

# 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

PARMESAN & 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 oysters. if you have a chronic illness of the liver, stomach or 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.



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

# BUFFET DINNER CONT'D PAGE 2

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 \$6 PER PERSON

DINNER BUFFET 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 or 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.



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

# BUFFET DINNER

CONT'D  
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 • \$75 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

\*NOTICE: consumer information. there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach or 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.



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