

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

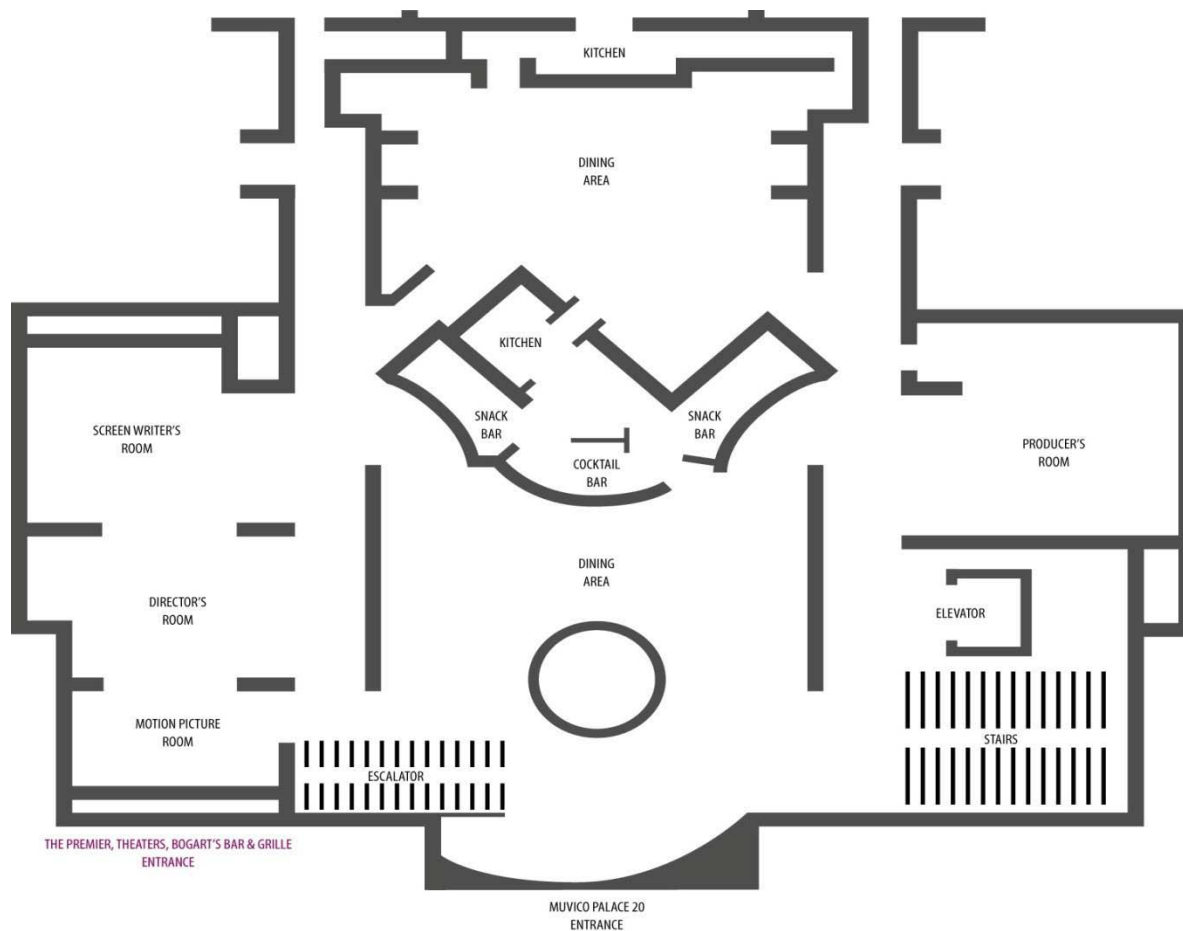
Bogart's offers a unique setting for your special event, located upstairs at the Cinemark Palace 20 Theater in Boca Raton. With 4 newly remodeled private banquets rooms, Bogart's can accommodate from 25 to 200 in an amazing setting. Conveniently located at Glades Road and I-95, Bogart's is central to Broward and Palm Beach County commuters. This unique venue is housed on the Premier level of Cinemark Palace 20. Bogart's can offer its guests a one-of-a-kind event and movie experience. It's our twist on "Dinner & a Movie"!

