



Mitzvah Packages

Package Includes the Following:

- Boca Brand Signature Four Hour Open Bar
- (5) Butler Passed Hors D'oeuvres
- (1) Display
- (1) Bartender for every (100) guests
- (1) Teen Bartender
- Overnight Accommodations for the Family on the night of the Mitzvah with a (\$5,000.00) F&B Minimum
- Discount Welcome Bag Delivery of \$3.00++ per room
- Special Group Room Rates for Your Family & Friends
- Wood Dance Floor
- In House Tables, Chairs, Glassware, Silverware & China
- Complimentary self-parking
- Specialty Vendor Recommendations
- Marriott Event Planner Points for Your Food & Beverage
- Banquet Chairs
- Challah & Kosher Wine

A Minimum of (2) Security Officers are required for (30) kids or more

There is a 25% service charge and a 7% sales tax



BUFFET

please select one (1)

mediterranean table

hummus, tabouli, baba ghannoush, olives, feta cheese

falafel, pita bread, tzatziki sauce

imported & domestic cheese

sliced french breads, lavosh, crackers, fruitcaffeinated coffee & fine selection of teas garnish

harvest

crudité and specialty dips, spinach artichoke dip, pita chips, tri-color tortillas

antipasto

assorted cured meats, imported cheese, grilled balsamic vegetables, pepperoncini, assorted olives bread, flatbread crackers

SELECTION OF GOURMET INSPIRED HOT & CHILLED

HORS D'OEUVRES

please select five (5)

HOT

- sesame/teriyaki chicken, orange-ginger drizzle
- mini filet mignon topped potato pancakes, horseradish cream
- chimichurri beef satay
- vegetable spring roll, plum sauce
- brie & raspberry phyllo purses
- mini chicken tacos
- key west crab cakes, spicy rémoulade
- coconut shrimp, ginger jam drizzle
- lamb chops
- bacon wrapped chicken lollipops
- mozzarella sticks
- frank en croute

CHILLED

- caprese skewers
- smoked salmon, marble rye crostini, dill pesto
- chicken caesar bites
- deviled eggs

SALAD

assorted rolls & butter included

please select one (1)

- mixed field greens, with balsamic vinaigrette & ranch dressing
- caesar salad with romaine, asiago, garlic croutons & classic caesar dressing

ENTREES

please select two (2)

- herb roasted chicken breast
- lemon grilled salmon
- braised beef in red wine demi glaze

ACCOMPANIMENTS

please select two (2)

- seasonal medley of vegetables
- broccolini and carrots
- whipped potatoes
- roasted yukon potatoes
- jasmine rice
- mac and cheese

DESSERT

chef choice of assorted pastries
fresh brewed regular, d

\$125.00 per adult

There is a 25% service charge and a 7% sales tax



ACTION STATIONS

RECEPTION

boca brand signature four hour open bar including champagne toast

RECEPTION DISPLAY

please select one (1)

mediterranean table

hummus, tabouli, baba gannoush, olives, feta cheese

falafel, pita bread, tzatziki sauce

imported & domestic cheese

sliced french breads, lavosh, crackers, fruit garnish

harvest

crudité and specialty dips, spinach

artichoke dip, pita chips, tri-color tortillas

antipasto

assorted cured meats, imported cheese, grilled balsamic vegetables, pepperoncini, assorted olives bread, flatbread crackers

SELECTION OF GOURMET INSPIRED HOT & CHILLED

HORS D'OEUVRES

please select five (5)

- caprese skewers
- smoked salmon, marble rye crostini, dill pesto
- chicken caesar bites
- deviled eggs

HOT

- sesame/teriyaki chicken, orange-ginger drizzle
- mini filet mignon topped potato pancakes, horseradish cream
- chimichurri beef satay
- vegetable spring roll, plum sauce
- brie & raspberry phyllo purses
- mini chicken tacos
- key west crab cakes, spicy rémoulade
- coconut shrimp, ginger jam drizzle
- lamb chops
- bacon wrapped chicken lollipops
- mozzarella sticks
- frank en croute

Plated Salad

assorted rolls & butter included

please select one (1)

- mixed field greens, beets, goat cheese, pistachios, with balsamic vinaigrette
- caesar salad with romaine, asiago, garlic croutons & classic caesar dressing
- house salad with carrots, tomatoes, cucumbers with ranch dressing

CARVING STATION *chef attendant required*

please select one (1)

- herb roasted tom turkey, wellington atlantic salmon
- Tenderloin of beef with horseradish cream

Pasta Station*chef attendant required*

asiago cheese, miniature meatballs, crushed red pepper flakes, green peas, mushrooms, spinach, tomatoes & roasted garlic

- **select two (2)**
 - italian pastas rigatoni
 - tortellini, penne
 - rainbow farfalle
- **select two (2)**
 - house-made sauces classic Pomodoro
 - alfredo
 - traditional pesto
 - sun-dried tomato vodka
- **pasta station enhancements**
 - italian fennel sausage \$5
 - grilled chicken \$5
 - shrimp \$7

Asian Station*chef attendant required*

crushed red pepper flakes, green peas, mushrooms, baby corn, peppers, onions, water chestnuts, bean sprouts, hoison sauce, fried rice and white rice

- **enhancements**
 - teriyaki chicken \$5
 - shrimp \$7

DESSERT

Miniature Pastries

fresh brewed regular, decaffeinated coffee & fine selection of teas

\$135.00 per adult

\$60.00 per teen

There is a 25% service charge and a 7% sales tax



BEVERAGES

BOCA BRAND SIGNATURE FOUR HOUR OPEN BAR

smirnoff vodka, cruzan aged light rum, beefeater gin ,dewar's white label scotch, canadian club whiskey, jose cuervo especial gold tequila, jim bean budweiser, michelob ultra,corona, miller lite, amstel light,heineken, blue moon belgian white, samuel adams boston lager, local craft beer (Floridian)

\$10.00 per person for additional hour

Have a special request or looking for a special drink for your special day? We would be delighted to have you meet with our mixologist during your scheduled menu tasting to help find the perfect drink.

UPGRADE TO PREMIUM OPEN BAR \$17.00 per person

titto, captain morgan original spiced rum, Bacardi, tonqueray gin, johnnie walker red scotch makers mark bourbon, jack daniels whiskey, seagrams vo 1800 silver tequila, courvoisier vs cognac, hennessy cognac,

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