

Boheme Bistro

EST. 1992

PRIVATE DINING



Our private dining room offers the perfect backdrop for your next event.

Boheme Bistro elevates private dining to satisfy any palate and party size. Explore our nine prix-fixe menus on the following pages featuring signature items and local favorites. After making your selection, please complete the reservation form at the end of this document and return in person, by fax, or by mail.

I Breakfast Menu	\$35 Per Guest	VI Silver Menu	\$75 Per Guest
II Brunch Menu	\$45 Per Guest	VII Gold Menu	\$85 Per Guest
III Lunch Menu	\$35 Per Guest	VIII Platinum Menu	\$120 Per Guest
IV Social Menu	\$45 Per Guest	IX Pharmaceutical Menu	\$130 Per Guest
V Social Luxury Menu	\$60 Per Guest		

Breakfast Menu

The best part of your day, just got better.
Boheme Bistro *knows* breakfast!

\$35 PER GUEST*



BEVERAGES

Orange Juice

Coffee

(Mimosas & Bloody Marys are offered for \$11 each)

ENTRÉES

Pancakes Royal: Golden brown buttermilk pancakes, scrambled eggs, and bacon

Mediterranean Omelet: Egg whites, celery, tomatoes, spinach, mushrooms, and Swiss cheese

Stuffed Baguette: Two eggs scrambled, bacon, and melted cheddar cheese

IMPORTANT NOTE

This menu is available for desired booking time, between 8:00a.m. & 11:00a.m.

This menu is not available on Sundays.
(Please call for special event options.)

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

Brunch Menu

Not a morning person? This menu was designed for you! Have guests choose between breakfast and lunch favorites.

\$45 PER GUEST*



BEVERAGES

Fountain Soda

Iced Tea

(Mimosas & Bloody Marys are offered for \$10 each)

ENTRÉES

Please select three Main Courses to offer guests.

Fresh Fruit Plate: Freshly cut seasonal fruit, served with cottage cheese

Brie Omelet: Eggs, spinach, mushrooms, and tomatoes with home-style potatoes

Smoked Nova Salmon: Smoked salmon on a bagel, with cream cheese, cucumber, onions, capers, and lemon dill

B.L.T. Croissant: Bacon, romaine, tomatoes, and mayo

Arugula Salad: Arugula, plum tomatoes, extra virgin olive oil, topped with goat cheese

IMPORTANT NOTE

This menu is available for desired booking time, between 10:30a.m. & 1:30p.m.

This menu is not available on Sundays.

(Please call for special event options.)

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

Lunch Menu

Looking for a casual mid-day get together?
Boheme Bistro has got you covered!

\$35 PER GUEST*



BEVERAGES

Fountain Soda

Iced Tea

(Beer, Wine, & Spirits may be consumed at regular prices)

ENTRÉES

Please select three Main Courses to offer guests.

Delray Beach Veggie Pizza: 8" round flatbread pizza, topped with spinach, tomato, peppers, olives, onion, mozzarella, and feta

Grilled Chicken Caesar Salad: Fire grilled chicken, atop a bed of romaine, tossed in zesty Caesar dressing, with croutons, and Parmesan

Smoked Nova Salmon: Smoked salmon on a baguette, with cream cheese, tomatoes, onions, capers, and lemon dill

Prosciutto Baguette: Fresh mozzarella, basil, tomato, and extra virgin olive oil

Chicken Boheme: Grilled chicken with an exotic garlic mid-east sauce

Burger: Angus beef on brioche bread with melted Romano cheese, bacon, lettuce, tomato, and onion

IMPORTANT NOTE

This menu is available for desired booking time, between 12:00p.m. & 3:00p.m.

*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.

Social Menu

Our Social Menu was created for those who want to mingle. Includes wine and appetizers. (2 hour maximum)

\$45 PER GUEST*



APPETIZERS

(Served Butler Style)

Appetizers will be portioned according to party size.

- Hummus
- Bruschetta
- Flatbread
- Antipasto

WINE

Wines will be pre-selected from our house wines and will be limited to 1 bottle per every two guests. For example, 20 guests will be poured a maximum of 10 bottles of wine. That's an average of two glasses of wine per guest.

The wines being poured for your event will also be available for a reasonable price, if you would like to continue pouring.

(Beer & Spirits may be consumed at regular prices)

IMPORTANT NOTE

This menu is only available on weekdays (Monday–Thursday) at our outdoor bar.

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

Social Luxury Menu

This menu is designed to accompany a special event that will be talked about long after it has past. (3 hour maximum)

\$60 PER GUEST*



BEVERAGES

(Beer, Wine, & Spirits may be consumed at regular prices)

APPETIZERS

(Served Butler Style)

Appetizers will be portioned according to party size.

- Shrimp Cocktail
- Caprese
- Bruschetta
- Hummus
- Flatbread Margherita
- Antipasto
- Baked Brie
- Italian Meatballs

*Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.

Silver Menu

A classic dinner menu, sure to please any crowd. **Includes 2 courses.**

\$75 PER GUEST*



SOUP OR SALAD

Black Bean Soup
Caesar Salad
House Salad

ENTRÉES

Local Mahi Mahi: Grilled with lemon dill and olive oil
Classic Veal Marsala: Veal and linguine braised with Marsala wine and mushrooms
Greek Chicken Breast: Grilled chicken with olive oil, lemon, oregano, thyme, and rice
Italian Meatballs: Meatballs (an old family recipe) over spaghetti
Ravioli: Stuffed with three cheeses with red sauce

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

Gold Menu

Enjoy a magical evening filled with dining selections that will ‘wow’ your crowd.

Includes 3 courses.

