



TEAM PLATTERS

our team platter 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 CAN BE SERVED PASSED OR 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

MAC & CHEESE BALLS

parma rosa sauce & shaved aged parmesan

CHICKEN TENDERS

honey mustard & bbq sauce

BO'S BANGIN' JUMBO SHRIMP

ranch & toasted sesame seeds

SOUTHWEST CHICKEN EGGROLLS

ranch

MOZZARELLA STICKS

marinara & 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

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 HOT BUFFALO • TABAÑERO CURRY HABANERO

TABAÑERO MEDIUM BUFFALO • TABAÑERO SPICY AGAVE • TABAÑERO MILD BUFFALO • LEMON PEPPER DRY RUB • GARLIC PARMESAN • BBQ • HONEY BBQ • SWEET TERIYAKI

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

SMOKED FISH DIP

sliced jalapeños & tortilla chips

\$150 per order (serves 25-30 guests)

HASS AVOCADO GUACAMOLE & HOUSE PICO

tortilla chips

\$120 per order (serves 25-30 guests)

VEGETABLE PLATTER

ranch dipping sauce

\$129 per order (serves 25-30 guests)

SPINACH, BACON & ARTICHOKE DIP

red onion, cheddar jack cheese, sour cream
& crispy tortilla chips

\$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

SALADS • SALADS • SALADS

OUR TRADITIONAL CAESAR

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

\$6 per person

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

\$6 per person

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)

DESSERT • DESSERT • DESSERT

COOKIES & BROWNIES assorted **\$4 per person**

CHOCOLATE CAKE **\$8 per person**

FLORIDA KEY LIME PIE **\$8 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. \$1500 minimum spend required.