

BOA STEAKHOUSE
SUNSET



2016 CATERING GUIDE



INTRODUCTION



IDG's extensive event experience, led by Jenn Heimpel, will give any occasion the same style, class, and dedication to detail made famous in our restaurants.



By anticipating your needs and honoring your unique taste, we will communicate your vision with inspiration.



Whether it is an intimate gathering or an important corporate event, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.

YOUR PLACE OR OURS

FROM THE KITCHEN



The Innovative Dining Group Kitchen blends a variety of flavors and culinary techniques to create a bold and unique dining experience.



Inspired by the seasons, the menus celebrate nature's bounty. Our chefs use only the freshest ingredients from the garden, farm and sea.



Offering vast and colorful customized menus, featuring signature Modern Asian Cuisine, California Sushi, Robatayaki, Japanese Tapas, Mediterranean, California Bistro, American Steak and Seafood.

YOUR PLACE OR OURS

THE RESTAURANT



PRIVATE DINING ROOM 1

PDR1 can seat up to 30 guests, or accommodate up to 45 guests receptions-style with removal of all furniture

TABLE SET UP OPTIONS

- 30 guests: 1 long table of 30
- 30 guests: 3 tables of 10 or 2 long tables of 15

PDR1 FOOD & BEVERAGE OPTIONS

- \$3,000++ (plus tax and gratuity)
- Select between 6-9 pm **OR** 9:30 pm-close.

ROOM AMENITIES

Projector & screen with A/V capabilities.



PRIVATE DINING ROOM 2

PDR2 can seat up to 20 guests, or accommodate up to 35 guests receptions-style with removal of all furniture

TABLE SET UP OPTIONS

- 20 guests: 1 long table of 20
- 20 guests: 2 tables of 20
- 20 guests: 1 square table

PDR2 FOOD & BEVERAGE OPTIONS

- \$2,000++ (plus tax and gratuity)
- Select between 6-9 pm **OR** 9:30 pm-close.

ROOM AMENITIES

Projector & screen with A/V capabilities.

PRIVATE DINING ROOM 1 & 2

When combined together, PDR1 & 2 can seat up to 50 guests, or accommodate up to 70 guests reception style with removal of all furniture.

TABLE SET UP OPTIONS

- 50 guests: 5 tables of 10 or 1 long table of 30 & 1 long table of 20
- 35 guests: 1 L-shaped table

PDR1&2 FOOD & BEVERAGE OPTIONS

- \$5,000++ (plus tax and gratuity)
- Select between 6-9 pm **OR** 9:30 pm-close.

ROOM AMENITIES

Projector & screen with A/V capabilities.

YOUR PLACE OR OURS

THE RESTAURANT



CLUBROOM

The Clubroom, which has direct access to our beautiful patio can seat up to 30 guests, or accommodate 45 guests reception style with the removal of some furniture. Guests may also choose to reserve a section of the Patio Lounge along with the Clubroom for an additional minimum.

TABLE SET UP OPTIONS

- 30 guests: 3 tables diagonally, 1 table of 16 in the middle & 2 tables of 9 on each side
- 20 guests: 2 tables of 20
- 18 guests: 1 boxed table with the hole in the middle

CLUBROOM FOOD & BEVERAGE OPTIONS

- \$3,500++ (plus tax and gratuity)
- Select between 6-9 pm **OR** 9:30 pm-close.

ROOM AMENITIES

63" Plasma TV with A/V capabilities.



BAR / LOUNGE

Our Bar / Lounge includes 8 stools, along with 5 lounge couches. The Bar / Lounge displays one of the largest privately-owned collections of rare international liquors. This area can accommodate up to 30 guests reception-style.

MINIMUMS TO BE DETERMINED BASED ON:

- **Date**
- **Day**
- **Time**

YOUR PLACE OR OURS

ADDITIONAL OPTIONS

VALET PARKING

LUNCH: Valet located on the P1 Level of the 9200 Building.
\$7 per car for the first 4 hours with a restaurant validation.

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DINNER: Located right in front of BOA.
\$11 per car for the first 4 hours, \$20 per car for 4+ hours.
(Additional Valet Attendants are available upon request.)

