



BOCA
BISTRO

STATIONS MENU

Minimum 35 guests
Priced per person
Choose 5 or Choose 8

CHARCUTERIE BOARD

Chef's selections

STUFFED DATES

Dates stuffed with valdeon and marcona almonds, wrapped in bacon, cider glaze (GF)

FARM BREAD & TOMATO

Grilled farm bread, tomato sauce, cherry tomatoes, olive oil (V)

HAM CROQUETTES

Serrano ham fritters, manchego cheese

SHISHITO PEPPERS

Blistered shishito peppers (V)

SHRIMP SKEWERS

FRIED POTATOES

Fried potatoes, salsa brava, garlic aioli (V)

DEVILED EGGS

Creamy deviled eggs with paprika, crispy bacon, pickled red onion, chives, garlic aioli (GF)

FRIED ARTICHOKE

Lightly breaded, deep-fried, white truffle oil, Idiazabal cheese, horseradish aioli (V)

SWEET POTATO QUINOA CAKE

Sweet potato quinoa cakes with Manchego cheese, tomato jam, sumac yogurt (V)

STEAK ON CROSTINI

Thinly sliced steak on a crostini with horseradish aioli, fried onions

KALE SALAD

Chopped kale, apple, dried cranberries, Marcona almonds, lime juice, Marcona almond vinaigrette (V, GF)

CHEF-SELECTED DESSERT BOARDS