



PARTIES & EVENTS

FORT LAUDERDALE

3115 NE 32ND AVENUE, FORT LAUDERDALE, FL 33308 • (954) 900-5584 • BOKAMPERS.COM

NETWORKING EVENTS • BUSINESS LUNCHEONS & DINNERS • ANNIVERSARIES • GRADUATIONS • RETIREMENTS • BABY SHOWERS • WEDDING REHEARSALS
FORT LAUDERDALE • BOKAMPER'S SPORTS BAR & GRILL • FORT LAUDERDALE • BOKAMPER'S SPORTS BAR & GRILL • FORT LAUDERDALE • BOKAMPER'S S
HAPPY HOUR MIXERS • BIRTHDAYS • REUNIONS • ENGAGEMENTS • CHARITY & FUNDRAISERS • MEETINGS • WATCH PARTIES • HOLIDAY PARTIES • TOURNAME



COCKTAIL RECEPTION

our cocktail reception menu allows you to personalize your menu selection to best accommodate your party needs
each appetizer is specially prepared & served buffet style
25 GUEST MINIMUM



APPETIZERS • APPETIZERS • APPETIZERS • APPETIZERS

SERVED BUFFET STYLE

CHOICE OF: THREE [3] ITEMS \$30 PER PERSON • FOUR [4] ITEMS \$36 PER PERSON • FIVE [5] ITEMS \$42 PER PERSON

BO'S ULTIMATE CHEESEBURGER SLIDER

aged wisconsin cheddar, pickles & our signature burger sauce

CRISPY CHICKEN SLIDERS

spicy mayonnaise, lettuce & pickles

CHICKEN TENDERS

honey mustard & bbq sauce

BO'S BANGIN' JUMBO SHRIMP

butterfly fried shrimp & toasted sesame seeds.
served with ranch

LOADED POTATO SKINS

bacon, cheese sour cream & chives

MAC & CHEESE BALLS

parma rosa sauce & shaved aged parmesan

KIMBERLY'S GRILLED CHICKEN QUESADILLA

guacamole, pico de gallo & sour cream

VEGGIE QUESADILLA

sautéed peppers, onions & mushrooms, guacamole,
pico de gallo & sour cream

BUFFALO CAULIFLOWER

spicy battered. served with ranch

VEGETABLE SPRING ROLLS

sweet thai chili sauce

WINGS • WINGS • WINGS • WINGS

BO'S SIGNATURE WINGS

bo's killer b wings tossed in a combination of medium, bbq & garlic sauces then grilled to perfection. served with blue cheese & celery

\$95 per order [50 pieces]

WING SAUCES & RUBS...

TABAÑERO XXX • TABAÑERO HOT • TABAÑERO MEDIUM

TABAÑERO SWEET SRIRACHA • TABAÑERO KEY LIME HABANERO • TABAÑERO MILD • LEMON PEPPER DRY RUB • TABAÑERO ASIAN CITUS BBQ • TABAÑERO HONEY BBQ

KILLER B WINGS YOUR WAY

choice of sauce or rub. served with blue cheese & celery

\$89 per order [50 pieces]

CRISPY BREADED BONELESS WINGS

choice of sauce or rub. served with blue cheese & celery

\$89 per order [100 pieces]

DIPS • PLATTERS & DIPS • PLATTERS & DIPS

SMOKED FISH DIP

sliced jalapeños & tortilla chips

\$150 per order [serves 25-30 guests]

SPINACH & ARTICHOKE DIP

tortilla chips

\$150 per order [serves 25-30 guests]

MEDITERRANEAN PLATTER

hummus, tzatziki, olives, vegetables & crackers

\$150 per order [serves 25-30 guests]

FRUIT & CHEESE PLATTER

assorted cheeses paired with fresh cut seasonal fruit

\$199 per order [serves 25-30 guests] **ADD CHARCUTERIE +\$5 per person**

SEASONAL VEGETABLE PLATTER

ranch dipping sauce

\$129 per order [serves 25-30 guests]

COOKIES & BROWNIES PLATTER

assorted

\$150 per order [serves 25-30 guests]

SUSHI • SUSHI • SUSHI • SUSHI

SUSHI BOAT

SERVED WITH WASABI, GINGER & SOY SAUCE

rolls: spicy tuna, california, j.b, salmon, shrimp tempura • sushi: salmon, hamachi, shrimp, wahoo

sashimi: salmon, hamachi, tuna, wahoo

\$180 per order [serves 8-12 guests]

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. \$1500 minimum spend required.



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

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.



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 • 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:
\$27 PER PERSON FOR 2 HOURS
\$10 PER PERSON ADDITIONAL HOUR
DRINK TICKET:
\$10 PER TICKET

SPIKED SELTZERS

high noon: pineapple | peach | watermelon
high noon tequila: lime
NÜTRL vodka: watermelon

DOMESTIC BEERS

bo's brew pale ale • budweiser • bud light
michelob ultra • samuel adams • kona big wave golden ale

IMPORT BEERS

corona extra • heineken • heineken silver • heineken silver 0.0 [non alcoholic]
stella artois • stella artois 0.0 [NON ALCOHOLIC]

HOUSE WINES

pinot grigio • chardonnay • rosé • cabernet sauvignon

SILVER

OPEN BAR PACKAGE:
\$35 PER PERSON FOR 2 HOURS
\$12 PER PERSON ADDITIONAL HOUR
DRINK TICKET:
\$12 PER TICKET

PREMIUM LIQUOR

new amsterdam vodka • new amsterdam 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]

GOLD

OPEN BAR PACKAGE:
\$45 PER PERSON FOR 2 HOURS
\$15 PER PERSON ADDITIONAL HOUR
DRINK TICKET:
\$15 PER TICKET

SUPER PREMIUM LIQUOR

tito's handmade vodka • ketel one vodka • hendrick's gin
herradura blanco tequila • don julio silver tequila
flor de caña rum • captain morgan spiced rum
tullamore d.e.w. irish whiskey • seagram's 7 crown whiskey
crown royal canadian whiskey • jack daniel's old no.7 whiskey

CRAFT BEERS

bo's brew pale ale by saltwater brewery • jai alai ipa by cigar city
sandbar sunday by islamorada beer company • screamin' reels ipa by saltwater brewery

PREMIUM WINES

lamarca prosecco • whitehaven sauvignon blanc • maso canali pinot grigio
clos du bois chardonnay • fleur de mer rosé
talbott 'kali hart' pinot noir • alamos malbec • franciscan 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 & 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.



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 • 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].

NON-ALCOHOLIC BEVERAGE PACKAGE

UNLIMITED

sodas • iced tea • lemonade • hot tea • coffee

^{*}6 per person

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 & 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, Johnnie walker blue label & single malts sold separately.