AV OPTIONS

60" plasma screen located in the Clubroom, that can connect to a computer or a laptop
in-house screen and projector with A/V capabilities: Complimentary

*(Please note: the screen & projector can only be used in our Private Dining Rooms).
(Video & Audio Tie-In Available Upon Request)*

RENTAL ADD ON OPTIONS

Microphone: \$50
Powered speaker package: \$90-200 (depending on size)
Bar: \$140
30" x 42"H square cocktail tables: \$45 without black spandex linen
Dell projector and 7 ft. screen: \$160
Podium: \$50-\$150 (depending on size)
Plasma screen (46"): \$300

(Please note the prices above are not inclusive of delivery charges)

MOVERS

2 movers + truck: \$80 an hour per mover
3 movers + truck: \$100 an hour per mover

*(3 hr. min required for both load in & load out; additional fees may apply; please call for details)
Please note overtime rates may apply based on timing of load in/load out*

FLORALS

Rates and company available upon request.

CAKE CUTTING FEES

\$4.50 plating fee per slice

(Applies to any specialty cake brought into the restaurant)

CORKAGE FEES

\$25 corkage fee per bottle. (2 bottle maximum)
Wine Magnum \$50 corkage fee per bottle (2 magnum maximum)



**Private Speciality Chef's Menu Created from Other IDG Restaurants
Available Upon Request**

Y O U R P L A C E O R O U R S

ADDITIONAL OPTIONS



CUSTOM CAKES

Thank you for your interest in our custom cakes made by pastry chef, Paloma Alarcon. We kindly ask for a minimum of 48 hours notice, cake selection from the menu below, amount of people to be served, and what the cake should read. For example, "Happy Birthday Jen!"

MENU AND PRICING ARE AS FOLLOWS:

SIZES

6" serves up to 15 ppl \$70
10" serves up to 30 ppl \$100
1/2 sheet serves up to 55 ppl \$130

CAKE SELECTION

BOA S'mores Cake

devil's food soaked in tahitian vanilla bean syrup, toasted vanilla "fluff," dark chocolate butter cream & BOA graham crackers

Revamped Red Velvet Cake

red velvet, lemon cream cheese frosting, fabbri Italian cherries

Berries & Cream Cake

buttermilk vanilla sponge cake soaked in tahitian vanilla bean syrup, strawberry buttercream, fresh red berries & whipped chantilly cream

YOUR PLACE OR OURS

BAR PACKAGE



SOFT DRINKS

(\$5 per person per hour)

Featuring Coke, Diet Coke & Sprite

BEER & WINE

(\$25 per person per hour for first hour, \$10 per person per hour after)

Featuring Amstel Light, Corona, Heineken

Chardonnay, Joseph Carr, "Josh Cellars" North Coast

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley

Wine List Available Upon Request

PREMIUM BAR

(\$35 per person per hour for first hour, \$10 per person per hour after)

Featuring Absolute Vodka, Tanqueray Gin, Bacardi, Sauza Tequila,

Jim Beam Bourbon, Johnny Walker Black Scotch,

Chardonnay, Joseph Carr, "Josh Cellars" North Coast

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley / Prosecco, Mionetto, Veneto, NV

Corona, Amstel Light, Heineken, Soft Drinks, Still & Sparkling Water, Juice

PLATINUM BAR

(\$45 per person per hour for first hour, \$10 per person per hour after)

Featuring Grey Goose Vodka, Bombay Sapphire Gin, Bacardi, Makers Mark Bourbon,

Johnny Walker Black Scotch, Jack Daniel's Tennessee Whiskey, Patron Silver Tequila,

Chardonnay, Jordan, Russian River Valley

Cabernet Sauvignon, Atalon, Napa Valley / Sparkling, J Brut Cuvee',

Corona, Amstel Light, Heineken, Soft Drinks, Juice, Still & Sparkling Water

OPEN BAR PACKAGES AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS

TRAY PASS



VEGETABLES + CHEESE

TIER ONE

- Goat Cheese Black Truffle Baklava** pistachios
- Grilled Zucchini & Oven-Dried Tomato Pizzetta** basic pesto
- Grilled Eggplant Roulade** smoked mozzarella, pesto • gluten-free
- Baby Tomato Basil Crostini** buratta, saba vinaigrette • gluten-free
- Latkes** apple sauce
- Risotto Cakes** tomato chutney
- Portobello Ceviche Spoon** crispy tortilla, cilantro
- Eggplant Parmesan Spoons**

TIER TWO

- Crispy Forest Mushrooms Spring Roll**
- Mini Potato Skins** creamed spinach, parmesan, brick onion
- Stuffed Dates** curried goat cheese, pistachios, maple honey
- Smoked Pineapple** sope, cotija cheese and micro cilantro
- Mini Blue Cheese Popovers**

TIER THREE

- Grilled Truffle Cheese & Heirloom Tomato Gazpacho Shots**
- Wild Mushroom & Goat Cheese Profiteroles**
- St. Andreas and Fig Phyllo Triangles**

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TIER ONE: 5 choices; \$35/hr.     TIER TWO: 6 choices; \$40/hr.     TIER THREE: 7 choices; \$45/hr.

TRAY PASS OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

Y O U R   P L A C E   O R   O U R S

## TRAY PASS



### FISH

#### TIER TWO

##### **Mini Shrimp Ceviche Tostadas**

**Sea Bass Ceviche** seasonal garnish (served as a spoon or chip)

##### **Smoked Salmon Pizzetta**

**Bay Scallop** escabeche, espellette dusted plantain chip

**Mini Hash Brown** truffle salmon tartare

#### TIER THREE

**Spicy Tuna Tacos** avocado relish

**Mini Blue Crab Cakes** cajun remoulade

**Blue Crab Toast** avocado tartare

**Yellowtail Crudo** sea beans, fresno peppers, yuzu avocado crema

**Mini Blue Corn Lobster Tostada** saffron aioli, thai pickled vegetables, baby coconuts

TIER ONE: 5 choices; \$35/hr.      TIER TWO: 6 choices; \$40/hr.      TIER THREE: 7 choices; \$45/hr.

TRAY PASS OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS

## TRAY PASS



### MEAT

#### TIER ONE

**Bacon Candy** roasted brussels sprouts, caramelized onions, whole grain mustard glaze  
**Polenta Cake** topped with american kobe bolognese, shave parmigiano

#### TIER TWO

**Braised Short Rib Spoons** spicy pickled cabbage slaw • gluten-free  
**Skirt Steak Nachos** parmigianino & chimichurri  
**Cashew Curried Chicken Salad** lettuce cup • gluten-free  
**Corn Cake** beer can pulled chicken and pickled watermelon

#### TIER THREE

**Mini BOA Burgers**  
**Seared Dry-Aged "New York Wrap"** pickled vegetables, wild baby arugula • gluten-free  
**Duck Confit Cigar** avocado creme  
**Chicken & Kale Tostada** avocado crema, pickled onion  
**Mini BOA Monsieur** truffle béchamel, 40 day dry-aged new york, gruyere, pain de mie  
**Grilled Tenderloin Flatbread** caramelized onions, camembert, horseradish cream

TIER ONE: 5 choices; \$35/hr.    TIER TWO: 6 choices; \$40/hr.    TIER THREE: 7 choices; \$45/hr.

TRAY PASS OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS

## TRAY PASS



### PETIT FOUR

**Peanut Butter Cups** mini chocolate chip filled with peanut butter mousse

**Berry Pavlovas** baked meringue, vanilla custard, fresh berries

**Apple Crisp** vanilla apple compote, streusel & tahitian vanilla bean ice cream

**Chocolate Decadence Cake** rich chocolate fudge cake with raspberries • gluten-free

**Snickerdoodles** chewy cinnamon + sugar cookies

**“Hostess” Cupcakes** devil’s food cake, chocolate ganache, cream-filled center

**Assorted Macaroons** rose, raspberry, lemon, coffee, earl grey

#### **BOA “Snickers”**

honey peanut nougat, milk chocolate bavarian, dipped in dark chocolate, fleur de sel

**Mini Vanilla Bourbon Bonut** • only available for larger events of 150 guests or more  
deep-fried danish dough, vanilla bourbon glaze

**Turtle Brownies** sea salt caramel, whipped cream, toasted pecans

**Maple Bacon Bonut Holes** • only available for larger events of 150 guests or more  
deep-fried danish dough, maple donut glaze, candied bacon bits

**Blueberry Crostata** stewed blueberries & golden cream cheese crust

TRAY PASS OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

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## SALAD

### **Chop Chop Station**

shredded iceberg lettuce, raddichio, olives, garbanzo beans, artichoke hearts, italian salami, provolone cheese, pine nuts, pepperoncini, tomatoes; choice of: red wine vinaigrette or white balsamic vinaigrette

### **Tuscan Kale & Grilled Portabello Salad**

broccolini, crispy lentils, parmesan

### **Waldorf Revisited**

apples, belgium endive, candied pecans, stilton blue cheese crumbles

### **Grilled Corn Salad**

baby purple potatoes, charred onions, baby heirloom tomatoes, cilantro, chipotle lime vinaigrette

