



B O A



SANTA MONICA CATERING GUIDE 2017

IDG
Innovative Dining Group
CATERING

INTRODUCTION



IDG's extensive event experience 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



PATIO

The beautiful Patio overlooking Ocean Ave. can seat up to 40 guests, or accommodate up to 55 guests reception style with removal of all furniture.

TABLE SET UP OPTIONS

40 guests: 4 tables of 10 / 30 guests: 3 tables of 10 / 20 guests: 2 long tables of 10

PATIO MINIMUMS

MONDAY-WEDNESDAY:

\$4,500 food & beverage minimum (plus tax and gratuity)
Select between 5:30-8:30 pm **OR** 9 pm-close.

THURSDAY-SUNDAY:

\$7,000 food and beverage minimum (plus tax and gratuity)
Select between 5:30-8:30 pm **OR** 9 pm-close.



SEMI-PRIVATE DINING ROOM

Located near the bar, The Semi-Private Dining Room can seat up to 22 guests seated.

TABLE SET UP OPTIONS

22 guests: 1 table of 10 & 1 table of 12
Up to 16 guests: 1 square table in the middle

SEMI-PRIVATE DINING MINIMUMS

SUNDAY-THURSDAY:

\$2,200 food & beverage minimum (plus tax & gratuity)
Select between 5:30-8:30 pm **OR** 9 pm-close.

FRIDAY-SATURDAY:

\$2,800 food & beverage minimum (plus tax & gratuity)
Select between 5:30-8:30 pm **OR** 9 pm-close.

YOUR PLACE OR OURS

ADDITIONAL OPTIONS

VALET PARKING

LUNCH

2 hours validated self-parking at the lot just north on Ocean.

DINNER

\$7 per car for the first 3 hours at our
Valet on Ocean with restaurant validation.

(Video & Audio Tie-In Available Upon Request)

RENTAL ADD ON OPTIONS

Rentals can only be used for full restaurant buyouts.
Rates & information available upon request.

FLORALS

Rates and company available upon request.

CAKE CUTTING FEES

\$4.50 plating fee per slice

CORKAGE FEES

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

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AVAILABLE UPON REQUEST:

Private Speciality Chef's Menu Created from Other IDG Restaurants

YOUR PLACE OR OURS

ADDITIONAL OPTIONS



CUSTOM CAKES

Thank you for your interest in our custom created cakes by our Executive pastry chef, Joseph Kim. We kindly ask for a minimum of 72 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!"

CAKE SIZES, PRICES & SELECTIONS BELOW:

6" serves up to 12 guests: \$75

10" serves up to 28 guests: \$115

14" serves up to 63 guests: \$145

Italiano Italiano

butter cake, mascarpone mousse, poached apricot, Italian butter cream

Fruity Floral "Charlotte Russe Style"

biscuit a la cuillere (lady fingers), fruit Bavarian, crème Chantilly, vanilla butter cream

Chocolate Swirl

chocolate roulade, pistachio cream, chocolate butter cream

The Classic "Omakase"

executive pastry chef's custom cake with Swiss butter 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 Peroni, Corona & Miller Lite

Anterra, Pinot Grigio

Prosecco, Mionetta, Veneto NV

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,

Anterra, Pinot Grigio

Prosecco, Mionetto, Veneto, NV

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley

Peroni, Corona & Miller Lite, 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,

Anterra, Pinot Grigio

Sparkling, J Brut Cuveé

Cabernet Sauvignon, Casa Lapostolle, Rapel Valley

Peroni, Corona & Miller Lite, 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 & Fig Phyllo Triangles**

TIER ONE: 5 choices: \$35/1 hr. **TIER TWO:** 5 choices: \$40/1 hr. **TIER THREE:** 5 choices: \$45/1 hr.
\$8 PER PERSON FOR EACH ADDITIONAL ITEM; \$10 PER PERSON FOR EACH ADDITIONAL HOUR AFTER

YOUR PLACE OR OURS

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: \$35/1 hr. **TIER TWO:** 5 choices: \$40/1 hr. **TIER THREE:** 5 choices: \$45/1 hr.
\$8 PER PERSON FOR EACH ADDITIONAL ITEM; \$10 PER PERSON FOR EACH ADDITIONAL HOUR AFTER

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: \$35/1 hr. **TIER TWO:** 5 choices: \$40/1 hr. **TIER THREE:** 5 choices: \$45/1 hr.
\$8 PER PERSON FOR EACH ADDITIONAL ITEM; \$10 PER PERSON FOR EACH ADDITIONAL HOUR AFTER

YOUR PLACE OR OURS

TRAY PASS



PETIT FOUR

Lemon Parfait

lemon curd, caramelized kataifi, candied cucumber, kaffir lime syrup & toasted meringue

Tarte aux Fruit

light pastry cream & seasonal fresh fruit

Whoopi Pie

cocoa or red velvet cake & mint marshmallow fluff or citrus cream cheese icing

Monte Cristo Trio

pain de mie, peanut butter, raspberry jam & pain de mie, marzipan, apple marmalade & pain de mie, nutella & lingonberry jam

Italiano Italiano Cupcake

butter cake, mascarpone mousseline, poached apricot & Italian butter cream

Opera Cake

hazelnut cake layer, coffee butter cream & ganache

Pot de Crème au Chocolate

chocolate custard, vanilla crème chantilly & espresso meringue cigar

The Kir Royale

raspberry, chambord-champagne syrup, gold confetti & petit chocolate cup

Chocolate Tartlet

honey chocolate ganache, exotic caramel & fleur de sel

Ice Cream & Cake "Popsicle"

sponge cake, house-made ice cream & milk chocolate glaze

BOA "Snickers"

chocolate bavarian, honey nougat & peanut butter feuilletine

Choux à la Passion Fruit

almond crusted choux pastry & chilled passion fruit cream

Praline Avalanche Square

rice krispies, hazelnut paste, white chocolate, marshmallow & chocolate chips

Cookie & Candy

chocolate chip, macaroon & english toffee, carré au chocolate (kit-kat like)

\$8 PER PERSON PER ITEM FOR 1 HOUR / \$10 PER PERSON FOR EACH ADDITIONAL HOUR AFTER

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



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 sauce

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

Brussels Sprouts

Roasted Fingerling Potatoes

Roasted Vegetables with crispy guanciale & sage

Potatoes Pommes Anna

STATION OPTIONS AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE.

YOUR PLACE OR OURS



Forest Mushroom Risotto

mascarpone, thyme, parmesan foam

Eggplant Parmesan

tomato, basil oil

Smashed Broccoli Garganelli

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 \$95; large \$165

Hand-Cut or Sweet Potato Fries \$10

Crab & Black Truffle Gnocchi \$26

ALL IN \$ PER PERSON

YOUR PLACE OR OURS



\$ 41 ++

APPETIZER

CHOOSE ONE (1), YOUR GUESTS WILL ENJOY THE FOLLOWING

Classic Caesar Salad

Mixed Greens cucumber, tomato

ENTREE

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

Tuna Melt Wrap

Fully Loaded Burger

Roasted Turkey Sandwich

Skuna Bay Salmon

Spaghetti & American Kobe Meatballs

SIDES

CHOOSE THREE (3), SERVED FAMILY STYLE

Jumbo Asparagus | **Sauteed Spinach** | **Macaroni & Cheese** | **Onion Rings**

Roasted Garlic Whipped Potatoes | **French Fries** | **Sweet Potato Fries**

DESSERT

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

Neapolitan Cheesecake

mascarpone cheesecake, licorice lemon coulis, dehydrated fennel seed meringue, espresso granita

Cookies & Vanilla Ice Cream

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

S'mores

flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker, dutch chocolate ice cream

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS



\$ 49 ++

APPETIZER

CHOOSE ONE (1), YOUR GUESTS WILL ENJOY THE FOLLOWING

Classic Caesar Salad

Charred Tuna Tartare capers, lemon zest and shallots

The Wedge

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

Skuna Bay Salmon

Spaghetti & American Kobe Meatballs

Free Range Chicken Breast

Petite 8 oz. Filet

SIDES

CHOOSE THREE (3), SERVED FAMILY STYLE

Jumbo Asparagus | Sauteed Spinach | Creamed Spinach | Brussels Sprouts

Macaroni & Cheese | Roasted Garlic Whipped Potatoes

French Fries | Sweet Potato Fries | Onion Rings

DESSERT

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

Neapolitan Cheesecake

mascarpone cheesecake, licorice lemon coulis, dehydrated fennel seed meringue, espresso granita

Cookies & Vanilla Ice Cream

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

S'mores

flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker, dutch chocolate ice cream

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

**Organic Chicken Breast
Skuna Bay Salmon
40 Day Dry-Aged New York Strip
Center Cut Filet Mignon**

SIDES

CHOOSE THREE (3), SERVED FAMILY STYLE

**Brussels Sprouts | Sauteed Spinach | Macaroni & Cheese
Roasted Garlic Whipped Potatoes
Roasted Seasonal Vegetables with crispy sage | Smashed Broccoli with Garlic**

DESSERTS

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

Lemon Tart

lemon curd, caramelized kataifi nest, lime infused cucumber & kaffir lime syrup

Seasonal Fruit Tart

chefs special

Neapolitan Cheesecake

mascarpone cheesecake, licorice lemon coulis,
dehydrated fennel seed meringue, espresso granita