The Catering & Event team at Bogart's is professional, courteous and dedicated to the highest quality of service. 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. With its "scratch kitchen", Bogart's ensures an unmatched culinary experience. 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 offer our clients a wide variety of services from entertainment to flowers to invitations to make your event stress-free and unforgettable.

Call us today to schedule a tour of our beautiful facility and discuss why there is no place like Bogart's to host your next event! We look forward to meeting you!

Warmest Regards,

Bogart's Bar & Grille
Catering & Event Department and Owner, Burt Rapoport



BOGART'S FLOOR PLAN

Bogart's Event team will guide you through which room is appropriate for your event.

RENTAL ON PRIVATE CLUB ROOMS

Motion Picture Room \$100

Director Room or Screenwriter \$150

Producer Room \$200

North Parlor (3 rooms) or East Dining Room \$300

AUDIO VISUAL EQUIPMENT

Six Foot Auto-retractable screen \$30

LCD Overhead Projector \$200

Podium with Microphone \$35

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.**

SPECIALTY LINENS AND RENTALS

Bogart's is a full service Catering Facility. The use of our facility includes the use of our house table linens, house linen napkins, flat ware, glass ware, plates, house tables (60" rounds) and banquet chairs. Our event team works closely with local vendors to offer its clients specialty rentals, décor, lighting, flowers and entertainment at a competitive price. Our event team will handle the details allowing you a stress-free event from start to finish! Below is a menu of rentals options. If there is something you'd like you don't see listed...just ask!

VENDOR AND EVENT PLANNING SERVICES OFFERED:

Full Décor + Event Design

Balloon Décor

Floral Design

Photography + Videography

High Energy Full Service Dancers, Live Bands (3 – 9 Pieces), Full Service DJ's

Specialty Cakes

Full Service Menu and Invitation Production

Party Favors + Specialty Chocolates

BREAKFAST & BRUNCH

BUFFET

The Continental Divide \$19.95

Fresh baked breakfast pastries including warm, buttery croissants, artisan Danishes and muffins served with honey, butter and assorted jellies
Yogurt and Cottage Cheese served with freshly toasted granola
Juicy seasonal fruits
Assorted cold cereals

The Big Sleep \$22.95

Fresh baked breakfast pastries including warm, buttery croissants, artisan Danishes and muffins served with honey, butter and assorted jellies
Yogurt and Cottage Cheese served with freshly toasted granola
Juicy seasonal fruits
Assorted cold cereals
Farm fresh scrambled eggs with melted cheddar and fresh chives
Your choice of crispy apple wood smoked bacon or breakfast sausage
Caramelized breakfast potatoes and onions

Fresh from the Griddle \$24.95

Farm fresh scrambled eggs with melted cheddar and fresh chives
Homemade Challah French toast with warm maple syrup
Your choice of crispy apple wood smoked bacon or breakfast sausage
Caramelized breakfast potatoes and onions
Ultimate deep dish cinnamon rolls
Juicy seasonal fruits
Yogurt and Cottage Cheese served with freshly toasted granola

Power Break Breakfast \$21.95

Assorted Granola Bars and "Power" Bars
Delicious Greek style yogurt with sweet honey and fresh blueberries
Warm and Hearty oatmeal with raisins and walnuts
Fresh baked assorted bagels and cream cheese
Ripe bananas, juicy apples and grapes

Enhance Your Buffet

Bagels with assorted cream cheeses \$5.95/pp
Smoked salmon display \$8.95/pp

Non Alcoholic Beverages \$3

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

LUNCH

PLATED (20 person minimum - 30 person maximum:: Counts to be given 3 days prior)
Choose 1 Starter, 3 Entrees and 1 Dessert

STARTERS

Split pea soup

Garnished with garlic focaccia croutons

Fresh Fruit with delicious Greek style yogurt and sweet honey

Chopped green salad

Crunchy carrots, cucumbers, vine ripe tomatoes, creamy garbanzo beans and our house made balsamic vinaigrette

Caesar salad

Crisp Romaine lettuce, garlic focaccia croutons, parmesan and our house made Caesar dressing

Mixed field greens salad

Mesculin mix with roasted red and yellow beets, mandarin oranges, candied pecans and a sherry mustard vinaigrette

MAIN PLATES

Each Entrée (excluding entrée salads) comes with your choice of an accompaniment

THE BOCA PLATE

Mahi \$23.95 – Turkey burger \$17.95 – Veggie Burger \$16.95 – Lamb Burger \$18.95

HERB ROASTED CHICKEN \$19.95

Herb roasted chicken stuffed with creamy goat cheese, sun dried tomatoes and a pesto-lemon butter

GARDEN FRESH PASTA \$18.95

Roasted garlic, blistered grape tomatoes, crimini mushrooms, fresh asparagus tips, sweet roasted peppers, extra virgin olive oils and herbs – Add Fresh Shrimp \$5

GINGER SOY HANGER STEAK \$21.95

Ginger Soy marinated Petite hanger steak grilled over an open flame, served medium

BALSAMIC CHICKEN WRAP \$19.95

Mixed field greens, diced tomatoes, pine nuts, goat cheese, crispy onions and our house made balsamic vinaigrette in a whole wheat wrap

BLACKENED MAHI SANDWICH \$21.95

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

GRILLED CHICKEN CAESAR SALAD \$18.95

Crisp Romaine lettuce, parmesan cheese, garlic focaccia croutons tossed in our creamy house made Caesar dressing and topped with freshly grilled chicken

SOUTHWESTERN COBB SALAD \$18.95

Crispy Apple wood smoked bacon, diced tomatoes, cheddar and jack cheeses, roasted corn and avocado tossed with our house made chipotle ranch dressing and topped with freshly grilled chicken

GREEK SALAD \$18.95

Diced Cucumbers, onions, ripe tomatoes, Kalamata olives, Pepperoncinis and feta cheese with tossed in our house made Lemon-oregano vinaigrette, topped with freshly grilled chicken and toasted pita points

MEDITERRANEAN PLATE \$17.95

House made hummus, baba ganoush, toasted pita, roasted peppers, grilled Portobello mushrooms, house made tzatziki sauce and fresh cucumbers

CHICKEN LETTUCE WRAPS \$18.95

Grounds chicken glazed in a sweet and spicy hoisin sauce, shiitake mushrooms, fresh bean sprouts, Asian vegetables, rice noodles and cashews

TRUFFLE MAC & CHEESE \$18.95

With your choice of a cup of our home made split pea soup or a fresh chopped greens salad

TUNA PITA MELT \$17.95

Fresh, house made tuna salad topped with melted white cheddar cheese, fresh sprouts on toasted pita

MIXED SALAD PLATE \$18.95

Fresh, house made tuna, chicken and egg salads with creamy coleslaw, vine ripe tomatoes and crisp cucumbers

BLACK ANGUS SLIDERS \$18.95

Our famous sliders topped with ketchup, mustard, pickles and sautéed onions served with your choice of a cup of our home made split pea soup or fresh chopped greens salad

ACCOMPANIMENTS

Sweet potato tater tots

Wild rice pilaf

Ginger basmati rice

Creamy mashed potatoes

Maple mashed sweet potatoes

Steamed broccoli

Sautéed spinach

Fresh seven vegetable medley

Garlic baby green beans

SWEET ENDINGS

FLORIDA'S BEST KEY LIME PIE

HOMEMADE WARM APPLE COBBLER

Topped with cinnamon ice cream and drizzled with hot caramel sauce

CLASSIC CHEESECAKE

Topped with whipped cream and fresh berries

DOUBLE FUDGE CHOCOLATE CAKE

A chocoholics dream with layers of fudge and chocolate cake dusted with confectioners' sugar and fresh berries

CRÈME BRULÉE

A signature Bogart's item with crispy Brulèed sugar and topped with fresh berries

TURTLE ICE CREAM SANDWICH

Decadent tower of chocolate cake layered with vanilla ice cream, heath candy pieces drizzled with hot chocolate and caramel sauces

FRESH BAKED COOKIES & BROWNIES

All you need is a glass of milk!

LUNCH

THEMED BUFFET PACKAGES

CARNEGIE DELI \$23.95

American salad bar

Crisp Romaine lettuce, diced tomatoes, crunchy carrots, Parmesan cheese, fresh corn, vibrant green peas, sliced Mushrooms, garlic focaccia croutons and Caesar, Ranch and Balsamic dressings

Freshly made deli style chicken and tuna salads

Classic Hero style submarine sandwiches with Genoa salami, Mortadella, sweet ham, mozzarella cheese, crisp lettuce, vine ripe tomatoes, sliced onions and Italian dressing on a baguette

Deli tray including

Oven roasted turkey breast, sweet ham, corn beef, Gruyere and cheddar cheeses

Baguettes, Ciabatta bread, Challah buns and rye bread

Sliced vine ripe tomatoes, sliced red onions, Boston lettuce leaves, crisp Kosher pickle spears, olives

Spicy Dijon mustard, mayonnaise and 1000 island dressings

Freshly baked Cookies and decadent brownies

LA CANTINA \$26.95

Southwestern salad bar

Crisp lettuce, roasted corn, cheddar and jack cheeses, pico de gallo, pickled onions, tortilla strips, toasted pepitas, Black bean salad, chipotle-lime vinaigrette and bbq-ranch dressing

Assorted Taco Bar

Adobo chicken, baja mahi, grilled seasonal vegetables,

Refried black beans, roasted corn, jalapenos, pico de gallo, sour cream, salsa verde, Cheddar and jack cheeses

Flour tortillas, Mexican rice, pinto beans, spice grilled corn on the cob

Refreshing pina colada flan and Florida's best key lime pie

THE GOODFELLAS \$29.95

Caesar salad bar

Crisp Romaine lettuce, parmesan cheese, garlic focaccia croutons, anchovies, Kalamata olives, diced tomatoes and Creamy house made Caesar dressing

Antipasto display

Fresh mozzarella, marinated artichokes, marinated cannellini beans, pickled cauliflower, assorted olives, grilled Eggplant, marinated zucchini, marinated vine ripe tomatoes and onions, roasted red peppers, crostini points and garlic bread

Garlic roasted chicken chop with roasted potatoes

Rosemary lemon grilled mahi mahi with saffron rice

Rigatoni with San Marzano tomato sauce, mozzarella cheese and basil pesto

Add Classic Bogart's Meatballs topped with Ricotta cheese - \$ 5.95/pp?

Cocoa dusted mini Tiramisu and mini cheesecakes topped with fresh berries

ENHANCE YOUR BUFFET:

Sandwich Press Station – choose from:

Cuban Sandwiches

Grilled Reubens

Italian Paninis

NON ALCOHOLIC BEVERAGES (Stationed or Butlered) \$3

Includes sodas, water, freshly brewed iced tea, freshly brewed coffee and hot tea

DINNER

PLATED PRIX FIXE (20 person minimum - 40 person maximum:: Counts to be given 3 days prior)
Choose 1 Starter, 3 Entrees, 1 Dessert

STARTERS

SPLIT PEA SOUP

Homemade and garnished with garlic focaccia croutons

CHOPPED SALAD

Crisp lettuce, crunchy carrots, cucumbers, diced tomatoes and creamy garbanzo beans

