Feta

Seared Scallops

Soy Brown Butter

### Beaches

Seabreeze Shrimp Cocktail Cooler

Horseradish Cocktail Sauce, Key Lime Mustard, Lemons, Limes

Singapore Chop-Chop Chicken Salad

(Shaken Not Stirred by our Chef Tender)

Beaches EVO Mini Burgers Bar

American Kobe Beef, Tuna Burger, Brioche Bun, Condiments, Relishes

Sangria of Melons, Berries and Citrus

## Lucca

Cured Salumi and Imported European Cheeses

With Crusty Baguettes

Caprese Salad, Fresh Mozzarella, Tomato and Basil

Marinated Olives, Aged Parmesan

Pizzetta

Crisp Ultra Thin Margherita Pizza

Sautéed Gnudi Pasta

Roasted Garlic Aioli, Wood Roasted Chicken, Sage, Wild Mushrooms, Crisp Bacon, Spinach, Marsala

*(Minimum of 50 guests)*

# BUFFET DINNER

## Taste of Boca (cont'd)

### Sushi Bar

#### Nigiri Sushi

Tuna, Salmon, Whitefish, Shrimp or Tako

#### Maki Sushi

Varieties of Rolled Sushi

#### Sashimi

Selection of the Finest Sashimi Grade Fish

All Displays served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

— *Sushi Chef Available Upon Request to Prepared Sushi To Order* —

#### World Famous Frrrozen Hot Chocolate

Whipped Cream, Chocolate Shavings (made to order)

#### Serendipity Outrageous Ice Cream Station

#### Forbidden Broadway Chocolate Cake

#### Celestial Carrot Cake

#### Strawberry Fields Cheesecake

### The Grille Room

#### New York Strip Steak

Housemade Steak Sauce (carved to order)

#### Crisp Buttermilk Onion Rings

#### Truffle-Chive Stuffed Potatoes

#### Grilled Asparagus, Lemon-Pancetta

#### Baby Iceberg Lettuce Wedge

Gorgonzola, Tomatoes, Red Onion, Green Goddess Dressing

#### Cheddar-Pepper Corn Muffins

### Serendipity

#### Hemmingway's Dreamy Key Lime Pie

#### Café

#### Short Espresso

#### Double Espresso

#### Cappuccino or Latte

#### Forte Tea

(Minimum of 50 guests)

# DESSERT BUFFETS

## The French Connection

### **Chef's Signature Brulees**

Tahitian Vanilla  
Valrhona Chocolate  
Grand Marnier  
French Roasted Coffee

### **Tribute to the Cream Puff**

Chocolate, Praline, Cointreaux Eclairs  
Cream Puff with Champagne Berry Cream  
Almond Pitivier  
St. Honore with Caramelized Puff

Chocolate Truffle Cake

French Apple Tart

Babas Aux Rum

Fresh Fruit Tart

Twenty-Four Carat Gold Opera

Strawberry Napoleon

Raspberry Charlotte

Flambé Crepe Suzette with French Vanilla Ice Cream

*(Maximum of 250 guests)*

*Chef Required*

## Sweet Finales

### **Chef's Creations**

Warm Chocolate Molten Cake with  
Chocolate Gianduya

### **Boca Coldstone Creamery**

Tahitian Vanilla, Strawberry, and Chocolate  
Ice Creams and Raspberry Sorbet  
Served with Assorted Toppings - Bananas Foster,  
Raspberries, Chocolate Sauce, Caramel Sauce,  
Oreos, Sugar Cone

### **Sweet Shots**

Our Pastry Chef's Shooter Creations  
Chocolate, Key Lime, Cheesecake, Apple Pie,  
Berry Crumble

### **Sweet Bites**

Chocolate Peanut Delight  
Napoleon  
Trio of Mini Profiteroles  
Mirrored Chocolate Dome  
Banana Rum Cylinder  
Key Lime Tart on a Graham Cracker Crust  
Chocolate Dipped Strawberries

*(Maximum of 250 guests)*

*Chef Required*

## Specialty Dessert Enhancements

### Old Fashioned Shortcake Station

Your Choice of Two:

- Plump Strawberries
- Black Cherry Jubilee
- Caramelized Bananas
- Blueberry Compote
- Sugar Sweet Pineapple

Accompanied by Whipped Cream, Roasted Almonds, Chocolate Chips, Toasted Coconut and served with Sugared Shortcakes

### Chocolate Fondue Station

Warm White and Milk Chocolates

With Bananas, Strawberries, Grapes, Cherries and Assorted Melons served with Cubed Pound Cake, Whipped Cream and Bamboo Skewers for Dipping

### A Tribute to South Florida

A South Florida tradition, a large selection of our most famous confections from the Sunshine State.