BOA "Snickers"

chocolate bavarian, honey nougat, peanut butter feuilletine,
caramel sauce, warm chocolate sauce, salted caramel ice cream

Cookies & Vanilla Ice Cream

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

S'mores

flourless chocolate cake, caramelized marshmallow,
gluten-free graham cracker, dutch chocolate ice cream

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS

DINNER | MENU B

\$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

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

SIDES

CHOOSE THREE (3), SERVED FAMILY STYLE

Sauteed Mushrooms | Asparagus | Brussels Sprouts | Sauteed Spinach
Macaroni & Cheese | Roasted Garlic Whipped Potatoes
Roasted Seasonal Vegetables with crispy sage | Smashed Broccoli with Garlic

DESSERTS

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

Lemon Tart

lemon curd, caramelized kataifi nest, lime infused cucumber & kaffir lime syrup

Seasonal Fruit Tart

chefs special

Neapolitan Cheesecake

mascarpone cheesecake, licorice lemon coulis,
dehydrated fennel seed meringue, espresso granita

BOA "Snickers"

chocolate bavarian, honey nougat, peanut butter feuilletine,
caramel sauce, warm chocolate sauce, salted caramel ice cream

Cookies & Vanilla Ice Cream

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

S'mores

flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

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

Organic Chicken Breast
Skuna Bay 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 | Brussels Sprouts | Sauteed Spinach
Macaroni & Cheese | Roasted Garlic Whipped Potatoes
Roasted Seasonal Vegetables with crispy sage | Smashed Broccoli with Garlic

DESSERTS

CHOOSE TWO (2), GUESTS WILL ENJOY BOTH

Lemon Tart
lemon curd, caramelized kataifi nest, lime infused cucumber & kaffir lime syrup

Seasonal Fruit Tart
chefs special

Neapolitan Cheesecake
mascarpone cheesecake, licorice lemon coulis,
dehydrated fennel seed meringue, espresso granita

BOA "Snickers"
chocolate bavarian, honey nougat, peanut butter feuilletine,
caramel sauce, warm chocolate sauce, salted caramel ice cream

Cookies & Vanilla Ice Cream
chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

