



Thank you for your interest in Bogart's Bar & Grille to accommodate your special event!

We have a unique venue located upstairs at the Cinemark Palace 20 Theater in Boca Raton, which allows you to incorporate seeing a movie before or after your event. Beyond our detailed menu selections, we are happy to customize a menu for your special event or meeting. Our highest priority, always, is to provide our guests with consistent superior service and cuisine.

We take pride in being a team of seasoned and responsive service professionals. Each team member is empowered to do whatever it takes to exceed your expectations and make your event most memorable.

Warmest Regards,

Bogart's Bar & Grille  
Staff, Management and Owner

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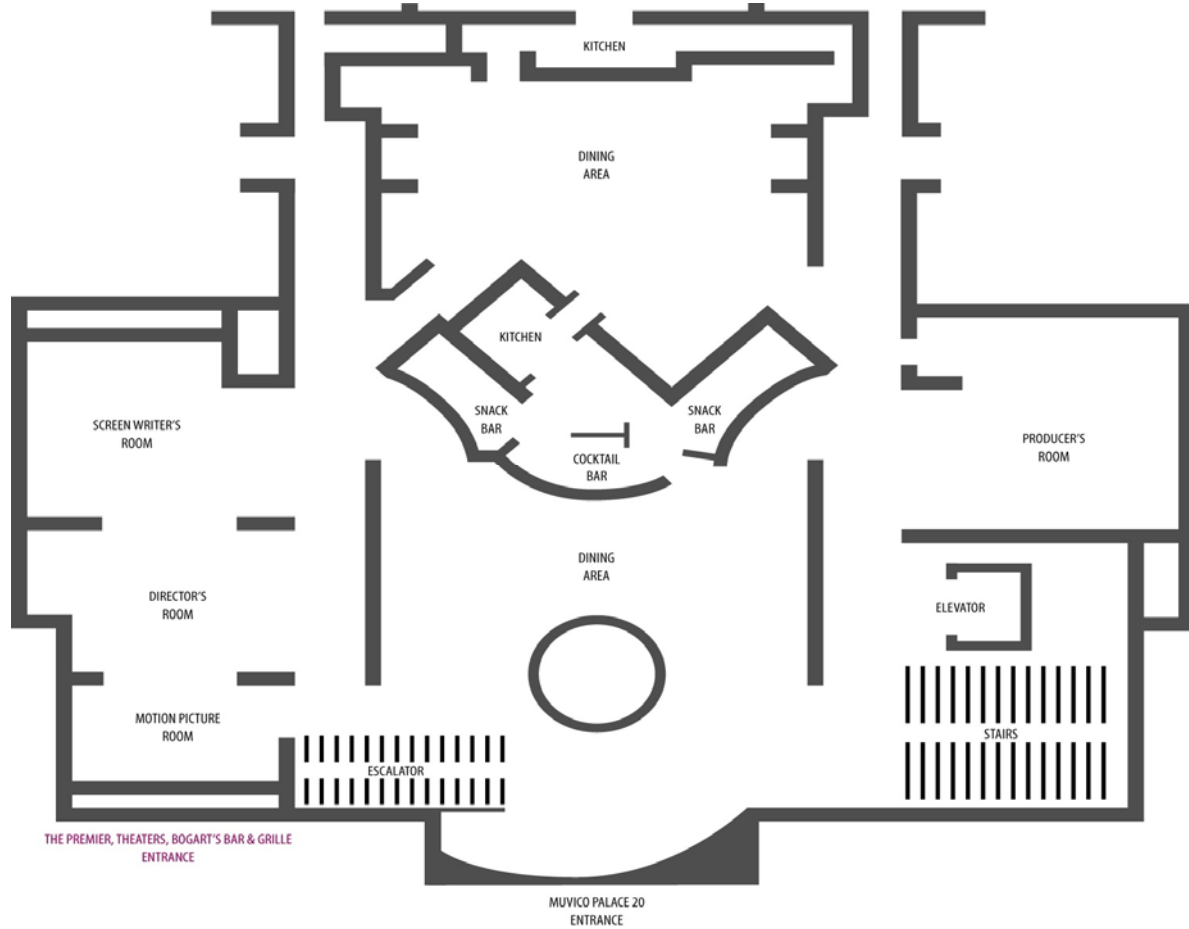
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## BOGART'S FLOOR PLAN



### RENTAL ON PRIVATE CLUB ROOMS

#### Meetings only

Motion Picture Room	\$50 per hour
Director Room or Screenwriter	\$75 per hour
Producer Room	\$100 per hour

### RENTAL ON PRIVATE CLUB ROOMS

#### Events with Food

Motion Picture Room	\$100
Director Room or Screenwriter	\$150
Producer Room	\$200
North Parlor (3 rooms) or East Dining Room	\$300

### AUDIO VISUAL EQUIPMENT

Screen 6 Foot	\$30
LCD (Overhead Projector)	\$200
Podium Microphone	\$35
Wireless Handheld Microphone	\$125

**\*Please Note: Any events taking place after 2pm involving guests under the age of 21 will be subject to a police detail at a charge of \$140.**

# **BREAKFAST & BRUNCH BUFFET**

**BREAKFAST & BRUNCH**  
BUFFET

**The Continental Divide**

Selection of juices including orange, apple, grapefruit and tomato  
Hot teas and freshly brewed coffee

Assorted breakfast pastries, croissants, Danishes, muffins and coffee cake  
served with honey butter and jellies

Individual fruit yogurts served with toasted granola and cottage cheese

Sliced seasonal fruit display

Assorted cold cereals

\$14.95 per person

**The Big Sleep**

Selection of juices including orange, apple, grapefruit and tomato  
Hot teas and freshly brewed coffee

Assorted breakfast pastries, croissants, Danishes, muffins and coffee cake  
served with honey butter and jellies

Farm fresh scrambled eggs with cheddar and chives

Your choice of crispy apple wood bacon or sausage

Seasoned potato hash with onions and peppers

Individual fruit yogurts served with toasted granola and cottage cheese

Sliced seasonal fruit display

Assorted cold cereals

\$18.95 per person

**Fresh from the Griddle**

Selection of juices including orange, apple, grapefruit and tomato  
Hot teas and freshly brewed coffee

Country-style scrambled eggs mixed with your choice of cheddar cheese,  
onions, peppers, mushrooms or mixed herbs

Homemade Challah French toast with whipped butter and maple syrup

Your choice of apple wood bacon or sausage

Crispy seasoned breakfast potatoes

Ultimate deep dish cinnamon rolls

Sliced seasonal fruit display

Individual fruit yogurts with toasted granola

\$16.95

**Tapas Style**

Selection of juices including orange, apple, grapefruit and tomato  
Hot teas and freshly brewed coffee

Crispy vanilla and chocolate French toast bites

Seasonal fruit skewer display

Selection of mini quiches

Sausages in a blanket

Potato pancakes

Individual fruit yogurts with toasted granola

Assorted cold cereals

\$16.95

### **Enhance Your Buffet**

Fresh oven baked bagels with assorted cream cheeses \$5.95/pp

Selection of power bars \$4.95/pp

Freshly blended smoothie bar \$4.95/pp

Smoked salmon display \$8.95/pp

# LUNCH PLATED

## LUNCH

### PLATED

Choose a Starter, Entree and Dessert

#### Starters

Split pea soup  
Soup of the day  
Chopped salad  
Caesar salad  
Mixed greens  
Iceberg wedge salad

#### Main Plates

##### THE BOCA PLATE

Served with wild rice and house vegetables

Sirloin burger \$18.95, Chicken \$17.95, Mahi \$23.95 or Turkey burger \$17.95

##### SWEET & SOUR CHICKEN

Plum glazed ¼ chicken served with ginger rice and sesame broccoli  
\$17.95

##### PESTO PASTA

Penne pasta tossed with sun dried tomatoes, pine nuts and Portobello mushrooms in a pesto cream sauce  
\$17.95