### **Classic BOA Caesar Salad**

### **Quinoa Salad**

artichokes, roasted peppers, grilled lemon

### **Cobb Salad**

house-smoked turkey, applewood smoked bacon, avocado, tomato, olives, maytag bleu cheese, red wine vinaigrette

### **Extra Virgin Olive Oil Braised Albacore**

cannellini beans, picholine olives, lemon vinaigrette

STATION OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS



## MEAT & FISH

**Smoked American Kobe Brisket** mini brioche buns

**Grilled Herb-Stuffed Lamb Leg**

**Blackened Filet Mignon**

roasted potatoes & weiser farms carrots, creamy blue cheese

**Grilled Free Range Chicken**

frisee, roasted pee-wee potatoes, sherry-mustard sauce

**Whole Grain Mustard Grilled Rosie's Organic Chicken** sherried jus

**House Smoked Turkey** mini brioche bun, cranberry chutney

**Grilled Scottish Salmon** grilled corn salad, cilantro, creme fraiche

**Braised Short Ribs**

choice of: polenta, mashed potatoes & brioche with horseradish cream

## PASTA & POTATO

**Ravioli Station**

ravioli offerings: lobster, butternut squash or american wagu

choice of sauces: sage brown butter, creamy pesto or american wagu bolognese

**Potato Skin Station**

crab oscar, smoked cheddar, bacon, creme fraiche, chives, smoked salmon

**Spaghetti & American Kobe Beef Meatballs**

**Twice-Baked Lobster Potato**

smoked cheddar, charred scallions, old bay

STATION OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS



## CARVED MEAT

**Herb-Crusted Rack of Lamb** rosemary lamb jus

**40-Day Dry-Aged NY Strip** j-1, chimichurri or creamed horseradish

**Roasted Pork Loin** apple-cherry chutney

**Stuffed Boneless Chicken Breast** sun-dried tomatoes & goat cheese

**Herb-Crusted Prime Rib** cabernet sauce & creamy horseradish

**Roasted Beef Tenderloin (Whole Filet Mignon)** stuffed with shaft blue cheese

**House Smoked Turkey Breast** whisky gravy, cranberry chutney

**Chicken Picatta** lemon, caper, white wine butter

**Herb-Rubbed Chicken Breast** mushrooms jus

**Crispy Side of Whitefish** avocado creme

**Smoked American Kobe Brisket**

**Cedar Planked Side of Salmon**

bacon garlic crust, sundried tomato crust or herb-crust, citrus creme fraiche

**Smoked Beef Tenderloin (Whole Filet Mignon)**

chimichurri, creamy horseradish or bearnaise

STATION OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS



## **BUFFET SIDES**

**Farmer's Market Vegetable**

**Sautéed Spinach**

**Sautéed Seasonal Mushrooms**

**Roasted Garlic Whipped Potatoes**

**Broccolini**

**Brussel Sprouts**

**Roasted Fingerling Potatoes**

**Chipotle Lime Butternut Squash**

**Potatoes Pommes Anna**

STATION OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS



VEGETARIAN | VEGAN OPTIONS



**Forest Mushroom Risotto**

mascarpone, thyme, parmesan foam

**Eggplant Parmesan**

tomato, basil oil

**Spaghetti Primavera (Vegan)**

spaghetti pasta with seasonal vegetables

**Grilled Portabello Mushroom (Vegan)**

crispy polenta cake, truffle vinaigrette

**Vegetable Stew (Vegan / Gluten Free)**

braised pearl onions, artichokes,  
baby carrots, fennel, pee wee potatoes, salsa verde

STATION OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS

## ADD-ONS



Glass of Prosecco (Mionetto Prosecco) \$10

Glass of Champagne (Pommery Brut) \$24

Chilled Jumbo Prawns \$18

Colossal Blue Crab Cocktail \$24

Seafood Platter: medium \$85; large \$160

Hand-Cut or Sweet Potato Fries \$10

Crab & Black Truffle Gnocchi \$26

ALL IN \$ PER PERSON

YOUR PLACE OR OURS



\$ 41 ++

APPETIZER

CHOOSE ONE

**Classic Caesar Salad**

**Charred Tuna Tartare** capers, lemon zest, shallots

ENTREE

CHOOSE FOUR (4), YOUR GUESTS WILL CHOOSE ONE (1)

**BOA Chop Chop** artichokes, salami, chick peas, olives, tomatoes, pepperocinis, toasted pine nuts & aged provolone cheese

