



## Bosc's Catering Menu

### Salads (20-25 Guests)

Bosc's Caesar Salad or House Salad  
\$75.00

Gorgonzola Pear Salad  
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, And Spiced Walnuts; Served over Our House blended Lettuces; Served with Raspberry Vinaigrette Dressing  
\$150.00

### Appetizers (20-25 Guests)

Hot Spinach & Artichokes Dip  
A Savory Blend of Artichoke Hearts, Spinach, Garlic and Two Cheeses; Served with Fresh Baked Crostini  
\$125.00

Fruit and Cheese Tray  
Mix of pineapple, Strawberry, Grapes, Fresh Melons, and Assorted Cheeses  
\$100.00

Fried Green Tomatoes  
Hand Floured and Fried Just to the Right Crispness, Layered with Goat Cheese, Roasted Red Peppers, Basil and Tabasco Remoulade  
\$125.00

Hummus Duo  
Tradition Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash Bread  
\$75.00

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**Pasta (20-25 Guests)**

**Eggplant Manicotti**

Fried Eggplant Rolled with Ricotta, Mozzarella, Garlic and Parmesan Cheese. Then Baked and topped with Marinara

\$4.00 each Portion

**Chicken Laurel Pasta**

Grilled Chicken Tossed with Sun Dried Tomatoes, Spinach in a Goat Cheese Cream Sauce

\$135.00 Pan

**Lasagna Bolognese**

Tender Pasta layered With Bolognese Sauce, Porcini Mushrooms, Fresh Herbs and Two Cheeses

\$225.00

**Chicken and Sausage Rigatoni**

Italian Sausage and Chicken with Red and Green Peppers Tossed in a red wine Marinara sauce over Rigatoni pasta

\$125.00

**Entrée (15-20 Guests)**

**Shrimp & Grits**

Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy

\$150.00

**Wood Oven Planked Salmon Whole Sides**

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

\$175.00 15-20

**Pan Seared Chicken**

Chicken Breasts Pan Seared with Lemon Pesto Marinade

8.00 Each Piece

**Black Bean and Goat Cheese Tamale**

Black Beans, Roasted Vegetables and Mozzarella. Encrusted in Masa Dough, Baked in A Plantain Leaf; Served with Pico De Gallo

\$75.00 Each 8-12 people

**Beef Tenderloin and Rolls**

Grilled Beef tenderloin sliced and served with Rolls and Horseradish Sauce

\$275.00 12-15 people

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Restaurant & Brewing Co.

Sides (15-20 Guests)

\$ 55.00

Roasted Asparagus  
Sautéed Mixed Vegetable  
Mashed Potato  
Mashed Sweet Potato  
Mac & Cheese  
Cauliflower Au Gratin

Dessert

\$55.00 Each

Whole cakes from our local bakery "Frost"  
Chocolate, Strawberry or Cheese Cake

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