



Bo's **BEACH**



LA PLAYA
ROOFTOP RESTAURANT & BAR

PARTIES & EVENTS

600 SEABREEZE BOULEVARD, FORT LAUDERDALE, FL 33316 • (954) 616-8315 • BOSBEACH.COM

NETWORKING EVENTS • BUSINESS LUNCHEONS & DINNERS • ANNIVERSARIES • GRADUATIONS • RETIREMENTS • BABY SHOWERS • WEDDING REHEARSALS
HAPPY HOUR MIXERS • REUNIONS • BIRTHDAYS • ENGAGEMENTS • CHARITY & FUNDRAISERS • MEETINGS • WATCH PARTIES • HOLIDAY PARTIES • GOING A

COCKTAIL RECEPTION PAGE 1

BUILD YOUR OWN BUFFET MENU ALLOWS YOU TO PERSONALIZE YOUR MENU SELECTION TO BEST ACCOMMODATE YOUR PARTY NEEDS.
EACH APPETIZER IS SPECIALLY PREPARED & SERVED BUFFET STYLE.
30 GUEST MINIMUM

APPETIZERS

APPETIZERS SERVED BUFFET STYLE

CHOOSE FOUR [4] ITEMS FOR \$35 PER PERSON • ADD AN ADDITIONAL ITEM FOR \$8 PER PERSON

SPINACH & ARTICHOKE DIP

TORTILLA CHIPS

CRISPY BRUSSEL SPROUTS

HONEY GARLIC SAUCE

MEATBALL MARINARA

PARMESAN & BASIL

CRISPY SPICY FIRECRACKER SHRIMP

GREEN ONION & BLUE CHEESE SAUCE

ADD \$4 PER PERSON

BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE, SERVED WITH CELERY & BLUE CHEESE DRESSING

BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE. SERVED WITH CELERY, CARROTS & BLUE CHEESE

CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

ITALIAN BRUSCHETTA

RIPE TOMATOES, BASIL, GARLIC, OLIVE OIL TOPPED WITH SHAVED PARMESAN & BALSAMIC GLAZE

CREAMY MAC 'N' CHEESE

TOPPED WITH SHREDDED CHEESE

BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

VEGETABLE SPRING ROLLS

SWEET THAI CHILI SAUCE

COCONUT SHRIMP

SWEET THAI CHILI SAUCE

ADD \$4 PER PERSON

LOBSTER MAC 'N' CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER, PARMESAN CHEESE & HERB BUTTER PANKO

ADD \$9 PER PERSON

SHRIMP COCKTAIL

COCKTAIL SAUCE & LEMON

ADD \$4 PER PERSON

FILET MIGNON BRUSCHETTA

THINLY SLICED FILET MIGNON TOPPED WITH CRISPY ONION, GARLIC, HORSE RADISH SAUCE & CHIVES

ADD \$7 PER PERSON

P.E.I. MUSSELS

WHITE WINE, CRUSHED RIPE TOMATOES, GARLIC, BASIL & PARSLEY. SERVED WITH TOASTED CIABATTA BREAD

ADD \$4 PER PERSON

GARLIC BUTTER SNOW CRAB CLAWS

OVEN ROASTED IN GARLIC & CHIVE BUTTER.

SERVED WITH TOASTED CIABATTA BREAD

ADD \$6 PER PERSON

BO'S BEACH PIZZA

PROSCIUTTO, BABY ARUGULA, MOZZARELLA, SHAVED PARMESAN, AGED ROMANO & ROASTED GARLIC OLIVE OIL

PEPPERONI PIZZA

PEPPERONI, MOZZARELLA, SHAVED PARMESAN, AGED ROMANO & ROASTED GARLIC OLIVE OIL

TRADITIONAL PIZZA

MOZZARELLA, AGED ROMANO, PROVOLONE, TOMATO SAUCE & ROASTED GARLIC OLIVE OIL

COCKTAIL RECEPTION CONTINUES ON NEXT PAGE --->

*NOTICE: consumer information, there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts. All food and beverage pricing & availability are subject to change depending on market availability.