**Fully Loaded Burger** with french fries

**Smoked Turkey Sandwich** avocado, alfalfa sprouts, pretzel roll

**Faroe Island Natural Salmon** shelling beans, sofrito, parsley pistou

**Spaghetti & American Kobe Meatballs**

DESSERT

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

**Cheesecake** vanilla bean creme fraiche topping & raspberry sauce

**Cookies & Vanilla Ice Cream**

chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

**S'mores Trifle**

dark chocolate bavarian cake, BOA graham crackers, toasted vanilla fluff

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS



\$ 49 ++

APPETIZER

CHOOSE ONE

**Classic Caesar Salad**

**Charred Tuna Tartare** capers, lemon zest and shallots

**Jumbo Lump Crab Cake** heart of palm salad, cajun remoulade

ENTREE

CHOOSE FOUR (4), YOUR GUESTS WILL CHOOSE ONE (1)

**BOA Chop Chop** artichokes, salami, chick peas, olives, tomatoes, pepperocinis, toasted pine nuts & aged provolone cheese

**Fully Loaded Burger** with french fries

**Faroe Island Natural Salmon** shelling beans, sofrito, parsley pistou

**Spaghetti & American Kobe Meatballs**

**Free Range Chicken Breast** lemon roasted weiser farms pee-wee potatoes, charred spring onions, mizuna

**Petite 8 oz. Filet** charred kale, roasted fingerling potatoes, blue cheese butter

DESSERT

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

**Cheesecake** vanilla bean creme fraiche topping & raspberry sauce

**Cookies & Vanilla Ice Cream**

chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

**S'mores Trifle**

dark chocolate bavarian cake, BOA graham crackers, toasted vanilla fluff

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS



\$84++

APPETIZER

CHOOSE TWO (2), YOUR GUEST WILL SELECT ONE (1)

Classic Caesar Salad | Mixed Greens | French Onion Soup

ENTREE

YOUR GUESTS WILL SELECT ONE (1) THAT DAY

Chicken Breast | Salmon  
40 Day Dry-Aged New York Strip | Center Cut Filet Mignon

SIDES

CHOOSE THREE (3), SERVED FAMILY STYLE

Brussel Sprouts | Sautéed Spinach | Macaroni & Cheese  
Roasted Garlic Whipped Potatoes | Chipotle Lime Butternut Squash  
Smashed Broccoli with Garlic

DESSERTS

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

**BOA "Snickers" Bar** peanut butter chocolate, honey roasted peanut nougat, milk chocolate mousse  
**S'mores Trifle** dark chocolate bavarian cake, BOA graham crackers, toasted vanilla fluff  
**Apple Crisp** vanilla apple compote, streusel & tahitian vanilla bean ice cream  
**Classic Cookies & Ice Cream** chocolate chip & white chocolate macadamia nut cookies, vanilla bean ice cream  
**Mascarpone Cheesecake** raspberry sauce

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS

\$99 ++

**APPETIZER**

CHOOSE TWO (2), YOUR GUEST WILL SELECT ONE (1)

**Classic Caesar Salad | Mixed Greens**  
**Goat Cheese Baklava | French Onion Soup**

**ENTREE**

YOUR GUESTS WILL SELECT ONE (1) THAT DAY

**Chicken Breast**  
**Salmon**  
**Chilean Seabass**  
**40 Day Dry-Aged New York Strip**  
**Center Cut Filet Mignon**

**SIDES**

CHOOSE THREE (3), SERVED FAMILY STYLE

**Sauteed Mushrooms | Asparagus | Brussel Sprouts | Sauteed Spinach**  
**Macaroni & Cheese | Roasted Garlic Whipped Potatoes**  
**Chipotle Lime Butternut Squash | Smashed Broccoli with Garlic**

**DESSERTS**

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

**BOA "Snickers" Bar**  
peanut butter chocolate, honey roasted peanut nougat, milk chocolate mousse

**S'mores Trifle**  
dark chocolate bavarian cake, BOA graham crackers, toasted vanilla fluff

**Apple Crisp**  
vanilla apple compote, streusel & tahitian vanilla bean ice cream

**Classic Cookies & Ice Cream**  
chocolate chip & white chocolate macadamia nut cookies, vanilla bean ice cream

**Mascarpone Cheesecake**  
raspberry sauce

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS

\$114++

**APPETIZER**

CHOOSE TWO (2), YOUR GUEST WILL SELECT ONE (1)

