

BOCCACCIO'S

32123 Lindero Canyon Road, Suite 110

Westlake Village, CA 91361

Tel. 818.889.8300 Fax. 818.889.1415

To: _____ From: _____ Shower 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)

Premium Appetizers Optional (prices are per person):

Mini Crab Cakes	\$7.00	Shrimp Cocktail	\$7.00
Assorted Sushi	\$9.00	Peppered Beef Crostini	\$7.50
Fried Coconut Shrimp	\$7.00	Fried Jumbo Shrimp	\$7.00
Baby Lamb Chops	\$8.50	Seared Scallops with Mango Relish	\$6.00
Sausage Stuffed Mushroom Caps	\$6.00	Salmon Skewers	\$6.00

Luncheon includes appetizers, 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****

Appetizer (Passed or Plated) Selections choose 2:

Bruschetta - Spanakopita – Spring Rolls

Teriyaki Chicken Skewers – Smoked Salmon Croquettes

****Extra \$2.00 per person for premium appetizer substitution****

Entrée Selections choose 4:

Chopped Kitchen Sink Salad – baby greens, tomatoes, bacon, chicken breast, beets, onions, avocado, cucumbers, and balsamic

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

Chilled Poach Salmon – tomato & cucumber salad with dill sauce

Caesar Salad with Grilled Chicken – romaine lettuce, garlic croutons, shaved parmesan cheese** (Caesar Salad dressing made with raw eggs)

Seared Scallop Salad – baby spinach, mandarin oranges, onions, toasted almonds, and sherry vinaigrette

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

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

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

Dessert - choose 1:

Cheesecake - Flourless Chocolate Cake – Tiramisu

Beverages: Coffee – Soda – Tea – Iced Tea

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: