

BOCCACCIO'S

32123 Lindero Canyon Road, Suite 110
Westlake Village, CA 91361
Tel. 818.889.8300 Fax. 818.889.1415

To: _____ From: _____ Dinner Proposal –
Tel: _____ E-mail: _____

Guests: _____ Time: _____ Location: _____ Event: _____

Bar choose 1: hosted or non-hosted – House wine \$28.00 per 750 ml bottle
(for customer's own wine a corkage fee of \$18.00 per 750 ml bottle applies)

Appetizers Optional (prices are per person):

Bruschetta	\$5.00	Shrimp Cocktail	\$7.00
Spanakopita	\$5.50	Mini Crab Cakes	\$7.00
Spring Rolls	\$5.00	Peppered Beef Crostini	\$7.50
Teriyaki Chicken Skewers	\$5.50	Assorted Sushi	\$9.00
Fried Coconut Shrimp	\$7.00	Smoked Salmon Croquettes	\$5.50
Baby Lamb Chops	\$8.50	Seared Scallops with Mango Relish	\$6.00
Sausage Stuffed Mushroom Caps	\$6.00	Salmon Skewers	\$6.00
Fried Jumbo Shrimp	\$7.00		

Dinner includes Starter, Entrée, Dessert, and Beverage for \$62.00 per person.

Dinner with 3 hours beer & house wine is \$78.00 per person.

Dinner with 3 appetizers and 3 hours beer & house wine is \$90.00 per person.

Dinner with 3 appetizers and 3 hours hosted bar (beer – house wine - well & call drinks) \$98.00 per person.

****Plus 2% administration fee, prices do not include tax and gratuity***

Starter Selections - choose 1:

Seasonal Baby Greens- Caesar Salad – Arugula & Asian Pear Salad – Blue Wedge – Roasted Beet Salad –
Burrata Caprese – Roasted Beet Salad

Entrée Selections - choose 4:

Chicken or Veal Parmigiana – with linguini Pomodoro

Chicken Toscana – lightly battered chicken breast topped with asparagus and Swiss cheese,
white wine, lemon, and butter served with spinach risotto

Chicken Picatta - lemon, capers, and parsley with linguine pasta

Chicken Saltimbocca – topped with prosciutto & mozzarella with linguini, sage & brown butter

Grilled Marinated Salmon – grilled vegetable ragout, tomato caper beurre blanc

Salmon Siciliana – tomatoes, olives, onions, garlic, & capers

Chilean Sea Bass - pan seared, asparagus, roasted tomato, citrus butter

Striped Lobster Ravioli – black & white lobster ravioli with sherry cream sauce & sautéed shrimp

Linguini Pasta Supremo – with chicken, shrimp, Italian sausage, julienne vegetables, chili flakes, olive oil & garlic

Pan Seared Duck Breast – with an apricot reduction

Grilled Filet Mignon - roasted garlic bordelaise sauce

Grilled Rib-Eye - with black peppercorn sauce

Spaghetti Bolognese - slow braised ground veal and beef with spaghetti pasta

Eggplant Florentine (v)-breaded eggplant, mozzarella cheese, spinach & marinara sauce

Vegan Spinach & Mushroom Ravioli (v) – with arugula, garlic, and tomato sauce

Penne Primavera (v) - seasonal fresh vegetables olive oil & garlic sauce

Ziti Pasta All Norma (v) – eggplant, tomatoes, garlic, ricotta cheese

Dessert Selections - choose 1:

Cheesecake – Flourless Chocolate Cake – Tiramisu

Beverages: Coffee – Soda – Tea – Iced Tea

Reservations: All dates are available to anyone, until a deposit of \$500.00 is received.

Prices are subject to change without notice at any time. Emailed on: