

PRIVATE EVENT PACKAGES



\$30PP

(Plus Tax & 20% Gratuity)

“Select 1 Item of Each”

APPETIZER/SALAD

- **CAESAR:** Classic Style hearts of romaine, herb croutons, parmigiano-reggiano
- **GARDEN:** Artisanal greens, tomatoes, cucumbers, olives

ENTRÉE

- **PENNE ALLA VODKA:** Shallots, tomatoes in cream sauce
- **CHICKEN CAMPAGNOLA:** Sautéed chicken, sausage, onion, cherry & peppers
- **STRIP STEAK:** With assorted roasted vegetables & roasted potatoes
- **PAN SEARED SALMON:** Olives, capers, tomatoes, assorted roasted vegetables & roasted potatoes

COFFEE

AMERICAN COFFEE OR TEA

DESSERT

Not Included!

ADD A DESSERT PLUS \$5PP



\$45PP

(Plus Tax & 20% Gratuity)

“Select 1 Item of Each”

APPETIZER/SALAD

- **CAESAR:** Classic Style hearts of romaine, herb croutons, parmigiano-reggiano
- **GARDEN:** Artisanal greens, tomatoes, cucumbers, olives

PASTA

- **PENNE ALLA VODKA:** Shallots, tomatoes in cream sauce
- **PENNE RAGU:** Tomatoes, garlic, herbs and onions slow cooked meat sauce

ENTREE

- **CHICKEN CAMPAGNOLA:** Sautéed chicken, sausage, onion, cherry & peppers
- **STRIP STEAK:** With assorted roasted vegetables & potatoes
- **BRANZINO:** Grilled European Sea Bass, served over assorted roasted vegetables & roasted potatoes
- **PORK CHOPS:** Grilled & topped with pepper and onion & roasted potatoes

DESSERT

TIRAMISU:

Mascarpone Custard Layered with Whipped Cream and Rum over Soaked Espresso Lady Fingers

COFFEE

AMERICAN COFFEE OR TEA



\$55PP

(Plus Tax & 20% Gratuity)

“Select 1 Item of Each”

APPETIZER/SALAD

- **CAESAR:** Classic Style hearts of romaine, herb croutons, parmigiano-reggiano
- **GARDEN:** Artisanal greens, tomatoes, cucumbers, olives
- **CRISPY CALAMARI:** Lightly fried served with tomato sauce

- **BRUSSELS SPROUTS:** Roasted & drizzled with truffle infused honey, toasted almonds

PASTA

- **PENNE ALLA VODKA:** Shallots, tomatoes in cream sauce
- **PENNE RAGU:** Tomatoes, garlic, herbs and onions slow cooked meat sauce

ENTREE

- **PORK TENDERLOIN SALTIMBOCA:** Topped with spinach, prosciutto and demi-glace sauce & assorted roasted vegetables & roasted potatoes
- **CHICKEN CAMPAGNOLA:** Sautéed chicken, sausage, onion, cherry & peppers
- **LAMB CHOPS:** Grilled with a balsamic drizzle, assorted roasted vegetables & roasted potatoes
- **STRIP STEAK:** With assorted roasted vegetables & roasted potatoes
- **PAN SEARED SALMON:** Olives, capers, tomatoes, assorted roasted vegetables & roasted potatoes

DESSERT

NEW YORK CHEESE CAKE:

Sponge Cake Crust, Cream Cheese and Vanilla Extract

TIRAMISU:

Mascarpone Custard Layered with Whipped Cream and Rum over Soaked Espresso Lady Fingers

COFFEE

AMERICAN COFFEE OR TEA



203-557-0720

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43 Main Street, Westport, CT, 06880

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* BEVERAGES (2hrs)

- **Beer & Wine: \$25**
- **Beer, Wine & House Liquor: \$35**

COCKTAILS AND HORS D'OEUVRES PACKAGE

(Plus Tax & 20% Gratuity)

This is a list of pass around hors d'oeuvres that we can offer during your cocktail party.

This is priced by the dozen; please select up to 10

Cold

- Tuna tartar over endive leaf \$36.00
- Guacamole over endive leaf \$36.00
- Beet and goat cheese crostini \$30.00
- Fresh mozzarella, basil, tomato, skewer \$30.00
- Fig bruschetta: goat cheese, figs puree, honey, walnuts \$30.00
- Shrimp cocktail \$42.00
- Marinated salmon with Tzatziki sauce over blini \$42.00
- Bruschetta: tomato, onion and basil with olive oil over toast \$30.00

Warm

- Pigs in a blanket with mustard dipping \$30.00
- Scallops wrapped with bacon \$42.00
- Crab cake with Tzatziki sauce \$42.00
- Grilled lamb chops with mustard sauce dip \$66.00
- Meatballs with tomato marinara dip \$39.00
- Stuffed mushroom \$36.00
- Grilled chicken skewer with peppers and onions \$36.00
- Grilled pork Souvlaki skewer: pork marinated with garlic, oregano, peppers and lemon \$42.00

We can also do buffet style:

- Cheese tray with crackers and fruit for 20 people \$80
- Cold cut tray for 20 people \$80
- Crudités platter with dill dip sauce for 20 people \$70

Pizza choice:

- Margherita \$13
Roasted tomato, local mozzarella, basil
- Picante \$15
Tomato, hot sausage, red pepper infused
- Clam \$16
Chopped clams, garlic infused olive oil
- Shrimp avocado \$18
Arugula and roasted tomatoes
- Balsamico \$15
Chicken, caramelized onions and balsamic reduction
- Cauliflower \$17
Oven roasted cauliflower, burrata, truffle oil drizzle