

boca

PRIVATE EVENT GUIDE

Our Spaces

At Boca, we believe that every special occasion begins with exceptional food and heartfelt hospitality. From intimate gatherings to full size celebrations, Boca's team will curate the perfect experience just for you.

The Magnolia Room

Overlooking Park Avenue, The Magnolia Room seats up to 32 guests privately and offers audio video amenities.



The Cypress Room

With an upbeat, yet relaxed and cozy vibe, The Cypress Room seats 52 guests in a semi private atmosphere. The space can also accommodate larger groups for cocktail receptions.



Boca Winter Park

The Citrus Room

Lake Mary's newest destination for private events : The Citrus Room, offers an intimate dining experience for up to 32 guests

Perfect for social gatherings, corporate events and unforgettable special occasions.

Host your next event in a warm, stylish setting with Boca's signature service and chef-driven, seasonal cuisine.



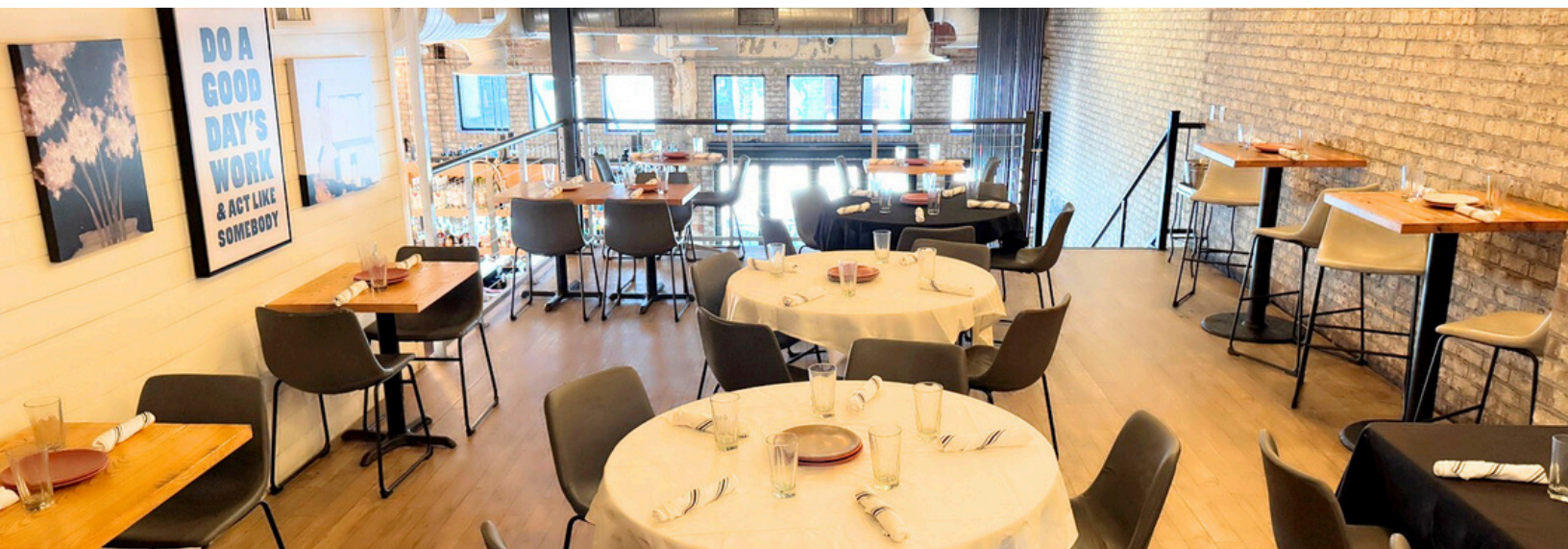
Boca Lake Mary

The Mezzanine Room

Located in the heart of Downtown Sarasota, The Mezzanine offers a cozy, industrial farmhouse vibe with the food you crave.

Perched above the main floor, this semi-secluded venue accommodates 45 guests.

A warm and welcoming atmosphere that is ideal for both social and business events.



