



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
includes unlimited non-alcoholic beverages
30 GUEST MINIMUM • \$39.99 PER GUEST



SALADS SELECT ONE

DRESSINGS... CREAMY ITALIAN • RANCH • HONEY DIJON • CAESAR • BLUE CHEESE • BALSAMIC VINAIGRETTE • HONEY LIME VINAIGRETTE • CITRUS 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

CITRUS SHRIMP & AVOCADO

mango, cucumber, tomato, romaine & arugula served with honey lime dressing | add \$6.99 per person

ENTRÉES SELECT THREE

LEMON PEPPER CHICKEN

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

CHICKEN PARMESAN

panko crusted chicken topped with marinara sauce, mozzarella & provolone cheese

BBQ RIBS

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

GRILLED NEW YORK STRIP STEAK

sliced | add \$9.99 per person

RIGATONI & MEABALLS

rigatoni pasta, homemade meatballs, parma rosa sauce & parmesan

GRILLED MAHI-MAHI

topped with garlic-butter sauce | add \$4.99 per person

GRILLED SALMON

topped with herb-butter & lemon | add \$4.99 per person

TACO BAR: CHICKEN OR BEEF

flour tortillas, guacamole, pico de gallo, lettuce, sour cream & shredded jack cheese

PASTA PRIMAVERA [VEGETARIAN]

rigatoni pasta, broccoli, tomato, zucchini, peppers, onion, garlic & olive oil

SIDES SELECT TWO

CHEF'S VEGETABLE • GARLIC MASHED POTATOES • FRIES • ONION RINGS • BLACK BEANS & RICE

DESSERTS SELECT ONE

COOKIES & BROWNIES
assorted variety

CHOCOLATE CAKE
add \$4.99 per person

FLORIDA KEY LIME PIE
add \$4.99 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-4.01(9), 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.