##### LINGUINE FRESCA

Grilled shrimp with olives, tomatoes, and basil tossed with lemon and feta cheese over linguine  
\$20.95

##### CHIMICHURRI FLANK STEAK

Served with an avocado salad and spice grilled corn on the cob  
\$19.95

##### BALSAMIC CHICKEN WRAP

Mixed greens, tomatoes, pine nuts and goat cheese with crispy onions in a whole wheat wrap  
\$19.95

BLACKENED MAHI SANDWICH

With lettuce, tomato and red onion on a seedless Challah roll

\$21.95

GRILLED CHICKEN CAESAR SALAD

Romaine lettuce, grana padano cheese and garlic

\$17.95

SOUTHWESTERN COBB SALAD

Apple wood bacon, tomatoes, cheddar and jack cheeses, roasted corn and avocado tossed with chipotle ranch topped with grilled chicken

\$18.95

GREEK SALAD

Cucumbers, onions, tomatoes, olives, Pepperoncinis and feta cheese with toasted pita bread and lemon-oregano vinaigrette topped with grilled chicken

\$17.95

**Dessert Selections**

Key lime pie

Warm apple cobbler

Classic cheesecake

Double fudge cake

Crème Brulée

Turtle ice cream sandwich

Assorted cookies and brownies

# LUNCH BUFFET

**LUNCH**  
BUILD YOUR OWN BUFFET

**The Classic**

2 starters  
1 starch  
1 vegetable  
1 entree  
2 desserts  
\$18.95

**The Favorite**

3 starters  
1 starch  
1 vegetable  
2 entrees  
2 desserts  
\$24.95

**The Most Requested**

3 starters  
2 starches  
2 vegetables  
2 entrees  
3 desserts  
\$26.95

**Starters**

Chopped salad bar  
Caesar display  
Spinach salad bowl  
Iceberg wedge display  
Pasta salad  
Potato salad  
Cole slaw  
Guacamole, pico de gallo, and assorted chips  
Cruité platter  
International cheese board  
Split pea soup  
Chef's selection soup of the day

## **Starches**

Mexican rice and beans  
Wild rice pilaf  
Steamed ginger rice  
Penne Pomodoro  
Mashed potatoes

## **Vegetable Selections**

House mixed vegetables, served steamed or sautéed  
Grilled Mediterranean vegetables  
Sesame broccoli  
Stir fried Asian vegetables  
Roasted plantains  
Grilled corn on the cob

## **Entrees**

Selection of cold salads including chicken, egg and tuna  
Cuban style pork Panini's  
Deli display with turkey and ham  
Plum glazed chicken  
Pesto penne pasta  
Linguini fresco  
Gourmet selection of pizzas  
Baked Scottish salmon  
Chicken Saltimbocca

## **Dessert Selections**

Assorted cookies and brownies  
Classic cheesecake  
Crème caramel  
Chocolate Kailua mousse  
Tiramisu  
Key lime pie  
Double fudge chocolate cake  
Fresh seasonal fruit

**LUNCH**  
BUFFET PACKAGES

**Carnegie Deli**

American salad bar

Iceberg wedge display

Pickle and olive tray

Split pea or soup of the day

Assorted cold salads, including potato, pasta and tuna

Hero style sub display

Reubens on rye

Oven roasted turkey and ham

Sliced red onion, vine ripe tomatoes and fresh lettuce

Sliced Swiss, cheddar and provolone cheeses

Assorted condiments and dressings

Dessert selection including, cookies, brownies and cheesecake

\$22.95

**The Cantina**

Southwestern mixed salad bar

Chicken and corn tortilla soup

Guacamole, pico de gallo and assorted chips

Cuban pork Panini's

Mojo roasted chicken

Caribbean inspired mahi mahi

Mexican style rice and beans

Roasted plantains

Crème caramel, chocolate Kailua mousse and fresh fruit

\$24.95

**The Goodfellas**

Minestrone or pasta fagioli soup

Caesar salad display

Caprese salad over mixed greens

Vegetable antipasto display

Gourmet pizza selection

Atlantic baked salmon with lemon and basil

Grilled chicken breast Saltimbocca

Linguini Pomodoro

Desserts including, cheesecake, biscotti, tiramisu and a Limóncello drizzled melon display