CAESAR SALAD

Crisp Romaine lettuce topped with garlic focaccia croutons, parmesan and our house made Caesar dressing

MIXED GREENS SALAD

Fresh Mesclun field greens, roasted red and yellow beets, candied pecans, mandarin oranges and sherry mustard vinaigrette

MAIN PLATES

MAPLE GINGER GLAZED SALMON \$39.95

Ginger basmati rice and sautéed broccoli and crispy carrots

MISO GLAZED ATLANTIC SALMON \$39.95

Ginger basmati rice, braised baby bok choy, spicy micro greens and a ginger vinaigrette

LEMON AND HERB ROASTED AIRLINE CHICKEN \$36.95

Wild rice and sautéed broccoli and a lemon-thyme jus

GOAT CHEESE AND SUNDRIED TOMATO STUFFED CHICKEN \$36.95

Sage mashed potatoes, baby green beans and a pesto lemon butter

KEY LIME MAHI \$38.95

Pineapple-coconut rice, garlic spinach and citrus butter sauce

TERIYAKI SKIRT STEAK \$38.95

Stir fried rice, Asian vegetables and crispy carrots

DIJON CRUSTED CHICKEN MILANO \$36.95

Sweet potato ravioli, sautéed spinach and a maple Dijon cream sauce

HERB ROASTED PORK LOIN \$38.95

Wild rice pilaf, braised red cabbage, mustard demi glace and an apple cranberry relish

GRILLED FILET MIGNON \$42.95

Garlic whipped potatoes, steamed broccoli and hollandaise sauce

Add Lobster tail \$10.95/pp

CLASSIC BOGART'S MEATBALLS \$36.95

San Marzano tomatoes, fresh ricotta cheese over rigatoni pasta

DUET ENTREES (Minimum of 20 guests – Maximum of 100)

Choose 1 Starter, 1 Duet Entrée, 1 Dessert

CHIMICHURRI SKIRT STEAK & BLACKENED PRAWN \$44.95

Fresh salsa verde over cilantro-lime basmati rice

PORT WINE BRAISED SHORT RIB & PAN SEARED SCALLOP \$46.95

Garlic truffle whipped potatoes and tender asparagus spears

COQ AU VIN & PROSCIUTTO WRAPPED PRAWN \$42.95

Creamy parmesan risotto and tender asparagus spears

DESSERTS

FLORIDA'S BEST KEY LIME PIE

In a scrumptious graham cracker crust topped with fresh whipped cream

WARM APPLE COBBLER

Creamy cinnamon ice cream and hot caramel sauce

CLASSIC CHEESECAKE

Topped with fresh berries

DOUBLE FUDGE CHOCOLATE CAKE ALA MODE

Creamy vanilla ice cream and fresh berries

CRÈME BRULÉE

Classic vanilla with fresh berries and dusted in confectioners' sugar

TURTLE ICE CREAM SANDWICH

Layered homemade chocolate cake and creamy ice cream topped heath bar pieces, chocolate fudge and hot caramel

FRESH BAKED COOKIES & BROWNIES

All you need is a glass of milk!

WHITE CHOCOLATE MOUSSE MARTINI

White chocolate mousse over Grand Mariner marinated strawberries served martini style

NON ALCOHOLIC BEVERAGES (Stationed or Butlered) \$3

Includes sodas, water, freshly brewed iced tea, freshly brewed coffee and hot tea

BREAK PACKAGES

(25 person minimum)

SWEET & SALTY \$10.95

Assorted potato chips, tortilla chips, and plantain chips
Various dips including, pico de gallo and guacamole
Popcorn and Assorted Candy

THE HEALTHY CHOICE \$14.95

Fruit display
Yogurt and cottage cheese with toasted granola
Crudité platter
International cheese display

NON ALCOHOLIC BEVERAGES (Stationed or Butlered) \$3

Includes sodas, water, freshly brewed iced tea, freshly brewed coffee and hot tea