COCKTAIL RECEPTION CONT'D PAGE 2

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EACH APPETIZER IS SPECIALLY PREPARED & SERVED BUFFET STYLE.
30 GUEST MINIMUM

PLATTERS SERVES 30 GUESTS

EAST COAST OYSTERS*

COCKTAIL SAUCE, MIGNONETTE & HORSERADISH
MP

SMOKED FISH DIP

PAPRIKA & JALAPENOS. SERVED WITH CELERY & TORTILLA CHIPS
\$175 PER ORDER

SESAME SEARED AHI TUNA*

SLICED. ARUGULA, GRAPE TOMATOES, TOASTED ALMONDS
& PONZU SAUCE
\$225 PER ORDER

SEASONAL VEGETABLE PLATTER

RANCH
\$125 PER ORDER

ASSORTED CHEESE & CRACKERS

\$175 PER ORDER

SEASONAL FRUIT PLATTER

\$100 PER ORDER

COOKIES & BROWNIE PLATTER

\$150 PER ORDER

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BUFFET DINNER PAGE 1

OUR BUFFET DINNER MENU IS DESIGNED TO MAKE PLANNING YOUR MENU QUICK & SIMPLE
WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS
INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES
30 GUEST MINIMUM • \$75 PER GUEST

COCKTAIL HOUR SELECT FOUR

FILET MIGNON BRUSCHETTA

THINLY SLICED FILET MIGNON TOPPED WITH
CRISPY ONION, GARLIC,
HORSERADISH SAUCE & CHIVES
ADD \$7 PER PERSON

P.E.I. MUSSELS

WHITE WINE, CRUSHED RIPE TOMATOES, GARLIC,
BASIL & PARSLEY. SERVED WITH TOASTED
CIABATTA BREAD
ADD \$4 PER PERSON

GARLIC BUTTER SNOW CRAB CLAWS

OVEN ROASTED IN GARLIC & CHIVE BUTTER.
SERVED WITH TOASTED CIABATTA BREAD
ADD \$6 PER PERSON

CRISPY SPICY FIRECRACKER SHRIMP

GREEN ONION & BLUE CHEESE SAUCE
ADD \$5 PER PERSON

COCONUT SHRIMP

SWEET THAI CHILI SAUCE
ADD \$5 PER PERSON

LOBSTER MAC & CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER,
PARMESAN CHEESE & HERB BUTTER PANKO
ADD \$9 PER PERSON

BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE, SERVED
WITH CELERY & BLUE CHEESE DRESSING

BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE.
SERVED WITH CELERY, CARROTS & BLUE CHEESE

CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

MEATBALL MARINARA

PARMESAN & BASIL

ITALIAN BRUSCHETTA

RIPE TOMATOES, BASIL, GARLIC, OLIVE OIL
TOPPED WITH SHAVED PARMESAN & BALSAMIC GLAZE

DINNER BUFFET CONTINUES ON NEXT PAGE --->

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COCKTAIL HOUR SELECT FOUR CONT'D

VEGETABLE SPRING ROLLS

THAI SWEET CHILI SAUCE

BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

SPINACH & ARTICHOKE DIP

BACON, SOUR CREAM, RED ONIONS & TORTILLA CHIPS

CRISPY BRUSSELS SPROUTS

HONEY GARLIC SAUCE

CREAMY MAC 'N' CHEESE

TOPPED WITH SHREDDED CHEESE

SMOKED FISH DIP

PAPRIKA & JALAPENOS.

SERVED WITH CELERY & TORTILLA CHIPS

BO'S BEACH PIZZA

PROSCIUTTO, BABY ARUGULA, MOZZARELLA, SHAVED PARMESAN,
AGED ROMANO & ROASTED GARLIC OLIVE OIL

PEPPERONI PIZZA

PEPPERONI, MOZZARELLA, SHAVED PARMESAN,
AGED ROMANO & ROASTED GARLIC OLIVE OIL

TRADITIONAL PIZZA

MOZZARELLA, AGED ROMANO, PROVOLONE,
TOMATO SAUCE & ROASTED GARLIC OLIVE OIL

SALADS SELECT ONE

DRESSINGS:

BALSAMIC VINAIGRETTE

HONEY MUSTARD

RANCH

BLUE CHEESE

CAESAR

PONZU

CAESAR

SHAVED AGED PARMESAN, GRAPE TOMATOES, HOUSE-BAKED CROUTONS,
ROMAINE & CAESAR DRESSING

GARDEN

AVOCADO, CUCUMBER, TOMATOES, RED ONION & HOUSE-BAKED CROUTONS,
ROMAINE WITH CHOICE OF DRESSING

SESAME SEARED AHI TUNA STACK*

AVOCADO, SPICY ASIAN SLAW, SEAWEEED SALAD, PICKLED CUCUMBER,
CRISPY WONTONS, SCALLIONS & POKE SAUCE

ADD \$2 PER PERSON

DINNER BUFFET CONTINUES ON NEXT PAGE --->

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ENTRÉES SELECT TWO

RIGATONI & MEATBALLS

HOMEMADE MARINARA SAUCE PARMESAN & BASIL

MAHI-MAHI

HERB GRILLED OR BLACKENED

SERVED WITH MANGO SALSA

ADD MP PER PERSON

FRIED GULF SHRIMP

COCKTAIL SAUCE

ADD \$5 PER PERSON

LOBSTER

MAC 'N' CHEESE

CREAMY MAC 'N' CHEESE TOPPED WITH MAINE LOBSTER,
PARMESAN CHEESE & HERB BUTTER PANKO

ADD \$12 PER PERSON

GRILLED

ROSEMARY & GARLIC CHICKEN BREAST

MARINATED IN ROSEMARY, GARLIC & OLIVE OIL

LOUISIANA BLACKENED CHICKEN BREAST

MARINATED IN ROSEMARY, GARLIC & BLACKENED CHICKEN BREAST

NEW YORK STRIP STEAK

SLICED. HOUSE SEASONING

ADD \$13 PER PERSON

FILET MIGNON

SLICED. HOUSE SEASONING

ADD \$11 PER PERSON

SCOTTISH SALMON

HERB GRILLED OR BLACKENED

ADD MP PER PERSON

MAINE LOBSTER TAIL

CLASSIC BROILED WITH DRAWN BUTTER

ADD MP PER PERSON

DINNER BUFFET CONTINUES ON NEXT PAGE --->

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BUFFET DINNER

CONT'D
PAGE 3

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WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS

INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES

30 GUEST MINIMUM • \$75 PER GUEST

SIDES SELECT TWO

GARLIC MASHED POTATOES
SAUTEED BRUSSELS SPROUTS
GRILLED ASPARAGUS
CREAMY MAC 'N' CHEESE
HONEY ROASTED CORN
PARSLEY BUTTER RED POTATOES
FRIES

DESSERT PLATTER SELECT ONE

COOKIE & BROWNIE PLATTER

ASSORTED VARIETY

SEASONAL FRUIT PLATTER

FRESH CUT SEASONAL FRUIT

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BEVERAGE OPTIONS

WE OFFER A VARIETY OF BEVERAGE OPTIONS TO ACCOMMODATE ANY PRIVATE PARTY OR SOCIAL EVENT. BELOW ARE OUR MOST COMMON OPTIONS. HAVE SOMETHING DIFFERENT IN MIND? WE CAN CUSTOMIZE A PACKAGE TO SUIT YOUR NEEDS.

OPEN BAR • DRINK TICKETS • CASH BAR • NON-ALCOHOLIC

OPEN BAR PACKAGES & DRINK TICKETS

Our **OPEN BAR PACKAGE** option can include: unlimited single mixed drinks, beer, wine & non-alcoholic beverages. Perfect for parties & events that want an all inclusive beverage option. Our **DRINK TICKET** options are best for parties that want to provide a few drinks per guest [example, 2 per guest]. The Event Host has the option to choose from any of our specially priced drink ticket options below. After the drink tickets are used, the bar becomes a cash bar. All specially priced drink tickets are pre-purchased and non-refundable.

SELTZER, BEER & WINE

OPEN BAR PACKAGE:
\$40 PER PERSON FOR 2 HOURS
\$15 PER PERSON ADDITIONAL HOUR

DRINK TICKET:
\$10 PER TICKET

SPIKED SELTZERS

HIGH NOON: PINEAPPLE | PEACH | WATERMELON • HIGH NOON TEQUILA: LIME
BUD LIGHT: BLACK CHERRY • NUTRL VODKA: WATERMELON
TOPO CHICO: TROPICAL MANGO | TANGY LEMON LIME | EXOTIC PINEAPPLE | STRAWBERRY GUAVA
TRULY: WILD BERRY | STRAWBERRY LEMONADE
DIXIE VODKA: TONY'S tea • TWISTED TEA: ORIGINAL

