



# PARTIES EVENTS

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

# CKTAILEREP

OUR 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 CAN BE SERVED PASSED OR BUFFET STYLE CHOOSE FOUR [4] ITEMS FOR \$35 PER PERSON • ADD AN ADDITIONAL ITEM FOR \$8 PER PERSON

# SPINACH & ARTICHOKE DIP

BACON, SOUR CREAM, RED ONIONS & TORTILLA CHIPS

# CRISPY BRUSSEL SPROUTS

HONEY GARLIC SAUCE

# MEATBALL MARINARA

PARMEMSAN & BASIL

### CRISPY BUFFALO SHRIMP

GREEN ONION & BLUE CHEESE DRESSING ADD \$4 PER PERSON

### COCONUT SHRIMP

SWEET THAI CHILI SAUCE ADD \$4 PER PERSON

# LOBSTER MAC & CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER, PARMESAN CHEESE & HERB BUTTER PANKO ADD \$10 PER PERSON

### SHRIMP COCKTAIL

COCKTAIL SAUCE & LEMON ADD \$4 PER PERSON

# VEGETABLE SPRING ROLLS

SWEET THAI CHILI SAUCE

# BONELESS BUFFALO WINGS

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

# MAC & CHEESE

WHITE CHEDDAR

# BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

# CAPRESE SALAD

HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL & BALSAMIC GLAZE ADD \$2 PER PERSON

# CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES ADD \$3 PER PERSON

# MIDNIGHT CUBAN SLIDERS

CUBAN ROASTED PORK, BLACK FOREST HAM, SWISS CHEESE, PICKLES & DIJON MAYONNAISE ON GRILLED MEDIANOCHE BREAD ADD \*3 PER PERSON

# PLATTERS SEREVES 30 GUESTS

# EAST COAST OYSTERS\*

COCKTAIL SAUCE, MIGNONETTE & HORSERADISH

# SMOKED FISH DIP

PAPRIKA & JALAPENOS. SERVED WITH CELERY & TORTILLA CHIPS \$125 PER ORDER \$175 PER ORDER

# SESAME SEARED AHI TUNA\*

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

# SEASONAL VEGETABLE PLATTER

RANCH \$100 PER ORDER

# **ASSORTED CHEESE & CRACKERS**

# SEASONAL FRUIT PLATTER

\$100 PER ORDER

# COOKIES & BROWNIE PLATTER

\$125 PER ORDER



# 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

# SPINACH & ARTICHOKE DIP

BACON, SOUR CREAM, RED ONIONS & TORTILLA CHIPS

# CRISPY BRUSSELS SPROUTS

HONEY GARLIC SAUCE

# MEATBALL MARINARA

PARMEMSAN & BASIL

# VEGETABLE SPRING ROLLS

THAI SWEET CHILI SAUCE

# BONELESS BUFFALO WINGS

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

# MAC & CHEESE

WHITE CHEDDAR

# SMOKED FISH DIP

PAPRIKA & JALAPEÑOS. SERVED WITH CELERY & TORTILLA CHIPS

# BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

# CAPRESE SALAD

HEIRLOOM TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL & BALSAMIC GLAZE

# CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

# MIDNIGHT CUBAN SLIDERS

CUBAN ROASTED PORK, BLACK FOREST HAM, SWISS CHEESE, SLICED PICKLES & DIJON MAYONNAISE ON GRILLED MEDIANOCHE BREAD

# CRISPY BUFFALO SHRIMP

GREEN ONION & BLUE CHEESE DRESSING
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

### DINNER BUFFET CONTINUES ON NEXT PAGE --->

\*NOTICE: consumer information. there is a risk associated with consuming raw gysters. if you have a chronic illness of the liver, stomach or blood or have immune disorders, yo 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 61.0-4.010[8], florida administrative code. throughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodbourne illness, individuals with certain health office or options are presented in the 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.