**Classic Caesar Salad | Mixed Greens | Chop Chop Salad**  
**French Onion Soup | Goat Cheese Baklava | Crab Cake**

**ENTREE**

YOUR GUESTS WILL SELECT ONE (1) THAT DAY

**Chicken Breast**  
**Salmon**  
**Chilean Seabass**  
**Ahi Tuna**  
**Lamb T-Bones**  
**40 Day Dry-Aged New York Strip**  
**Center Cut Filet Mignon**

**SIDES**

CHOOSE THREE (3), SERVED FAMILY STYLE

**Sauteed Mushrooms | Asparagus | Brussel Sprouts | Sauteed Spinach**  
**Macaroni & Cheese | Roasted Garlic Whipped Potatoes**  
**Chipotle Lime Butternut Squash | Smashed Broccoli with Garlic**

**DESSERTS**

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

**BOA "Snickers" Bar**  
peanut butter chocolate, honey roasted peanut nougat, milk chocolate mousse

**S'mores Trifle**  
dark chocolate bavarian cake, BOA graham crackers, toasted vanilla fluff

**Apple Crisp**  
vanilla apple compote, streusel & tahitian vanilla bean ice cream

**Classic Cookies & Ice Cream**  
chocolate chip & white chocolate macadamia nut cookies, vanilla bean ice cream

**Mascarpone Cheesecake**  
raspberry sauce

PRICE DOES NOT INCLUDE TAX OR GRATUITY

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## STARTERS & SALADS

### **Fresh Baked Pastries**

jams & preserves

### **Steel Cut Oatmeal**

brown sugar, fresh berries

### **Greek Yogurt**

dried fruit, almonds

### **Smoked Salmon**

tomato, red onion, capers & bagels

### **Waldorf Revisited**

apples, belgium endive, candied pecans, shaft blue cheese crumbles

### **Kale Salad**

oranges, goat cheese, pickled red onion, marcona almonds, citrus vinaigrette

### **Baby Mixed Greens**

strawberries, white balsamic vinaigrette

## ENTREES

### **Honey Glazed Ham**

apple-port gravy

### **Fried Chicken & Waffles**

maple syrup

### **Eggs Benedict**

poached eggs, canadian bacon, english muffin, hollandaise sauce

### **Frittata**

smoked ham, caramelized onion, gruyere

- OR -

spinich, sundried tomatoes, goat cheese

### **Scrambled Farm Fresh Eggs**

### **Bacon & Cheddar Egg Torte**

## SIDES

### **Thick-Cut Applewood Smoked Bacon**

### **Breakfast Sausage (available in Turkey)**

### **BOA Breakfast Potatoes**

### **Buttermilk Pancakes**

### **Skillet-Roasted Red Bliss Potatoes, Caramelized Onions, Peppers**

BRUNCH/BUFFET AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

PRICE DOES NOT INCLUDE TAX OR GRATUITY

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## CATERING PLATTERS

### LUNCH MENU #1

\$18.50++ PER PERSON

**BOA's Caesar Salad**

**Roasted Turkey Sandwich.** avocado & alfalfa sprouts

**40-Day Dry-Aged NY Steak Sandwich.** blue cheese & caramelized onions

**Herb-Roasted Potato Salad**

**Baby Cookie Selection**

### LUNCH MENU #2

\$22.50++ PER PERSON

**Creamy Chick Pea Dip.** herbed flatbread

**BOA Chop Chop**

**Roasted Turkey Sandwich.** avocado & alfalfa sprouts

**40-Day Dry-Aged NY Steak Sandwich.** blue cheese & caramelized onions

**Quinoa Salad.** smoked artichoke hearts, marinated peppers & cucumber

**Fresh Fruit Platter**

**Baby Cookie Selection**

### LUNCH MENU #3

\$26.50++ PER PERSON

**Cobb Salad.** roasted turkey, blue cheese, olives, tomatoes, egg, avocado, bacon & red wine vinaigrette

**Goat Cheese Baklava.** black truffles and pistachios

**Roasted Turkey Sandwich.** avocado & alfalfa sprouts

**40-Day Dry-Aged NY Steak Sandwich.** blue cheese & caramelized onions

**Quinoa Salad.** smoked artichoke hearts, marinated peppers & cucumber

**Fresh Fruit Platter**

**Mini Cheesecake & S'mores Bites**

### RECEPTION MENU

\$26.50++ PER PERSON

**Goat Cheese Baklava.** black truffles and pistachios • \$28 per dozen

**Baby Crab Cakes.** cajun remoulade • \$48 per dozen

**Jumbo Prawn Cocktail.** lime cocktail sauce • \$59 per dozen

**40-Day Dry-Aged NY Steak Sandwich.** blue cheese & caramelized onions • \$41 per dozen

**Roasted Turkey Sandwich.** avocado & alfalfa sprouts • \$32 per dozen

**Baby Cookies: Chocolate Chip or White Chocolate Macademia** • \$18 a dozen

**Fresh Fruit Platter** • \$38; 8-10 people

**Mini Cheesecake or S'mores Bites** • \$22 per dozen

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS

PHOTO GALLERY



YOUR PLACE OR OURS

THE SPACE

# BOA SUNSET

## ENTIRE RESTAURANT CAPACITY

Seated: **445** | Reception: **1,000**

## INTERIOR CAPACITY

Seated: **163** | Reception: **267** | Square Feet: **6,640**

## MAIN DINING

Seated: **70** | Reception: **106**

## PRIVATE DINING

Two private dining rooms available. Can be combined for a larger private dining space. AV capabilities, and other options available with rentals and a fee.

**COMBINED:** Square Feet: **952** | Seated: **50**

**PDR1:** Square Feet: **622** | Seated: **30**

**PDR2:** Square Feet: **330** | Seated: **20**

## BAR LOUNGE

Displays one of the largest privately-owned collections of rare international liquors.

Seated: **23** | Square Feet: **1,325**

## CLUB ROOM

Features 63" plasma TV with AV capabilities

Seated: **30** | Reception: **45** | Square Feet: **340**

## PATIO LOUNGE

Seated: **50** | Reception: **100**

## OUTDOOR PATIO

Features an outdoor lounge & seating area right on Sunset Blvd.

One of the largest outdoor patios in West Hollywood.

