



## APPETIZERS

Serves 20-25

## Hot Spinach &amp; Artichoke Dip

\$165

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

## Fruit &amp; Cheese Tray

\$100

Mix of Pineapple, Strawberries, Grapes, Fresh Melon & Assorted Cheeses

## Fried Green Tomatoes

\$125

Hand Floured & Fried to Perfect Crispness; Layered with Pimento Cheese, Bacon Jam & Roasted Red Pepper Sauce

## Stuffed Mushrooms

\$100

Wood-Fire Oven Baked Mushrooms; Stuffed with Aged Gouda, Garlic & Spinach

## Calamari

\$145

Hand Breaded & Fried to Perfection; Served with Chili-Infused Marinara

## Fried Artichoke Hearts

\$145

Hand Breaded & Fried to Perfection; Served with Buttermilk Garlic Dipping Sauce

## Wood Oven Shrimp

\$200

Gulf Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter & Creole Seasonings; Served with French Bread

## Hummus Platter

\$130

Traditional Chickpea Hummus; Served with Assorted Veggies

## Boscos Caesar

\$85

## SALAD BAR

Serves 20-25

## House Salad

\$85

served with balsamic vinaigrette

## Gorgonzola Pear Salad

\$150

\*contains nuts

## ENTREES

Serves 15-20

## Shrimp &amp; Grits

\$225

Creamy Asiago Cheese Grits; Topped with Jumbo Shrimp & Tasso Gravy

\*contains pork

## Wood Oven Planked Salmon

\$275

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

## Chicken Marsala

\$200

Tender, Pan-Fried, Chicken Cutlets & Wild Mushrooms; Prepared in a Rich Marsala Wine Sauce

## Pan Seared Chicken

\$12/Piece

Airline Chicken Breast Marinated in a Lemon Pesto Sauce; Pan Seared

## Black Bean &amp; Goat Cheese Tamales

\$125

Serves 8-12

Black Beans, Roasted Vegetables and Mozzarella; Encrusted in Masa Dough; Baked in a Plantain Leaf; Served with Pico de Gallo

## Beef Tenderloin Rolls

MKT

Serves 13-18

Grilled Beef Tenderloin; Sliced & Served with Fresh Rolls & Homemade Horseradish Sauce

## Pork Tenderloin Rolls

Serves 13-18

\$245

Grilled Pork Tenderloin; Sliced & Served with Fresh Rolls & Tangy Mustard Sauce

## WOOD FIRED OVEN



## California

\$15

Goat Cheese, Sun-Dried Tomatoes, Pine Nuts, Basil

## Mediterranean

\$16

Pesto, Spinach, Artichokes, Olives, Tomatoes, Feta

## Palermo

\$16

Pepperoni, Italian Sausage, Portabella Mushrooms

## Germantown Purist

\$16

BBQ Chicken, Red Onions, Mozzarella

## Pollo Diablo

\$16

Chicken, Peppers, Diablo Sauce, Cilantro

## Buffalo Chicken

\$16

Chicken, Gorgonzola, Celery, Jalapeno Ranch

## Chicken Bacon Ranch

\$17

Chicken, Bacon, Broccoli, Cheddar, Ranch

## Spicy Italian

\$17

Hot Sausage, Pepperoni, Salami, Hot Peppers

## PASTAS

Serves 20-25

## Chicken Laurel Pasta

\$135

Grilled Chicken Tossed with Sundried Tomatoes & Spinach in a Goat Cheese Cream Sauce

## Spinach &amp; Mushroom Tortellini

\$175

Cheese Filled Tortellini with Spinach & Wild Mushrooms; Tossed in a Truffle Garlic Cream Sauce; Topped with Parmesan

## Shrimp Scampi/Alfredo

\$225

Gulf Shrimp in a Garlic, Butter, Lemon-Parsley, White Wine Sauce; Tossed with Cappelini Pasta; Served with Garlic Bread

## Eggplant Manicotti

\$6/Piece

Fried Eggplant Rolled with Ricotta, Mozzarella, Garlic & Parmesan Cheese; Baked & Topped with Marinara

## ADD ONS \$85

Serves 15-20

## Roasted Asparagus

## Sautéed Mixed Vegetables

## Roasted Brussels Sprouts

## Cauliflower Au Gratin

## Macaroni &amp; Cheese

## Scalloped Potatoes

## Mashed Sweet Potatoes

## Mashed Potatoes

## SWEET TREATS

Serves 10-12

## Whole Cake

\$65

Strawberry, Chocolate, Cheesecake

## Apple Crisp Cups

\$85

## Cookie Tray

\$1.5/Cookie

## Brownie Bites

\$1.5/Bite