HORS D'OEUVRES, DISPLAYS & STATIONS

BUTLERED HORS D'OEUVRES

Custom suited for your occasion

\$3.95 per piece (unless otherwise noted)

COLD HORS D'OEUVRES

ASSORTED TEA-STYLE SANDWICHES

CAPRESE SKEWERS

Fresh mozzarella, ripe grape tomatoes and basil

HUMMUS & BABAGANOUSH

On toasted pita points

SHRIMP COCKTAIL

With tequila cocktail sauce

SHRIMP CEVICHE

Fresh shrimp, crisp vegetables, cilantro and lime

CALIFORNIA ROLLS

With wasabi cream and ginger

WASABI CRUSTED TUNA SLICES (add \$2)

Sashimi style with ginger and plum sauces

HOT HORS D'OEUVRES

VEGETABLE QUESADILLAS

Roasted peppers, jack and cheddar cheeses with sour cream

MINI VEGETABLE SPRING ROLLS

Soba noodles, Asian vegetables and a sweet Thai chili sauce

POTATO PANCAKES

With sour cream or apple sauce

STUFFED MUSHROOMS

Sautéed spinach and bubbling Parmesan

BUBBLING CHEESE BREAD

3 cheese and scallions atop crusty baguette

MINI CHICKEN TACOS

Ground Chicken, queso fresco, lettuce and tostada sauce

SESAME CHICKEN TENDERS

With a maple-honey Dijon sauce

MINI CHICKEN SPRING ROLLS

Roasted chicken, soba noodles, Asian vegetables and a sweet Thai chili sauce

SMOKED CHICKEN QUESADILLA

Roasted chicken, peppers, jack and cheddar cheeses with sour cream

MOJITO PULLED PORK PLANTAIN CUP

With spicy slaw

MINT GARLIC LAMB LOLLIPOP (add \$3)

Grilled and frenched tender lamb chops in a mint garlic glaze

PIGS IN A BLANKET

All beef hot dog wrapped in golden puff pastry

BLACK ANGUS SLIDERS

With sautéed onions and "Bogart's sauce"

MINI BOGART'S MEATBALLS

San Marzano tomatoes and fresh Ricotta cheese

CRAB WONTONS

With a sweet Thai chili sauce

CRISPY TEMPURA SHRIMP

With a sweet Thai chili sauce (add \$1)

MINI CRAB CAKES

Creole tartar sauce (add \$2)

FLAT BREADS (24 piece minimum per flat bread – serves 8)

Tomato & goat cheese

BBQ chicken

Mushroom, balsamic spinach & caramelized onion

STATIONS & DISPLAYS

CARVING STATION *(market price)*

Honey glazed spiral cut ham
Oven roasted turkey with cranberry relish
Cedar plank Atlantic salmon in a maple ginger glaze
Prime rib of beef with natural au jus
Peppercorn crusted top round of beef
Chef Fee \$100 *(per chef)*

DISPLAYS *(25 guests minimum)*

SUSHI DISPLAY *(100 pieces or 50 people)* \$400.00

Display of the ocean's finest. Served on a traditional wooden boat with wasabi, pickled ginger and soy sauce.

MARKET DISPLAY \$4.95 per person

The seasons finest sliced fruits, cheeses and vegetables served with crackers and condiments.

INTERNATIONAL CHEESE DISPLAY \$6.95 per person

A display of fine domestic and imported cheeses, the season's freshest fruits, assorted crackers, sweet honey and walnuts.

GARDEN GATHERING \$4.95 per person

A medley of fresh, seasonal vegetables served with green goddess, chipotle ranch and blue cheese dressings.

TROPICAL FRUITS DISPLAY \$4.95 per person

A lavish display of the season's freshest fruits and berries.

ANTIPASTO BOARD \$7.95 per person

Fresh mozzarella, marinated artichokes, marinated cannellini beans, pickled cauliflower, assorted olives, grilled eggplant, marinated grilled zucchini, marinated vine ripe tomatoes and onions, roasted peppers, crostini and garlic bread.