DOMESTIC BEERS

BO'S BREW PALE ALE • BUDWEISER • BUD LIGHT • MILLER LITE
COORS LIGHT • MICHELOB ULTRA • SAMUEL ADAMS
YUENGLING • KONA BIG WAVE • ANGRY ORCHARD HARD CIDER

IMPORT BEERS

HEINEKEN • HEINEKEN LIGHT
STELLA ARTOIS • CORONA EXTRA •

HOUSE WINES

PINOT GRIGIO • CHARDONNAY • ROSE • CABERNET SAUVIGNON

PREMIUM

OPEN BAR PACKAGE:
\$50 PER PERSON FOR 2 HOURS
\$20 PER PERSON ADDITIONAL HOUR

DRINK TICKET:
\$15 PER TICKET

PREMIUM LIQUOR

DIXIE VODKA • NEW AMSTERDAM GIN • PAPA'S PILAR BLONDE RUM
MILAGRO SILVER TEQUILA • JIM BEAM BOURBON WHISKEY
DEWAR'S WHITE LABEL SCOTCH • CANADIAN CLUB WHISKEY

INCLUDES:

**SPIKED SELTZERS • DOMESTIC BEERS
IMPORT BEERS • HOUSE WINES**

[SEE ABOVE SELTZER, BEER & WINE SECTION]

SUPER PREMIUM

OPEN BAR PACKAGE:
\$60 PER PERSON FOR 2 HOURS
\$25 PER PERSON ADDITIONAL HOUR

DRINK TICKET:
\$17 PER TICKET

SUPER PREMIUM LIQUOR

TITO'S HANDMADE VODKA • KETEL ONE VODKA
HENDRICK'S GIN • FLOR DE CANA 12 YEAR RUM
CAPTAIN MORGAN RUM • 1800 SILVER TEQUILA • DON JULIO TEQUILA
JOHNNIE WALKER BLACK LABEL SCOTCH • SEAGRAM'S 7 CROWN WHISKEY
TULLAMORE D.E.W. IRISH WHISKEY • CROWN ROYAL WHISKEY
JACK DANIEL'S OLD NO.7 WHISKEY

CRAFT BEERS

BO'S BREW PALE ALE BY SALTWATER BREWERY • CIGAR CITY JAI ALAI IPA
ISLAMORADA SANDBAR SUNDAY • SALTWATER BREWERY SCREAMIN' REELS IPA

PREMIUM WINES

WHITEHAVEN SAUVIGNON BLANC • MASO CANALI PINOT GRIGIO • CLOS DU BOIS CHARDONNAY
FLEUR DE MER ROSE • TALBOTT 'KALI HART' PINOT NOIR
ALAMOS MALBEC • FRANCISCAN CABERNET SAUVIGNON

INCLUDES:

**MARTINIS • SIGNATURE COCKTAILS • SPIKED SELTZERS
DOMESTIC BEERS • IMPORT BEERS**

[SEE ABOVE SELTZER, BEER & WINE SECTION]

DISCLAIMER: Only one drink at a time served per guest. Last call for drinks will be made 15 minutes prior to the pre-determined time frame. All food & beverage pricing and availability are subject to change depending on market availability. You must be of legal drinking age to purchase and consume alcoholic beverages. Please drink responsibly and in moderation. Shots, doubles, johnnie walker blue label & single malts sold separately.

BEVERAGE OPTIONS

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OPEN BAR • DRINK TICKETS • CASH BAR • NON-ALCOHOLIC

HOSTED CONSUMPTION BAR

EVENT HOST WILL PAY FOR ALL DRINKS CONSUMED DURING THE PRE-DETERMINED LENGTH OF THE EVENT. BEVERAGE CHARGES WILL BE CALCULATED BASED ON CONSUMPTION. ONE BILL WILL BE PRESENTED TO THE HOST AT THE CONCLUSION OF THE EVENT. PARTY HOSTS ARE WELCOME TO CUSTOMIZE BASED ON CONSUMPTION BY SETTING LIMITATIONS (MONETARY LIMIT AND/OR LIQUOR EXCLUSIONS).

CASH BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

UNLIMITED

SODAS • ICED TEA • LEMONADE • HOT TEA • COFFEE

\$3.5 PER PERSON