# BUFFET DINNER CONTROLLER

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

# SALADS SELECT ONE

### DRESSINGS:

BALSAMIC VINAIGRETTE

HONEY MUSTARD

RANCH

BLUE CHEESE

CAESAR

ORANGE GINGER

# CAESAR

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

# BO'S HOUSE

AVOCADO, CUCUMBER, TOMATOES, CELERY, RED ONION, HOUSE BAKED CROUTONS, ROMAINE & BABY ARUGULA WITH CHOICE OF DRESSING

# ASIAN TUNA SUNSET\*

SLICED SESAME SEARED AHI TUNA, AVOCADO, MANDARIN ORANGES, CARROTS, RED ONION,
TOASTED ALMONDS, FRIED WONTON STRIPS, SCALLIONS, MIXED GREENS & ORANGE GINGER DRESSING
ADD \*2 PER PERSON

# ENTRÉES SELECT TWO INCLUDES: ASSORTED DINNER ROLLS & BUTTER

# GRILLED CARIBBEAN JERK CHICKEN BREAST

SERVED WITH MANGO SALSA

### LEMON HERB CHICKEN BREAST

MARINATED IN LEMON HERB SEASONING

### PORK CARNITAS

MOJO FRIED PORK SERVED WITH PICKLED RED ONION

# RIGATONI & MEATBALLS

HOMEMADE MARINARA SAUCE PARMESAN & BASIL

# MAHI-MAHI

### GRILLED OR BLACKENED

SERVED WITH MANGO SALSA ADD \$4 PER PERSON

# FRIED GULF SHRIMP

SWEET THAI CHILI SAUCE
ADD \*5 PER PERSON

# CHURRASCO STEAK

CHIMICHURRI SAUCE
ADD \*7 PER PERSON

# LOBSTER MAC & CHEESE

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

ADD 12 PER PERSON

# CATCH OF THE DAY

GRILLED OR BLACKENED

SERVED WITH MANGO SALSA
ADD MP PER PERSON

# DINNER BUFFET CONTINUES ON NEXT PAGE --->

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# BUFFET DINNER CONTROLL OF PAGE 3

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 • 575 PER GUEST

# SIDES SELECT TWO

GARLIC MASHED POTATOES
BLACK BEANS RICE
SAUTÉED BRUSSELS SPROUTS
SAUTÉED GREEN BEANS
SWEET PLANTAINS
WHITE CHEDDAR MAC & CHEESE
SEASONED FRIES

# DESSERT PLATTER SELECT ONE

COOKIE & BROWNIE PLATTER

ASSORTED VARIETY

SEASONAL FRUIT PLATTER

FRESH CUT SEASONAL FRUIT
ADD \*2 PER PERSON





# 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 • BUD LIGHT: BLACK CHERRY • NÜTRL VODKA: WATERMELON CORONA: CITRUS LIME | WATERMELON LIME | SPICY PINEAPPLE | MANDARIN STARFRUIT TRULY: MIXED BERRY | STRAWBERRY LEMONADE ONDA TEQUILA: BLOOD ORANGE • TWISTED TEA: ORIGINAL

# DOMESTIC BEERS

BO'S BREW PALE ALE · BUDWEISER · BUD LIGHT · MILLER LITE COORS LIGHT · MICHELOB ULTRA · BLUE MOON · SAMUEL ADAMS ANGRY ORCHARD HARD CIDER · YUENGLING · GOOSE ISLAND IPA

### IMPORT BEERS

STELLA ARTOIS · HEINEKEN · HEINEKEN LIGHT CORONA EXTRA · CORONA LIGHT · MODELO NEGRA

# 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 · BOMBAY ORIGINAL 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 · GREY GOOSE VODKA · KETEL ONE VODKA
BOMBAY SAPPHIRE GIN · BACARDI SUPERIOR RUM · MYERS'S RUM
CAPTAIN MORGAN RUM · PATRON 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

MASO CANALI PINOT GRIGIO · HESS 'SHIRTAIL RANCHES' CHARDONNAY · FLEUR DE MER ROSE
MEIOMI PINOT NOIR · LOUIS M. MARTINI 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 6 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 6 single malts sold separately.



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HAVE SOMETHING DIFFERENT IN MIND? WE CAN CUSTOMIZE A PACKAGE TO SUIT YOUR NEEDS.

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