

BOCCACCIO'S

32123 Lindero Canyon Road, Suite 110

Westlake Village, CA 91361

Tel. 818.889.8300 Fax. 818.889.1415

To: _____ From: _____ Lunch 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		

Luncheon includes starter, entrée, dessert & coffee, soda, or tea for \$38.00 per person or with 2 hours of House Wine, Beer, Champagne & Mimosas \$50.00 (or 3 hours \$54.00) per person.

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

Starter Selections choose 1:

Seasonal Baby Greens - Caesar Salad – Arugula & Asian Pear Salad
Blue Wedge Salad – Lobster Bisque – Soup du Jour

Entrée Selections choose 4:

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

Filet of Sole Meuniere- lemon beurre blanc sauce

Chicken Picatta- lemon, capers, and parsley

Chicken Florentine - spinach, cheese, and lemon beurre blanc sauce

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

Chicken Parmigiana- breaded, topped with mozzarella cheese, tomato sauce & linguini noodles

Cobb Salad - grilled chicken breast, mixed greens, tomato, eggs, bacon, avocado, blue cheese crumbles

Grilled Salmon & Chopped Grilled Vegetable Salad - balsamic & herb vinaigrette

Waldorf Grilled Chicken Breast Salad - mixed greens, apples, celery, candied pecans, grapes, gorgonzola cheese, tossed with a creamy balsamic

Quinoa Vegetable Salad (v) - grilled vegetables, beets, cranberries, raisins, olive oil & white balsamic

Petite Coho Salmon Picatta – with lemon, butter, white wine & capers

Striped Lobster Ravioli – sherry cream sauce, & sautéed shrimp

Penne Primavera (v) – penne pasta with seasonal vegetables, olive oil & garlic

Ziti Pasta (v)- mushrooms, broccoli & alfredo sauce

Vegan Spinach & Mushroom Ravioli (v) - arugula, garlic & tomato sauce

Angel Hair Pomodoro (v) – Roma tomatoes, garlic, basil, & marinara sauce

Eggplant Parmigiana(v) – breaded topped with mozzarella cheese, tomato sauce

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

Dessert - choose 1:

Cheesecake - Flourless Chocolate Cake – Tiramisu

Reservations: All dates are available to anyone, until a deposit of \$250.00 is received.

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