STATIONS *(25 person minimum)*

CHOPPED SALAD STATION \$9.95 per person

Crisp lettuce, fresh carrots, cucumbers, vine ripe tomatoes, garbanzo beans, balsamic, ranch and blue cheese dressings.

SOUTHWESTERN SALAD STATION \$9.95

Crisp mixed lettuce, roasted corn, cheddar and jack cheeses, pico de gallo, pickled red onions, tortilla strips, toasted pepitas, black bean salad, chipotle-lime vinaigrette and bbq ranch dressings.

Salads chopped to order by a chef – add \$100 chef fee

THE ITALIAN JOB \$12.95 per person

Creamy homemade macaroni & three cheese
Decadent penne ala vodka
Rigatoni marinara with fresh mozzarella and basil pesto
Tortellini alfredo with fresh peas and vine ripe diced tomatoes

BOGART'S SLIDER BAR \$14.95 per person

Black Angus sirloin sliders, homemade turkey burger sliders, house smoked brisket and tender pulled pork sliders served with mini Challah buns and all the fixin's!

HOT POTATO BAR \$5.95 per person

Fresh oven baked Idaho potatoes ready to be topped how you please! Toppings include jack and cheddar cheeses, apple wood smoked bacon, sour cream, butter and fresh chives.

THE FINISHING TOUCH \$9.95 per person

A delightful towering display of homemade cookies, decadent brownies, mini key lime pie and cheesecakes and fresh fruits.

BAR PACKAGES

Each bar comes with one bartender up to 50 guests (*Bartender fee \$100.00 each additional bartender*)

Each bar includes non alcoholic beverages and standard bar mixers

Bogart's wine list is subject to change seasonally. Please ask for our most update wine list for preferences. Bogart's is happy to specially order wines for events; if you don't see what you are looking for...just ask!

STANDARD OPEN BAR PACKAGE

Fris Vodka, Ron Carlos Rum, Crystal Palace Gin, Montezuma Tequila, Kentucky Gentleman Bourbon Whiskey, Coastal Wines, Budweiser and Heineken Beers

One hour - \$18/pp

Two hours - \$23/pp

Three hours - \$28/pp

Four hours - \$33/pp

PREMIUM OPEN BAR PACKAGE

Absolute and Stoli Vodkas, Bacardi and Captain Morgan Rums, Jose Cuervo Tequila, Jack Daniels Bourbon, Canadian Club Whiskey, Seasonal Wines, Budweiser and Heineken Beers (*Wines and Beer preferences welcome*)

One hour - \$23/pp

Two hours - \$28/pp

Three hours - \$33/pp

Four hours - \$38/pp

PLATINUM OPEN BAR PACKAGE

Ketel One and Grey Goose Vodkas, Bacardi and Captain Private Stock Rums, Patron and Partida Tequilas, Johnnie Walker Black Whiskey, Maker's Mark Bourbon, Seasonal Wines, Budweiser and Heineken Beers

(Liquor, Wine and Beer Preferences welcome)

One hour - \$33/pp

Two hours - \$38/pp

Three hours - \$43/pp

Four hours - \$48/pp

BEER & WINE OPEN BAR PACKAGE

Coastal Wines, Budweiser and Miller Light Beers.

One hour - \$14/pp

Two hours - \$19/pp

Three hours - \$24/pp

Four hours - \$29/pp

Add Import Beer \$3/pp

CONSUMPTION & CASH BAR PRICES

House Brand Cocktails \$9

Premium Brand Cocktails \$10

Super Premium Cocktails \$12

Imported Beers \$5

Domestic Beers \$4

House Wine \$9

Premium Wine \$10

Super Premium Wine \$12

Soft Drinks \$3

Standard Beverage Ticket \$9

Premium Beverage Ticket \$10

Super Premium Beverage Ticket \$12 +

*Rocks and Martinis additional \$2

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