\$26.95

**American Graffiti**

Iceberg wedge salad display

Chef's selection soup of the day

Mixed green salad with roasted beets and oranges

Dijon breaded chicken Milano

Horseradish crusted salmon

Baked macaroni and cheese primavera

Wild rice pilaf

Cheddar scallion mashed potatoes

Sautéed seasonal vegetables

Fresh baked rolls and butter

Seasonal fruit display

Desserts including, apple and peach cobblers, double fudge cake, assorted cookies and brownies

\$28.95

**The European Vacation**

Antipasto display

International cheese platter

Caesar salad bar

Chicken cacciatore

Beef bourguignon

Mahi picatta style

Oven roasted potato gratin

Grilled Mediterranean vegetables

Truffle and herb risotto

Seasonal fruit display

Desserts of tiramisu, crème Brulèe, biscotti and chocolate amaretto mousse

\$32.95

### **Friday Night Bites**

Mini gazpacho martinis

Assorted individual salad display

Bogart's slider bar (choose 3)  
Turkey, beef, lamb, tuna or brisket

Grilled vegetable skewers

Baked potato bar with all the toppings

Desserts including cookies and brownies, assorted mousses  
and raspberry Brulèe

\$25.95

# DINNER PLATED

**DINNER**  
PLATED PRIX FIXE

**Starters**

Split pea soup  
Chef's selection soup of the day  
Chopped salad  
Caesar salad  
Mixed greens with roasted beets, and oranges  
Iceberg wedge salad

**Entrees**

Maple ginger glazed salmon with ginger rice and sautéed broccoli  
\$28.95  
Lemon roasted chicken with wild rice and sugar snap peas  
\$26.95  
Key lime mahi mahi with pineapple coconut rice and grilled vegetables  
\$28.95  
Teriyaki flank steak with stir fried rice and vegetables  
\$30.95  
Chicken picatta with lemon caper sauce over linguine  
\$25.95  
Grilled petite filet with whipped potatoes, and sautéed asparagus  
\$34.95  
Bogart's meatballs over rigatoni marinara  
\$26.95

**Desserts**

Key lime pie  
Warm apple cobbler  
Classic cheesecake  
Double fudge cake  
Crème Brulè  
Turtle ice cream sandwich  
Assorted cookies and brownies

# DINNER BUFFET

**DINNER**  
BUILD YOUR BUFFET

**The Classic**

2 starters  
1 starch  
1 vegetable  
1 entree  
2 desserts  
\$23.95

**The Favorite**

3 starters  
1 starch  
1 vegetable  
2 entrees  
2 desserts  
\$27.95

**The Most Requested**

3 starters  
2 starches  
2 vegetables  
3 entrees  
3 desserts  
\$32.95

**Starters**

Caesar salad display  
Spinach salad bowl  
Iceberg wedge display  
Guacamole, pico de gallo, and assorted chips  
Split pea soup  
Chef's selection soup of the day  
Crudité platter  
International cheese display  
Pasta salad  
Caprese salad  
Antipasto display

## **Starches**

Wild rice pilaf  
Ginger rice  
Coconut pineapple rice  
Mashed potatoes  
Cheddar scallion potatoes  
Bleu cheese potato gratin  
Linguine Pomodoro

## **Vegetables**

House mixed vegetables (steamed or sautéed)  
Grilled Mediterranean vegetables  
Sesame broccoli  
Stir fried asian vegetables  
Roasted plantains  
Sugar snap peas

