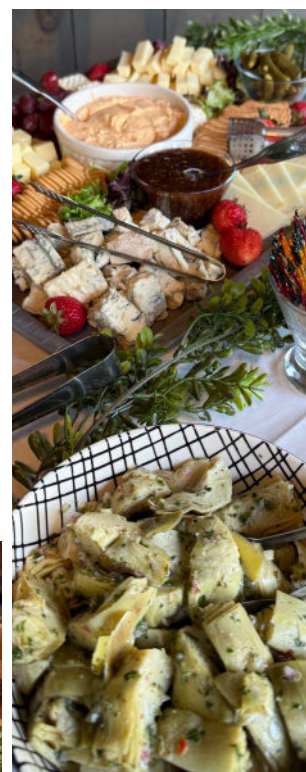




Private Events & Full Service Catering





FULL SERVICE CATERING

Experience an elegant event, at any location, with the event expertise of BOCCA.

With over 20 years of experience and hundreds of successful events, our professional catering team will take care of the details, so you can enjoy more time with your guests.

The quality of our freshly prepared foods and the service excellence our staff has become known for, will make your special event memorable.

We are a fully insured food and beverage caterer, specializing in weddings, showers, reunions, anniversaries, business events and more. We have the right equipment and expertise to cater outdoor tent receptions, businesses, family homes, local clubs, function halls and more.

RESERVING THE DATE AND DEPOSIT

To reserve your event date, a 10% deposit (minimum \$500) is required.

The deposit is non-refundable and will be applied to your final bill.

CONFIRMATION OF MEALS AND SERVICES

Initial menu selections, beverage service, expected guest count and event agenda should be completed 30 days prior to the event. Final arrangements, including guaranteed guest count, are due 7 days prior to the event. No individual guest cancellations are permitted after the final count is issued.

TAXES AND FEES

All food and liquor served are subject to 7% State/Local Meals Tax.

The House Catering fee* is billed per hour and will be included in your initial event estimate.

This fee covers expenses related to the event and is not a service charge or gratuity/tip for our employees.

*** The customer is responsible for any catering fees charged to BOCCA by outside venues..*

FINAL PAYMENT

Payment in full, based on the event estimate, is required 7 days prior to the event. We accept cash and authorized bank checks. No personal checks please.

Gift Cards cannot be used as payment for private functions or offsite catering.

A credit card is required for any subsequent charges incurred on the day of the event.

DINNERWARE OPTIONS

SEMI-FORMAL PACKAGE: Black heavy duty plastic coated dinner plates, dessert plates & coffee cups. Napkin roll-ups with black plastic forks, knives and spoons. \$5 pp

FORMAL PACKAGE: 10" china dinner plates, 6" bread plates, 7" dessert plates, water glasses, coffee cups, all necessary silverware, bread baskets, salt & pepper shakers and colored linen napkins. \$9 pp

WEDDING PACKAGE: 12" china dinner plates, 6" bread plates, 7" dessert plates, 6" cake plates, champagne flutes, coffee cups, water glasses, all necessary silverware, bread baskets, salt & pepper shakers, colored linen napkins. \$10 pp

TABLE LINEN:

We offer a wide variety of linen choices. Prices are determined based on individual event needs.

Prices are subject to change up to 5% annually. We are not responsible for typographic errors.



PRIVATE EVENTS



Private events are held in our beautifully appointed dining room Saturday's 11am - 3pm and in the backroom Sunday's (brunch menu only up to 40 guests) 10am - 2pm.

RESERVATIONS AND DEPOSITS

\$200 deposit is required to reserve the dining room for a private event. All deposits and additional payments are applied to the final bill. Deposits are non-refundable.

MENU SELECTION AND GUEST COUNT

Menu selection and final guest count are required one week prior to the event. Please address any specific dietary requests at this time, as we can customize your menu to accommodate most dietary restrictions including: gluten-free, vegan, vegetarian and dairy-free.

Please note: It is our policy, to ensure proper food handling. Bulk leftover food from the buffet may not be packaged "to go" or taken home, with the exception of desserts and the cake (if you have provided one).

FLOWERS AND DECORATIONS

You may supply your own flowers and other decorations, however, decorations cannot be affixed to the walls, doors, windows or lighting fixtures. Decorations that include a burning flame or confetti are prohibited. We reserve the right to refuse decorations deemed inappropriate. All decorations must be delivered, set-up and removed on the day of the event.

TAXES & FEES

20% House fee*, 7% Local/State meals tax and a room fee are applied directly to the final bill. *The room fee includes: tablecloths & linen napkins, one hour pre-function set-up, trash disposal and bartender. The House fee covers expenses related to the event and is not a service charge or gratuity/tip for event staff.*



PAYMENTS

All charges must be paid in full at the conclusion of the event. We accept cash for payment. No personal checks please. Gift Cards cannot be used as payment for private functions or offsite catering.





BAR & BEVERAGE SERVICES

We offer professional and responsible bartending for you and your guests.

All packages include liquor liability insurance, certified professional bartenders, assorted soft drinks, bottled water, ice, plastic cups, drink garnish and bar set-up, unless otherwise noted.

BOCCA does not allow alcoholic beverage to be served to anyone under the age of 21, in compliance with MA State Liquor Laws, and for a period not to exceed five hours at any single event. The event manager reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of the event.

CASH BAR *Cash Bar is billed to the guest, based on consumption*

We provide a full bar, including a diverse selection of beer, wine, mixers, and spirits. We offer both value and premium liquors as listed below. We will supply all necessary equipment, such as coolers, ice containers, bottle openers, corkscrews, stirrers, pourers, cocktail napkins and clear disposable cups.

\$7/per person set-up fee

OPEN BAR PACKAGES *billed per person, per hour, to the host*

VALUE LIQUOR ASSORTMENT

Svedka Vodka, J&B Scotch, Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Seagram's 7 Whiskey, Captain Morgan Rum, Cuervo Tradicional, Triple Sec, Choose 2 Domestic Beers, Choose 3 House Wines.

PREMIUM LIQUOR ASSORTMENT

Tito's Vodka, Stolichnizki, Maker's Mark Bourbon, Johnnie Walker Black, Jameson Whiskey, Malibu Rum, Goslings Rum, Captain Morgan Spiced Rum, Bombay Sapphire, Cuervo 1800, Grand Marnier, Bailey's Irish Cream, Kahlua, Rumchata, House Sangria (Traditional Red, White or Seasonal), Choose 4 Domestic/Imported Beers, Choose 4 House Wines.

BEER & WINE ASSORTMENT

House Sangria (Traditional Red, White or Seasonal), Choose 4 Domestic/Imported Beers, Choose 4 House Wines

NON ALCOHOL BAR

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Tonic Water, Club Soda, Bottled Water, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Milk

OPEN BAR PRICING PER HOUR - PER GUEST

	1 hr	2 hr	3 hrs	4 hrs	5 hrs
Value	\$17	\$20	\$23	\$26	\$29
Premium	\$23	\$26	\$29	\$32	\$35
Beer/Wine	\$14	\$17	\$20	\$23	\$26
Non-Alcohol	\$8	\$9	\$10	\$11	\$12

BEER SELECTIONS

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Amstel Light, Heineken, Hard Cider, White Claw, Sam Adams Boston Lager, Peroni 0.0 (NA)

WINE SELECTIONS

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose Pinot Noir, Merlot, Malbec, Cabernet Sauvignon, Champagne

ADD-ON'S AND UPGRADES

Champagne Toast (includes flutes) \$3.50 pp

Tablesides Wine Service

Available upon request

Table Top Portable Bar \$100



STATIONARY DISPLAYS *

CHEESE & CRACKERS STATION

selection of imported & domestic cheeses, seasonal fruit garnish, assorted crackers

VEGETABLE CRUDITE STATION

assorted fresh seasonal vegetables served with bleu cheese dressing

FRESH FRUIT STATION

seasonal fruits, including pineapple, grapes & berries

One Station \$5/per guest

Two Stations \$7/per guest

All Three \$9/per guest

ANTIPASTO STATION

prosciutto di parma, genoa salami, pepperoncini, mediterranean olives, marinated artichoke hearts, fresh mozzarella, provolone cheese, tomatoes, roasted red peppers, extra virgin olive oil, pesto, artisan bread, mixed greens - \$8 per guest



