
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

FENNEL & ARUGULA shaved fennel, arugula, oranges, olives, crushed pistachios,
red onion, ricotta salata, lemon-truffle 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)

GAMBERI chimichurri shrimp, watermelon, avocado, serrano pepper, aioli

FLATBREAD prosciutto, goat cheese, arugula, hot honey

BOCCA CESARE romaine, lemon zest, parmigiano reggiano

FENNEL & ARUGULA shaved fennel, arugula, oranges, olives, crushed pistachios,
red onion, ricotta salata, lemon-truffle vinaigrette

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)

GAMBERI chimichurri shrimp, watermelon, avocado, serrano pepper, aioli

FLATBREAD prosciutto, goat cheese, arugula, hot honey

BOCCA CESARE romaine, lemon zest, parmigiano reggiano

FENNEL & ARUGULA shaved fennel, arugula, oranges, olives, crushed pistachios,
red onion, ricotta salata, lemon-truffle vinaigrette

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

BURRATA CAPRESE burrata cheese, Indiana tomatoes, arugula, balsamic glaze

SALSICCIA orecchiette, spicy fennel sausage, roasted mixed peppers, broccolini,
onions, marinara

BOLOGNESE cavatappi, classic three-meat ragu

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

RICOTTA CHICKEN breaded chicken breast, marinara, lemon ricotta

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