Seated: **180** | Reception: **458** | Square Feet: **4,000**

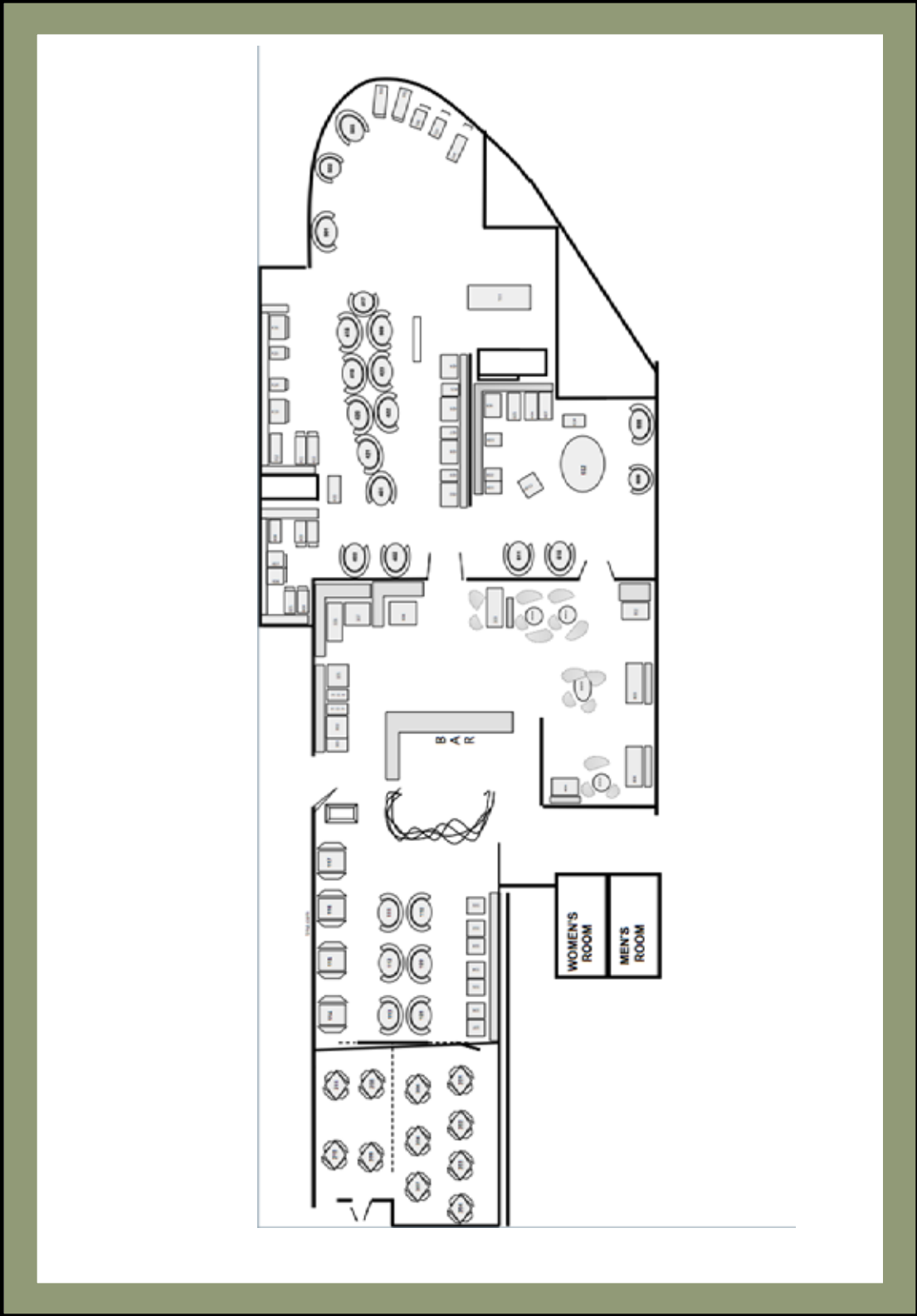
## LUCKMAN COURTYARDS

Features two outdoor courtyard patios.

Reception: **250-300** | Square Feet: **2,800**

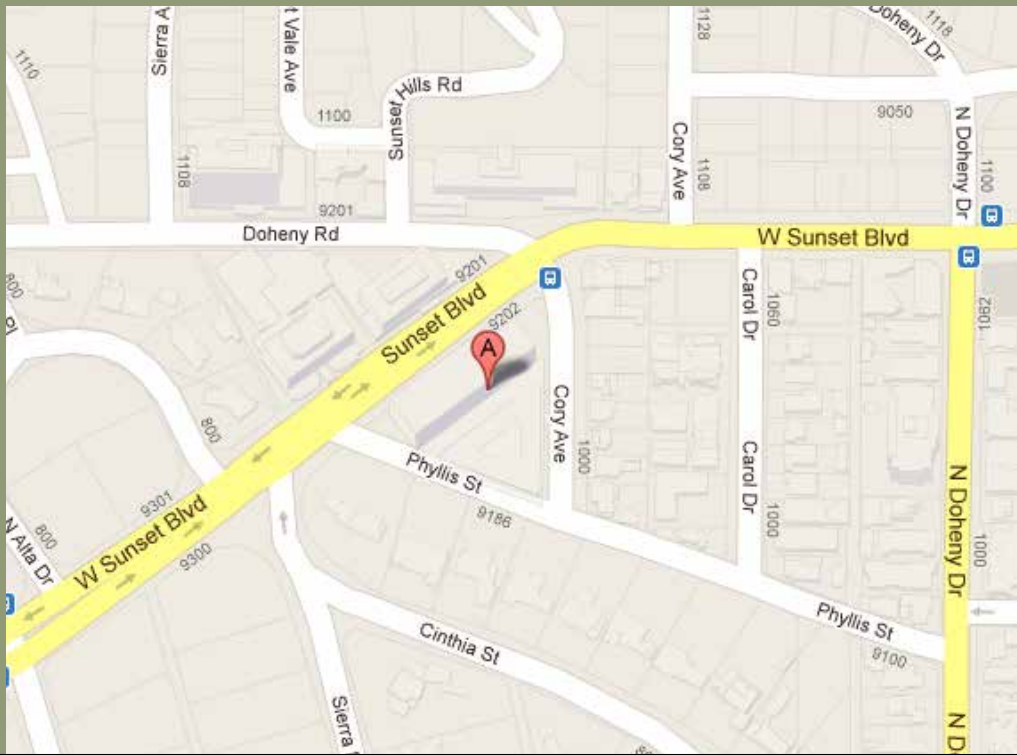
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THE SEATING



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## THE LOCATION



**B O A**



Steakhouse

### BOA Sunset Restaurant Hours

#### LUNCH

Monday-Friday: 11:30-2:30 pm

#### DINNER

Sunday-Monday: 5:30 pm-10 pm  
Tuesday-Wednesday: 5:30 pm-11 pm  
Thursday-Saturday: 5:30 pm-12 am

#### HAPPY HOUR

Monday-Friday: 5-7 pm  
(bar & lounge only)

9200 Sunset Blvd. • West Hollywood, CA 90069 • 310.278.2050 • boasteak.com

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