RAW BAR

Oysters on the Half Shell \$300 (100 count)

Shrimp Cocktail \$275 (100 count)



MINI SPOON HORS D'OEUVRES

Stationary Display or Passed

Tuna Tartar, Crab & Corn Salsa, Scallop Ceviche, Shrimp Ceviche

MINI APPETIZER CUPS

Stationary Display or Passed

Gazpacho, Shrimp Cocktail, Seasonal Fruit Salad

Choose 2 Mini Spoons or Mini Cups for \$8 per guest

Choose 3 for \$10 per guest

PASSED HORS D'OEUVRES

36 count tray

Little Neck Stuffies	\$129
Brie & Raspberry Phyllo	\$105
Scallops wrapped in Bacon	\$109
Vegetable Spring Roll	\$105
Mini Crab Cakes	\$109
Antipasto Skewers	\$115
Coconut Chicken	\$95
Chicken Satay	\$105
Coconut Shrimp	\$109
Beef Satay	\$115
Seafood Stuffed Mushrooms	\$109
Caprese Crostini	\$95
Meatball with Tomato Jam	\$105
Tenderloin Carpaccio Crostini	\$149



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. All prices are per person, unless stated otherwise. Prices are subject to change up to 5% annually. We are not responsible for typographic errors.



All buffet options require 50 guest minimum

BUFFET MENU

EMILY'S BRUNCH BUFFET

scrambled eggs, applewood smoked bacon or honey cured ham, home fries, house-made french toast casserole, butternut ravioli, chicken piccata or marsala, garden salad, pasta salad, assorted danish and muffins, orange juice, coffee - \$26 pp (not available for offsite catering)
Add a Mimosa Bar - prosecco, assortment of juices and garnish \$10 pp OR Mimosa Greeting \$5 pp

MARIO'S BUFFET

lasagna quattro formaggio, chicken rigatoni pesto, butternut ravioli, sausage, peppers and onions **or** meatballs, caesar salad, seasonal vegetable medley, bread & butter, dessert, coffee station - \$29 pp

RAQUEL'S BUFFET

baked haddock, chicken piccata **or** marsala, butternut ravioli **or** tortellini alfredo, potato, vegetable, salad, bread & butter, dessert, coffee station - \$32 pp

OWEN'S BUFFET

tenderloin tips, baked haddock, chicken piccata **or** marsala, baked rigatoni with meat sauce **or** potato, vegetable, salad, bread & butter, dessert station, coffee station - \$34 pp

PEARL'S BUFFET

tenderloin tips, shrimp & scallops al forno, chicken piccata **or** marsala, butternut ravioli, potato, vegetable, salad, bread & butter, dessert station, coffee station - \$36 pp

THE PASTA HOUSE BUFFET

tenderloin tips, shrimp scampi rigatoni, lobster ravioli, chicken piccata **or** marsala, garden salad, potato, vegetable, bread & butter, dessert station, coffee station - \$38 pp

THE GODFATHER BUFFET

prime rib carving station, baked haddock, chicken piccata **or** marsala, butternut ravioli **or** tortellini alfredo, potato, vegetable, salad, bread & butter, dessert station, coffee station - \$42 pp

THE SOPRANO BUFFET

prime rib carving station, shrimp & scallops al forno, chicken piccata **or** marsala, lobster ravioli, potato, vegetable, salad, bread & butter, dessert station, coffee station - \$45 pp

Tablesides Soup Service **add \$5.00 pp

beef minestrone or zuppa toscana

Salad Choices (select 1)

garden salad, caesar salad, seasonal arugula salad

***add \$3.00 pp for tableside service*

Potato Choices (select 1)

roasted red bliss, roasted fingerlings, delmonico potatoes

Vegetable Choices (select 1)

seasonal vegetable medley, green bean almandine

Dessert Choices (select 3)

chocolate cake, carrot cake, strawberry cake, tiramisu, mini cannoli, assorted freshly baked cookies, brownies

Cannoli Station **add \$6.00 pp

vanilla mascarpone cream, chocolate chips, pistachio, walnuts

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