



BUFFET DINNER

our buffet-style menu is designed to make planning your menu quick and simple with a variety of options to please all your guests

30 GUEST MINIMUM • \$60 PER GUEST



SALADS SELECT ONE

DRESSINGS...

CREAMY ITALIAN • RANCH • CAESAR • BALSAMIC VINAIGRETTE

BO'S HOUSE

avocado, cucumber, tomato, celery, red onion, house-baked croutons, romaine & baby arugula with choice of dressing

OUR TRADITIONAL CAESAR

shaved aged parmesan & house-baked croutons tossed in creamy caesar dressing

ENTRÉES SELECT THREE

LEMON PEPPER CHICKEN

grilled chicken breast seasoned with lemon & freshly ground pepper served with a creamy lemon sauce

GRILLED ROSEMARY & GARLIC CHICKEN

grilled chicken breast marinated in rosemary, garlic & olive oil

BOURBON CHICKEN

bourbon glazed with sesame seeds

CHICKEN MARSALA

marsala reduction sauce with mushrooms

BBQ RIBS

succulent dry-rubbed, fall-off-the-bone tender ribs, slow roasted with bbq sauce

LOBSTER MAC 'N' CHEESE

creamy mac 'n' cheese topped with maine lobster, parmesan cheese & herb butter panko | add \$10 per person

CHURRASCO STEAK

sliced with chimichurri sauce | add \$10 per person

SALMON: BLACKENED, GRILLED OR ASIAN GLAZED

blackened: cajun spice blend

grilled: topped with herb-butter & lemon

asian glazed: teriyaki ginger glaze

RIGATONI

choice of: primavera • meatball • chicken

choice of sauce: olive oil • alfredo • marinara

SIDES SELECT TWO

CHEF'S VEGETABLE • GARLIC MASHED POTATOES • FRIES • MAC 'N' CHEESE • BLACK BEANS & RICE

DESSERTS SELECT ONE

COOKIES & BROWNIES PLATTER • SEASONAL FRUIT PLATTER

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. \$2000 minimum spend required.