Boca Sarasota

Lunch

STARTERS • SELECT 3

Served Family Style

FRIED GREEN TOMATOES
pimento cheese, tomato jam, bacon

AHI TUNA CRISPS*
sushi-grade #1 yellowfin tuna, thai chili slaw,
wonton crisps, citrus soy, cilantro

ZUCCHINI FRIES
green goddess dressing

LOBSTER WONTONS
cream cheese, scallions, citrus soy glaze
dipping sauce

BRUSSEL SPROUTS
crispy fried, bourbon-maple butter

CRISPY CALAMARI
fried pickled onions, lemon, arrabbiata
sauce, garlic aioli

CHEESY CORN FRITTERS
mozzarella, roasted corn, poblano
peppers, herbed aioli

DESSERTS • SELECT 2

PEANUT BUTTER PIE
peanut butter mousse, chocolate ganache,
oreo cookie crust, toasted meringue, peanut
butter powder 11

CARAMELIZED APPLE CAKE
whipped brown butter, vanilla anglaise, apple
cider caramel, oatmeal crumble 11

ORANGE CRÈME BRÛLÉE
vanilla orange custard, caramelized sugar,
vanilla wafer

DOUGHNUT HOLES
nutella, raspberry sauce, salted caramel

TWO COURSES • 38 PER PERSON
THREE COURSES • 52 PER PERSON

Includes soft drinks, iced tea and coffee

ENTRÉES • SELECT 4

BRIE & APPLE FLATBREAD
brie, granny smith apples, roasted chicken, sweet bbq aioli,
pickled red onions

THE PIG AND THE BEE FLATBREAD
prosciutto, chorizo, soppressata, ham, onion jam, mozzarella,
hot honey drizzle

CHOPPED SALAD
romaine, red onions, garbanzo beans, cucumbers, cherry tomatoes,
kalamata olives, bleu cheese, red wine vinaigrette 16

BEET & CITRUS
baby kale, roasted beets, goat cheese, pickled red onion, fig, orange,
dill vinaigrette, pistachio

OMG BURGER*
100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled
onions, tomato, sweet relish aioli, house cut sea salt fries or
couscous salad

BOCA CUBANO SANDWICH
smoked ham, pork and soppressata, sweet onions, pickles,
gruyère cheese, mustard aioli, sea salt house-cut or couscous salad

CHICKEN SANDWICH
grilled chicken, bleu cheese, bibb lettuce, tomato, pickled onion,
honey sriracha, sea salt house-cut fries or couscous salad

BRAISED PORK TACOS
mojo-braised pork, pickled cabbage, avocado aioli, corn tortillas,
street corn skillet

SHRIMP & GRITS
sautéed shrimp, andouille sausage, red peppers, creamy grits,
cajun sauce

SEARED SALMON
roasted delicata squash, sautéed baby kale, pepitas,
whole grain mustard agrodolce

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

Dinner

SALAD

GUEST CHOICE OF:

CAESAR

romaine, frisée, caesar dressing, parmesan crisps, crispy capers, grilled lemon

BIBB SALAD

bibb lettuce, four herb blend, heirloom tomatoes, red onion, cucumber, red wine vinaigrette

DESSERTS • SELECT 2

PEANUT BUTTER PIE

peanut butter mousse, chocolate ganache, oreo cookie crust, toasted meringue, peanut butter powder 11

CARAMELIZED APPLE CAKE

whipped brown butter, vanilla anglaise, apple cider caramel, oatmeal crumble 11

ORANGE CRÈME BRÛLÉE

vanilla orange custard, caramelized sugar, vanilla wafer

DOUGHNUT HOLES

nutella, raspberry sauce, salted caramel

ENTRÉES • SELECT 4

SWEET POTATO GNOCCHI

oyster mushroom, garlic sage cream, parmesan, broccolini, butternut squash

MILANESE CHICKEN

crispy panko breaded chicken, tomato milanese sauce, arugula salad, radish, parmesan

PAPPARADELLE BOLOGNESE

providence cattle beef bolognese ragu, italian sausage, parmesan, garlic bread

SKIRT STEAK*

papas bravas, roasted vegetables, chimichurri

SCAMPI STYLE SEAFOOD PASTA

lobster, shrimp, mussels, sun-dried tomatoes, capers, lemon butter, extra virgin olive oil

SHRIMP & GRITS

smoked ham, pork and soppressata, sweet onions, pickles, gruyère cheese, mustard aioli, sea salt house-cut or couscous salad