- Orange Crème Brûlée • Key Lime Cream Pie
- Key Lime Tart • Sun Kissed Lemon Chess
- Key Lime Cheesecake

### Serendipity Sundae

World Famous Serendipity of New York City Sundae Station, Bite Size Selection Made To Order by our Serendipity Staff

Famous Frozen Hot Chocolate

Fresh Hand Churned Ice Cream and Sorbets

Outrageous Banana Split Sundae

Strawberry Fields, Forbidden Chocolate Broadway, Chocolate Mousse-accino, Celestial Carrot Cake, “Big Apple” Apple Pie

Whipped Cream, Assorted Sprinkles, Caramel, Chocolate and Marshmallow Toppings

*(Minimum of 25 guests)*

*Chef Required*

**All Accompaniments are designed and priced to enhance a Dessert Buffet or Buffet Dinner.**

# DESSERT

## Specialty Dessert Enhancements

### Caramel Miranda Station

Be Your Own Pastry Chef by creating your own Masterpiece with our Gourmet Ingredients:

Your Choice of Two:

- Caramelized Sweet Pineapple
- Bananas Foster
- Black Cherry Jubilee
- Champagne Strawberries
- Dark Chocolate and Orange Mango Tangle

Served with

Tahitian Vanilla Bean Ice Cream,  
White Chocolate Nougat Ice Cream,  
Toasted Macadamia Nuts, and Straw Cookies

*Chef Required*

### “The Co-Co Bean”

It's All About Chocolate and Bananas.

Mini Oreo Crusted Pie, Caramelized Banana and Milk Chocolate Cylinder, Assorted Truffle and Choco Dipped Cookies, Valrhona Chocolate Tortes, Milk Chocolate Crème Brûlée, Dark Chocolate Petit Fours, 24K Chocolate Coffee Opera Chocolate, Chocolate Ice Cream and Hot Fudge

### Lollipops and Sticks

Chocolate Covered Cheesecake, Chocolate Dipped Strawberries, White Chocolate Cherries, Assorted Gold Brick Dipped Marshmallows, Mini Popcorn Caramel Balls, Brownie Popsicles, Triple Chocolate Rice Krispy Treats, Chocolate Cream Puffs, Milk Chocolate Bocaroons

**All Accompaniments are designed and priced to enhance a Dessert Buffet or Buffet Dinner.**

## Specialty Beverages

### The Elite Water Service

Upgrade your break or dining experience with your server pouring premiere still or sparkling waters

### The Tropical Bar

A pleasant variety of the most requested tropical drinks.  
A wonderful way to welcome your guests!  
(Choice of Two)

Mai Tai Piña Colada Fruit Daiquiri Margarita  
Rum Runner Planter's Punch Mojitos

### From the Punch Bowl

(One gallon minimum order; price per gallon)

Fresh Fruit Non-Alcoholic Punch  
Rum Punch Champagne Punch Sangria

### A Wake-Up Call

(Served by the drink; minimum order 25 )

Bloody Marys (with celery)  
House Champagne Mimosas

### Enhance Your Pacific Rim Experience!

Add Warm Sake and Imported Japanese Beers to the Buffet

### The Boca Martini

Enjoy Your Favorite Martinis, in a Variety of Flavors and Combinations! (Choice of Two)

Cosmopolitan	Sour Apple
French	Floridian
Key West	Madras

### Domestic and Imported Beers

Our finest selection of domestic and imported keg beers, geared for the beer enthusiast! (Approximate yield, 150 glasses per keg)

Budweiser/Bud Light	Heineken
Coors Light	Amstel Light
Michelob	

### International Coffee Favorites

A variety of flaming Coffees prepared by our International Staff  
Irish Jamaican French Mexican Spanish Italian

### Cordial Service

Di Saronno Amaretto	B&B
Baileys Irish Cream	Drambuie
Sambuca Romano	Grand Marnier
Kahlua	Cointreau
Port (LBV)	

### Cognac Service

Hennessy XO	Courvoisier VSOP
Courvoisier XO	Martel Cordon Bleu
Remy Martin VS	Courvoisier VS
Hennessy VSOP	

# BEVERAGES

## Bar Packages

A fully stocked bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers, priced per person for a Specified Period of Time. Our bartenders use a 1-1/4 ounce jigger for all standard drinks.

### Beer/Wine/Non-Alcoholic

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

### Premium OR Deluxe Brands

- 1 Hour
- 2 Hours
- 3 Hours
- 4 Hours
- 5 Hours

## Consumption Bars

### The Hosted Bar

A fully stocked bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Mineral Waters, Juices and Mixers. Our bartenders use a 1-1/4 ounce jigger for all standard drinks. Charges are based on a per drink basis reflecting the actual number of drinks consumed, and are exclusive of service charge and sales tax.

- Deluxe Brands      Premium Brands
- Domestic Beer      Premium and Imported Beer
- Wine – Boca Raton Selection
- Soft Drinks and Juices
- Mineral Waters
- Sparkling Wine
- Boca Raton Selection

### The Cash Bar

A fully stocked bar featuring our Premium Brand Beverages. Guests purchase drinks individually. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of 22% service charge and 6.5% Florida state sales tax.

- Premium Brands
- Premium and Imported Beer
- Wine - Boca Raton Selection
- Soft Drinks and Juices
- Domestic Beer
- Mineral Waters
- Sparkling Wine
- Boca Raton Selection

All our alcoholic beverage prices are subject to current Florida state surcharge tax. Bartenders are available at a charge of \$125.00 for the first three hours and \$45.00 per hour thereafter. For Each \$500.00 in revenue, we will be pleased to waive the charge per bartender. Bartenders are required and charged for unless otherwise stated.

**In compliance with the City of Boca laws, Sunday Alcoholic Beverage sales and service will commence after 1:00 p.m.**