
BOCCA

Silver Reception Menu

\$20 per person

Served buffet style | 2-3 portions per guest

Host to select two options

CALAMARI lemon aioli, marinara

ARANCINI crispy risotto, fontina, marinara

BAKED GOAT CHEESE spicy fennel sausage, house marinara, pesto, grilled ciabatta

BRUSCHETTA watermelon relish, goat cheese mousse (deconstructed)

BOCCA CESARE romaine, lemon zest, parmigiano Reggiano

CECI CHOPPED romaine, sweet cherry tomatoes, provolone, salami, red onions, artichokes, red wine vinaigrette

We endeavor to accommodate dietary restrictions, but cannot guarantee any menu item is free of trace allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BOCCA

Gold Reception Menu

\$30 per person

Served buffet style | 2-3 portions per guest
Host to select three options

CALAMARI lemon aioli, marinara

ARANCINI crispy risotto, fontina, marinara

BAKED GOAT CHEESE spicy fennel sausage, house marinara, pesto, grilled ciabatta

BRUSCHETTA watermelon relish, goat cheese mousse (deconstructed)

FLATBREAD prosciutto, goat cheese, arugula, hot honey

BOCCA CESARE romaine, lemon zest, parmigiano reggiano

FARRO CAPRESE arugula, onion, cherry tomatoes, basil, lemon vinaigrette,
pesto olive oil, fresh mozzarella

CECI CHOPPED romaine, sweet cherry tomatoes, provolone, salami, red onions,
artichokes, red wine vinaigrette

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Platinum Reception Menu

\$40 per person

Served buffet style | 2-3 portions per guest

Host to select four options

CALAMARI lemon aioli, marinara

ARANCINI crispy risotto, fontina, marinara

BAKED GOAT CHEESE spicy fennel sausage, house marinara, pesto, grilled ciabatta

BRUSCHETTA watermelon relish, goat cheese mousse (deconstructed)

FLATBREAD prosciutto, goat cheese, arugula, hot honey

BOCCA CESARE romaine, lemon zest, parmigiano reggiano

FARRO CAPRESE arugula, onion, cherry tomatoes, basil, lemon vinaigrette,
pesto olive oil, fresh mozzarella

CECI CHOPPED romaine, sweet cherry tomatoes, provolone, salami, red onions,
artichokes, red wine vinaigrette

TRICOLORE chopped cucumber, cherry tomatoes, red onion, kalamata olives, fresh
mozzarella, basil, oregano red wine vinaigrette

BOLOGNESE cavatappi, three-meat bolognese

POMODORO calamarata, tomatoes, kalamata olives, basil, olive oil

CAVATAPPI herb pesto cream, crispy chicken, oven-roasted tomatoes

POLLO ALLA RICOTTA breaded chicken breast, marinara, lemon ricotta

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