S'mores
flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

PRICE DOES NOT INCLUDE TAX OR GRATUITY

YOUR PLACE OR OURS

PHOTO GALLERY



YOUR PLACE OR OURS

THE SPACE

BOA SANTA MONICA

ENTIRE RESTAURANT CAPACITY

Seated: **150** | Reception: **250**

MAIN DINING ROOM

Seated: **65** | Reception: **100**

SEMI PRIVATE ROOM

Seated: **22**

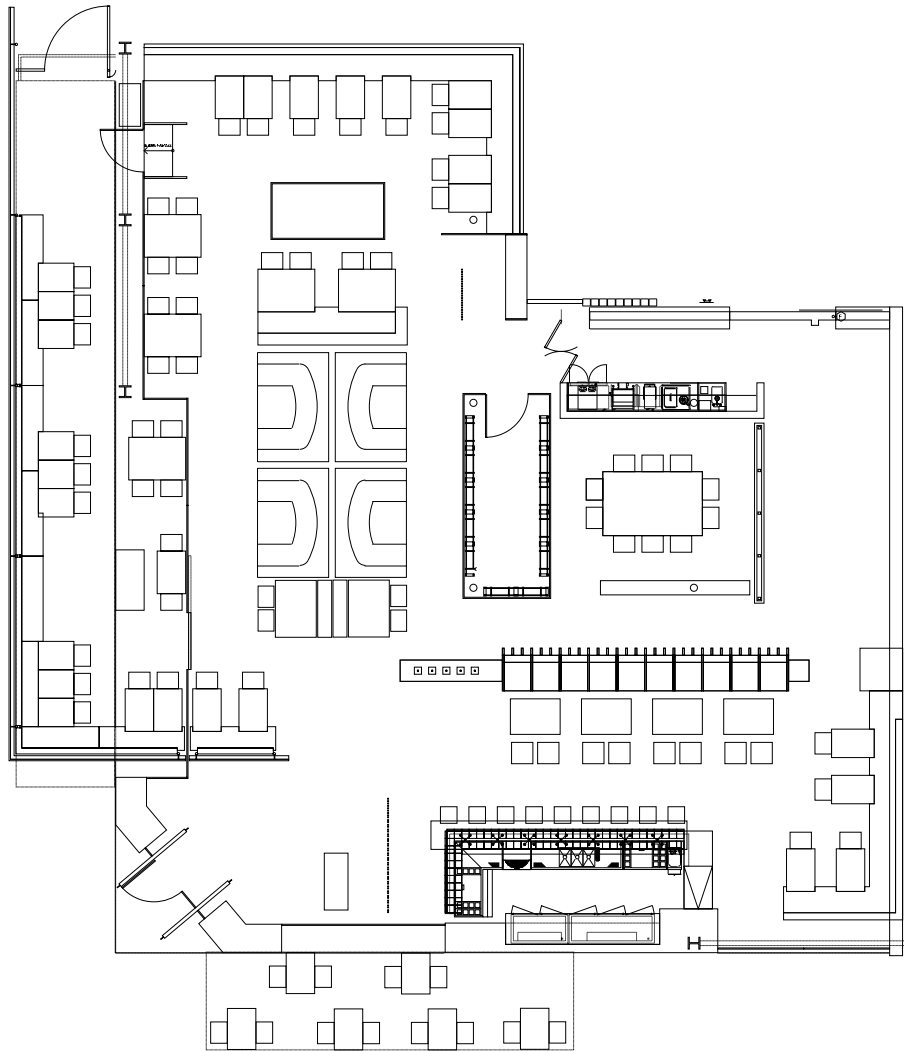
OUTDOOR PATIO

Seated: **40** | Reception: **55**



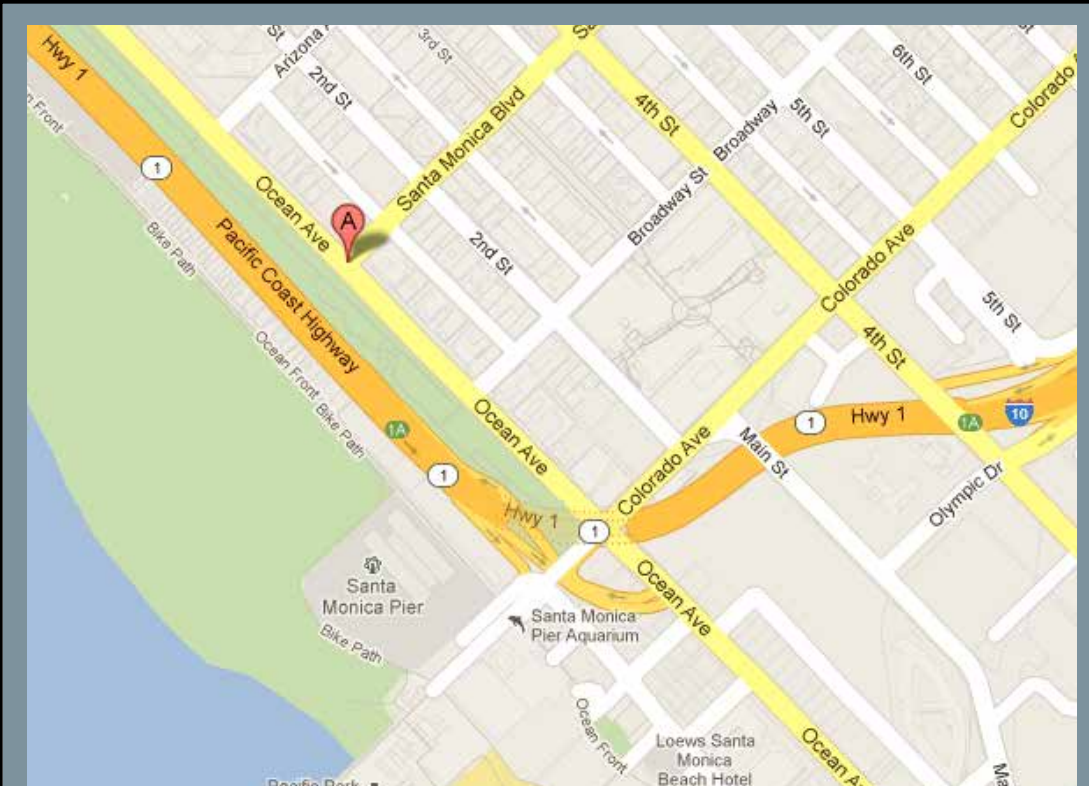
YOUR PLACE OR OURS

THE SEATING



YOUR PLACE OR OURS

THE LOCATION



B O A



Steakhouse

BOA Santa Monica Restaurant Hours

LUNCH

Every Day: 12 pm-3 pm

DINNER

Monday-Wednesday: 5:30 pm-10:30 pm

Thursday: 5:30 pm-11:00 pm

Friday & Saturday: 5:30 pm-11:30 pm

Sunday: 5:30 pm-10 pm

HAPPY HOUR

Monday-Friday: 5-7 pm In the lounge & bar only

101 Santa Monica Blvd. | Santa Monica, CA 90401 | 310.899.4466 | boasteak.com

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