SEARED SALMON

roasted delicata squash, sautéed baby kale, pepitas, whole grain mustard agrodolce

OMG BURGER* 100%

pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, sea salt house-cut fries or couscous salad

CLASSIC MEATLOAF

whipped potatoes, green beans, mushroom gravy

TWO COURSES • 52 PER PERSON
THREE COURSES • 62 PER PERSON

Includes soft drinks, iced tea and coffee

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Brunch

STARTERS • SELECT 3

Served Family Style

DOUGHNUT HOLES

nutella, raspberry sauce, salted caramel

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon

ZUCCHINI FRIES

green goddess dressing

LOBSTER WONTONS

cream cheese, scallions, citrus soy glaze
dipping sauce

BRUSSEL SPROUTS

crispy fried, bourbon-maple butter

CHEESY CORN FRITTERS

mozzarella, roasted corn, poblano
peppers, herbed aioli

44 PER PERSON

Includes soft drinks, iced tea and coffee

Bottomless Mimosas

29 PER PERSON - 2 HOURS

sparkling wine served with a flight of fresh
fruit juices to create your own incredible
mimosas. choose from orange, mango,
passion fruit & seasonal juices

Spritz Tree

6 COCKTAILS FOR 59 OR 8 COCKTAILS FOR 79

our choice of aperol spritz, limoncello spritz,
butterfly elderflower, hibiscus grapefruit

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ENTRÉES • SELECT 4

ONE EYE WAKE-UP FLATBREAD

sausage gravy, cheddar, bacon, mozzarella, spinach chiffonade,
caramelized onion, fried egg, black sea salt

FARMHOUSE BREAKFAST

two eggs, bacon, sausage, toast, breakfast potatoes or fresh fruit

LEMON RICOTTA PANCAKES

blueberries, lemon curd, maple syrup

CHICKEN & WAFFLES

crispy chicken thigh, belgian sugar pearl waffles, sausage gravy,
maple syrup

HOUSE-CURED SALMON LOX*

herbed cream cheese, pickles, fried capers, pickled onion, boiled egg,
everything bagel

CHOPPED SALAD

romaine, red onions, garbanzo beans, cucumbers, cherry tomatoes,
kalamata olives, bleu cheese, red wine vinaigrette

KNIFE & FORK BREAKFAST SANDWICH

warm biscuit, over medium egg, white cheddar, bacon, mornay sauce,
breakfast potatoes or fresh fruit

OMG BURGER*

100% pasture-raised beef, bibb lettuce, aged white cheddar, pickled
onions, tomato, sweet relish aioli, sea salt house-cut fries or
couscous salad

BRAISED PORK TACOS

mojo-braised pork, pickled cabbage, avocado aioli, corn tortillas,
street corn skillet

AVOCADO TOAST

avocado, citrus, pickled red onion, radish, hot honey, sourdough,
arugula salad 11

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may increase your risk of foodborne illness.

Hors d'oeuvres

Reception or Family Style

FRIED GREEN TOMATOES

pimento cheese, tomato jam, bacon - \$3 ea

AHI TUNA CRISPS*

sushi-grade #1 yellowfin tuna, thai chili slaw, wonton crisps, citrus soy, cilantro - \$3.50 ea

LOBSTER WONTONS

cream cheese, scallions, citrus soy glaze dipping sauce - \$3 ea

CHEESY CORN FRITTERS

mozzarella, roasted corn, poblano peppers, herbed aioli - \$3 ea

BOCA BOARD

cured meat, artisan cheese, house-pickled vegetables, seasonal chutney, olive tapenade, lavash, crostini - \$8 per person

ZUCCHINI FRIES

green goddess dressing - \$3 per person

BRUSSELS SPROUTS

crispy, fried, bourbon-maple butter - \$3 per person

CRISPY CALAMARI

fried pickled onions, lemon, arrabbiata sauce, garlic aioli - \$4 per person

GRANDMA'S FLATBREAD

crushed tomato marinara, mozzarella, oregano, basil, parmesan cheese \$18 ea

BRIE & APPLE FLATBREAD

brie, granny smith apples, roasted chicken, sweet bbq aioli, pickled red onions \$18 ea

THE PIG & THE BEE FLATBREAD

prosciutto, chorizo, soppressata, ham, onion jam, mozzarella, hot honey drizzle \$19.5 ea

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