



Bosc's Sample Catering Menu

Salads (20-25 Guests)

Bosc's Caesar Salad or House Salad

Gorgonzola Pear Salad

Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, And Spiced Walnuts; Served over Our House blended Lettuces; Served with Raspberry Vinaigrette Dressing

Appetizers (20-25 Guests)

Hot Spinach & Artichokes Dip

A Savory Blend of Artichoke Hearts, Spinach, Garlic and Two Cheeses; Served with Fresh Baked Crostini

Fruit and Cheese Tray

Mix of pineapple, Strawberry, Grapes, Fresh Melons, and Assorted Cheeses

Fried Green Tomatoes

Hand Floured and Fried Just to the Right Crispness, Layered with Goat Cheese, Roasted Red Peppers, Basil and Tabasco Remoulade

Hummus Duo

Tradition Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash Bread

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Pasta (20-25 Guests)

Eggplant Manicotti

Fried Eggplant Rolled with Ricotta, Mozzarella, Garlic and Parmesan Cheese. Then Baked and topped with Marinara

Chicken Laurel Pasta

Grilled Chicken Tossed with Sun Dried Tomatoes, Spinach in a Goat Cheese Cream Sauce

Lasagna Bolognese

Tender Pasta layered With Bolognese Sauce, Porcini Mushrooms, Fresh Herbs and Two Cheeses

Chicken and Sausage Rigatoni

Italian Sausage and Chicken with Red and Green Peppers Tossed in a red wine Marinara sauce over Rigatoni pasta

Entrée (15-20 Guests)

Shrimp & Grits

Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy

Wood Oven Planked Salmon Whole Sides

Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank

Pan Seared Chicken

Chicken Breasts Pan Seared with Lemon Pesto Marinade

Black Bean and Goat Cheese Tamale

Black Beans, Roasted Vegetables and Mozzarella. Encrusted in Masa Dough, Baked in A Plantain Leaf; Served with Pico De Gallo

Beef Tenderloin and Rolls

Grilled Beef tenderloin sliced and served with Rolls and Horseradish Sauce

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Restaurant & Brewing Co.

Sides (15-20 Guests)

Roasted Asparagus
Sautéed Mixed Vegetable
Mashed Potato
Mashed Sweet Potato
Mac & Cheese
Cauliflower Au Gratin

Dessert

Whole cakes from our local bakery "Frost"
Chocolate, Strawberry or Cheese Cake

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