## **Entrees**

Maple ginger glazed salmon  
Horseradish crusted salmon  
Key lime mahi mahi  
Lemon roasted chicken  
Baked macaroni and cheese primavera  
Chicken Milano  
Chicken cacciatore  
Bogart's meatballs  
Chicken marsala  
Linguine fresco  
Penne pesto

## **Desserts**

Cookies and brownies  
Classic cheesecake  
Tiramisu  
Fresh fruit display  
Crème Brulèe  
Assorted fruit cobblers  
Key lime pie  
Double fudge chocolate cake

# **BREAK PACKAGES**

## **BREAK PACKAGES**

### **Sweet and Salty**

Assorted potato chips, tortilla chips, and plantain chips

Various dips including, pico de gallo and guacamole

Popcorn and pretzels

Candy bars

Freshly brewed coffee and hot teas

Soft drinks and bottled water

\$8.95

### **Power Break**

Selection of power bars, granola bars and protein bars

Build your own trail mix

Dried fruit selection

Freshly brewed coffee and hot teas

Soft drinks and bottled water

Selection of power drinks

\$10.95

### **Sweet Endings**

Cookies

Brownies

Rice crispy treats

Dessert bars

Freshly brewed coffee and hot teas

Soft drinks and bottled water

\$7.95

### **The Healthy Choice**

Fruit display

Yogurt station

Crudit  platter

International cheese display

Freshly brewed coffee and hot teas

Iced teas and bottled water

\$6.95

**HORS D'OEUVRES  
DISPLAYS  
&  
STATIONS**

## **HORS D'OEUVRES**

### **Cold Hors d'oeuvres**

Assorted mini sandwiches 2  
Shrimp cocktail 3  
Caprese skewers 2  
Shrimp ceviche spoons 3  
Wasabi crusted tuna slices 3  
California rolls 3  
Gazpacho martinis 2

### **Hot Hors d'oeuvres**

Potato pancakes 2  
Pigs in a blanket 2  
Sesame chicken 2  
Crab wontons 3  
Smoked chicken quesadillas 2  
Vegetable quesadillas 2  
Stuffed mushrooms 2  
Sliders 3  
Mini chicken spring rolls 2  
Mini vegetable spring rolls 2  
Lettuce wraps 2  
Grilled vegetable skewers 2

## **STATIONS & DISPLAYS**

### **Carving Station**

Spiral cut ham  
Oven roasted turkey  
Cedar plank salmon  
Prime rib  
Peppercorn crusted tenderloin  
Vegetarian stuffed Stromboli

## **Displays**

### **Sushi Display**

100 pieces of the freshest catch of the sea, served with wasabi,  
Pickled ginger and soy sauce  
\$400.00

### **Market Display**

The seasons finest of sliced fruits, cheeses and vegetables  
served with crackers and condiments  
\$3.95 per person

### **International Cheese Display**

A fine display of domestic and imported cheeses served  
with fresh fruit and crackers  
\$4.95 per person

### **Garden Gathering**

A montage of fresh and seasonal vegetables served with  
house made dipping sauces  
\$2.95 per person

### **Tropical Fruit Fantasia**

A lavish display of sliced season fruit and berries served with  
whipped cream and yogurt sauce  
\$3.95 per person

### **Antipasto Board**

Sliced Italian meats, and cheeses, grilled vegetables, roasted garlic,  
vine ripened tomato, basil and fresh mozzarella served  
with balsamic vinegar, olive oil, and Italian bread  
\$5.95 per person

## **Stations**

### **The Oriental Express**

Featuring ginger fried chicken, Mongolian beef,  
Stir fried rice and full noodle bar  
\$13.95 per person

### **The Italian Job**

Featuring tortellini, penne and fusilli pastas tossed with vodka, marinara and Alfredo or pesto cream sauces served with garlic cheese bread and appropriate condiments  
\$9.95 per person