\$85 PER GUEST*



SOUPS

Gazpacho
Black Bean

SALADS

Wedge Salad: Iceberg lettuce, tomatoes, crumbled blue cheese dressing, and bacon

Caesar Salad: Romaine drizzled with zesty Caesar dressing and Parmesan

ENTRÉES

Mediterranean Shrimp: Sautéed garlic, spinach, tomatoes, olives, feta, onion, green pepper, mushrooms, and oregano

Grilled Salmon: With white wine, lemon butter, and capers

Blackened Chicken Breast: Over black beans and rice

Rigatoni Bolognas: Slow cooked beef and veal wine shaved parmigiana

IMPORTANT NOTE

This menu is available for desired booking time, between 3:00p.m. & 10:00p.m.

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

Platinum Menu

This menu is designed for a fabulous evening of dining and entertaining your guests. **Includes 4 courses.**

\$120 PER GUEST*



APPETIZERS

(Served Butler Style)

- Hummus
- Flatbread Margherita
- Bruschetta

SALADS

- Arugula & Tomato
- Iceberg Wedge
- Caesar Salad

ENTRÉES

Please select three Main Courses to offer guests.

- Grilled Salmon
- Blackened Mahi
- Seafood Fradiavlo
- Pan Seared Sea Scallops
- Duck a l'orange
- New York Strip
- Greek Chicken Breast

DESSERTS

- Coffee, Cappuccino, or Espresso
- Assorted Desserts

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*

Pharmaceutical Menu

This menu includes 4 courses and 2 glasses of wine or beer per person.

\$130 PER GUEST*



DRINKS

Two glasses of wine or beer per person

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APPETIZERS

Bruschetta Pomodoro
Hummus
Margarita Pizza

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SALADS

Arugula & Tomato
Iceberg Wedge

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ENTRÉES

Grilled Salmon
Mediterranean Shrimp
Steak and Fries

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DESSERTS

Coffee, Cappuccino, or Espresso
Chef's Selection

**Please add 20% gratuity and 7% state tax to all prices. All menu selections are subject to change based on market availability.*



PERSONALIZED HEADING

Boheme Bistro is delighted to customize your party menu. Add a maximum of two lines to the heading of your menu at no additional cost. Please spell check and e-mail your personal greeting at least 1 week prior to your event. Your greeting will be copied verbatim; Boheme Bistro is not responsible for any errors in grammar or spelling included in your greeting.



DESSERT

Dessert may be added to any menu at a price of \$7.00 per person and selected from our current options. Dessert may be also be brought, but will be subject to a service charge of \$3.00 per person.



WINE

Wine may be brought in to be served if arrangements have been discussed and confirmed by the event coordinator prior to the event. A corkage fee of \$35.00 for the first two bottles and \$50.00 after the second bottle will then be applied to the final bill for each bottle brought in and uncorked.

PARTY BOOKING & DEPOSIT

All reservations are subject to availability at the time of booking. Confirmation of a date is only given when the reservation form is completed and Boheme Bistro has taken a non-refundable deposit of \$10 per head to be deducted from the final bill of your party.

CANCELLATION

In the event of cancellation of your booking or change in the number of guests, we require a week notice before the reservation date. Thereafter, full payment of any meal will be required. All alterations are to be confirmed by the event coordinator.

MENU

Choice of Menu is required upon booking your reservation. No changes of choices will be accepted within 7 days of the reservation.

TABLE PLAN

To accommodate larger parties, it may be necessary to seat at more than one table. Location of your party will be determined by the final party number and total restaurant bookings.

PAYMENT

Unless otherwise agreed upon in writing with Boheme Bistro, payment for a function must be made in full at the end of the function. Cash and most major credit cards are accepted, and Company checks are accepted with prior arrangement.

SMOKING

If you leave the building to smoke, in the interests of safety we request that you do not take any glassware or drinks outside with you due to spillage or breakage.

LIABILITY

- The client will be liable for the cost of repairs or replacement as a result of any damage caused to any part of Boheme Bistro.
- No food or beverages of any kind to be brought into Boheme Bistro unless requested and agreed in advance when applying in writing.
- No table confetti, poppers, or aerosol sprays.
- The Management reserves the right to refuse admission and to escort any guest off the premises whose behavior is regarded as inappropriate.
- Boheme Bistro does not accept any liability for the loss or damage of any equipment or personal belongings brought onto the premises.
- Boheme Bistro, whilst taking every care to honor commitments, reserves the right to amend and/or alter any part of our program, and regret that we cannot accept liability for errors, omissions, or cancellations.

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We reserve the right to serve alcoholic beverages in a responsible manner and may, at our discretion, decide to stop serving alcoholic beverages to your party.

RESERVATION DETAILS

FIRST NAME:

LAST NAME:

EMAIL:

PHONE NUMBER:

RESERVATION DATE:

RESERVATION TIME:

LOCATION

MAIN DINING AREA PHARMACEUTICAL OUTDOOR BAR COURTYARD WINE ROOM

MENU SELECTION / COST

BREAKFAST BRUNCH LUNCH SOCIAL SOCIAL LUXURY SILVER

GOLD PLATINUM PHARMACEUTICAL

NUMBER OF GUESTS:

X

PRICE PER GUEST*:

=

TOTAL COST:

*Does not include state sales tax or gratuity

CREDIT CARD INFORMATION

CREDIT CARD TYPE: VISA MASTER CARD AMERICAN EXPRESS DISCOVER

NAME (AS IT APPEARS ON CARD):

CREDIT CARD NUMBER:

EXPIRATION DATE:

CVV2 CODE:

CUSTOMER SIGNATURE:

DATE:
