

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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30 GUEST MINIMUM

PLATTERS SERVE 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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