### **The Elbow Room**

Choose three of the following gourmet selections:  
Four cheese truffle mac & cheese, wild vegetable mac & cheese with asparagus, mushrooms and roasted peppers, bacon and herb blue cheese mac, chili mac & cheese or chicken and broccoli  
\$10.95

### **Latin Street Station**

Guacamole, pico de gallo, and assorted chips, fajita station with beef or chicken and all the toppings  
\$11.95 per person with chicken  
\$13.95 per person with beef

### **Bogart's Slider Bar**

Choose three of the following selections:  
Turkey, tuna, sirloin, brisket, or lamb, all served with silver dollars rolls and toppings  
\$8.95 per person

### **Sub Shoppe**

Selection of hero style submarine sandwiches served with your choice of cole slaw or pasta salad  
\$8.95 per person

### **Hot Potato**

Oven baked Idaho potatoes garnished as you see fit.  
Toppings include various cheeses, chicken, broccoli, sour cream, whipped butter and more  
\$4.95 per person

### **The Finishing Touch**

Towered and tiered display of cookies, brownies, assorted mousses, Crème Brulèe, key lime pie, apple strudel, double fudge cake and more...  
\$7.95 per person

# BAR PACKAGES

## Cocktails

Bartender fee \$100.00 each

### Standard Package Hourly

To include Non Alcoholic Beverages, House Brands of Vodka, Rum, Gin, Tequila, Scotch and Bourbon, House Wines and Domestic & Imported Beers

\$18.00 per person 1<sup>st</sup> hour

\$5.00 per person each additional hour

### Premium Package Hourly

To include Non Alcoholic Beverages, Premium Brands of Vodka, Rum, Gin, Tequila, Scotch and Bourbon, Premium Wines and Domestic & Imported Beers

\$28.00 per person 1<sup>st</sup> hour

\$5.00 per person each additional hour

### Domestic Beer and House Wine Package

\$15.00 per person 1<sup>st</sup> hour

\$4.00 per person each additional hour

\$2.00 per person to add Import Beer Selections

### Consumption or Cash Bar

House Brand Cocktails	\$8.00 each
Premium Brand Cocktails	\$9.00 each
Imported Beers	\$5.00 each
Domestic Beers	\$4.00 each
House Wine	\$8.00 each
Premium Wine	\$9.00 each
Soft Drinks	\$3.00 each

<b>Standard Beverage Ticket</b>	\$7.00 each
<b>Premium Beverage Ticket</b>	\$8.00 each
<b>Super Premium Beverage Ticket</b>	\$9 - \$10 each

### Non Alcoholic Bottled Service

Bottled Water	\$3.00
Assorted Sodas	\$3.00

<b>Corkage Fee (Wine &amp; Champagne)</b>	\$15.00/ Bottle
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## **Preferred Vendors**

If a client wishes to use an outside vendor, it must be approved by the catering department prior to the contract being signed. There will be a set up fee of \$150 applied to all events using an outside vendor.

### **Invitations**

Pretty in Paper LLC  
m. 561.998.3777  
PrettyNPaper.com  
Prettynpaper@aol.com

### **Lighting & Decor**

Party Perfect  
1086 S. Rogers Circle  
Boca Raton, FL 33487  
m. 561.994.8833  
partyperfect@earthlink.net

Balloonatics & The Proper Image  
3161 SW 116 Ave  
Davie, FL 33330  
m. 954.433.4082  
balloonaticsfla.com  
aimee@balloonaticsfla.com

### **Party Rentals**

Better Rentals  
m. 954.429.2880  
www.betterrentals.net

### **Specialty Linen**

Over The Top Inc  
11880 State Rd 7, Suite D-5  
Ft. Lauderdale, FL 33325  
m. 954.424.0076  
OvertheTopInc.com

### **Flowers**

Kim Henry & Garden Party  
m. 561.547.5190  
www.gardenparty.multiply.com

**For Theater Rental Information, Please call  
National CineMedia at 888.633.8232**

