

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA



SPECIAL EVENT MENU



HORS D'OEUVRES

One hour of hors d'oeuvres only when paired
with a cocktail package and F/B minimum

CHOICE OF 3
\$18PP++

CHOICE OF 4
\$24PP++

CHOICE OF 5
\$30PP++

SELECTION OF ALL
\$41PP++

ARANCINI CON TARTUFO

crispy rice filled with fior di latte, truffle aioli

SICILIAN OLIVES & PROVOLONE

orange, thyme, peppercorn, chilis

SCOTTADITO

+\$5PP

grilled lamb chops, chili oil, aioli

GARLIC BREAD CLASSICO

with ricotta

MEATBALLS

san marzano sauce

BRUSCHETTA

(CHOICE OF ONE)

tomato basil, caponata, prosciutto cotto &
pepperonata, or mushroom conserva

ADD-ONS

SALUMI

SELECTION OF HOUSE MADE SALUMI

CHEF'S CHOICE \$37++

served with olives and giardiniera

FORMAGGIO

SELECTION OF ALL 6 FORMAGGIO

CHEF'S CHOICE \$29++

served with almonds, honey and dried fruit

FAMILY STYLE MENUS

All packages include our house made artisan sourdough bread and seasoned olive oil for the table. Included beverages are soft drinks, coffee, and tea.

\$50PP++

APPETIZERS

MEATBALLS

san marzano sauce

SELECTION OF HOUSEMADE SALUMI AND IMPORTED CHEESES
almonds, honey, dried fruits, giardiniera

MID-COURSE

SELECT 1 SALAD • EACH ADDITIONAL +\$5PP++

INSALATA MISTICANZA

leafy greens, tomatoes, croutons,
creamy balsamic vinaigrette

CLASSIC CAESAR

romaine lettuce, housemade caesar dressing

ENTRÉES

SELECT 1 PIZZA OR PASTA

MARGHERITA PIZZA

fior di latte, basil, evoo, sea salt

PEPPERONI PIZZA

fior di latte, calabrian oregano

RADIATORE

alla norma, eggplant, san marzano sauce, ricotta salata

PAZZESCO

mixed shapes with sausage, meatballs, pork ragu

RIGATONI BOLOGNESE

braised beef and veal in barolo wine

PACCHERI

funghi misti, mascarpone

SELECT 1 PESCE OR CARNE

PESCE DEL GIORNO

market fish, salsa verde

POLLETTO

grilled chicken, lemon, garlic

RIBEYE OR NY STRIP (+\$9PP++)

hand-selected dry aged in-house served bone in
with roasted garlic & rosemary

SELECT 2 CONTORI FOR THE TABLE

FINGERLING POTATOES

SPAGHETTI CACIO E PEPE

MARKET VEGETABLE

RAPINI

POLENTA E SAN MARZANO

ALL COURSES ARE SERVED
FOR THE TABLE TO SHARE

\$60PP++

APPETIZERS

MEATBALLS

san marzano sauce

GRANDE ASSORTIMENTO APERITIVO
a plating of all appetizers

SELECTION OF HOUSEMADE SALUMI AND IMPORTED CHEESES

almonds, honey, dried fruits, giardiniera

MID-COURSE

SELECT 1 SALAD • EACH ADDITIONAL +\$5PP++

INSALATA MISTICANZA

leafy greens, tomatoes, croutons,
creamy balsamic vinaigrette

CLASSIC CAESAR

romaine lettuce, housemade caesar dressing

ENTRÉES

SELECT 1 PIZZA

MARGHERITA PIZZA

fior di latte, basil, evoo, sea salt

PEPPERONI PIZZA

fior di latte, calabrian oregano

SELECT 1 PASTA

RADIATORE

alla norma, eggplant, san marzano sauce, ricotta salata

PAZZESCO

mixed shapes with sausage, meatballs, pork ragu

RIGATONI BOLOGNESE

braised beef and veal in barolo wine

PACCHERI

funghi misti, mascarpone

SELECT 2 PESCE & CARNE

PESCE DEL GIORNO

market fish, salsa verde

POLLETTO

grilled chicken, lemon, garlic

RIBEYE OR NY STRIP (+\$9PP++)

hand-selected dry aged in-house served bone in
with roasted garlic & rosemary

SELECT 2 CONTORI FOR THE TABLE

FINGERLING POTATOES

SPAGHETTI CACIO E PEPE

MARKET VEGETABLE

RAPINI

POLENTA E SAN MARZANO

BRUNCH MENU

AVAILABLE SATURDAY AND SUNDAY ONLY UNTIL 2PM.

\$50PP++

PASTRIES

Chef Selection of Pastries served family style on the table. Typical selection includes house made Bombolinis, Scones and Artisan Bread.

ENTREÉS

Please select 4 items for your guests to choose from.

FRITATTAS DI PATATE

cage free eggs, curly spinach & cotto ham, roasted onions, basil, fontina cheese, greens

SALMONE AFFUMICATO

eggs, artisan toast, ricotta, smoked salmon, mascarpone, capers, lemon

SALSICCE & FRIED EGGS

grilled sweet fennel sausage, fingerling potatoes

PORCHETTA HASH

roasted fingerling potatoes, tomatoes and fried eggs

SCRAMBLED EGGS ON AVOCADO TOAST

grilled artisan bread, arugula and tomato salad

PANDORO FRENCH TOAST

maple syrup, fresh berries, fruit compote

EGGS & PROSCIUTTO

artisan toast, ricotta, parmigiano reggiano

EGGS AL FORNO ON OVEN ROASTED POLENTA

pancetta, san marzano sauce

MEATBALL PANINI

pesto, san marzano sauce mozzarella served with giardiniera and rosemary chips

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN

grilled chopped chicken, romaine lettuce, house made caesar dressing

FAMILY STYLE SIDES

Select 1 item to be served family style on the table.

ROASTED BACON

BREAKFAST SAUSAGE

FRESH FRUIT SALAD

BEVERAGES

Included beverages are soda, coffee, tea and unlimited offering of drink menu below Specialty coffees, juices, and other alcoholic beverages are not included. 21 and over with valid ID only.

UNLIMITED MIMOSAS

sparkling wine, Kennesaw 100% orange juice

BOTTOMLESS BOSSI BELLINI'S

prosecco, fresh peach puree

INFINITE APEROL SPRITZES

prosecco, aperol, soda water

ENDLESS BLOODY MARY'S

finlandia vodka, zing zang bloody mary mix

ADD-ONS

SALUMI

SELECTION OF HOUSE MADE SALUMI

Chef's Choice \$36++
served with olives and giardiniera

FORMAGGIO

SELECTION OF FORMAGGIO

Chef's Choice \$29++
served with almonds, honey and dried fruit

*All items and prices are subject to change seasonally without notice.

PLATED DINNER

\$55PP++

APPETIZERS

choose 2 appetizers served family style • each additional +\$5PP++

GARLIC BREAD CLASSICO

with ricotta

CAPRESE

fior di latte, tomato, basil,
evoo, aged balsamic

COCCOLI FRITTO

little breads to fill
with ricotta
& prosciutto

MEATBALLS

san marzano sauce

CALAMARI FRITTI

lemon, fresno peppers,
basil, aioli

MID-COURSE

choose 1 salad • each additional +\$5PP++

INSALATA MISTICANZA

leafy greens, tomatoes, croutons,
creamy balsamic vinaigrette

CLASSIC CAESAR

romaine lettuce,
housemade caesar dressing

ENTREÉS

choose 1 item from each section • select 2 contorni served family style

SEZIONE 1

RADIATORE

alla norma, eggplant,
san marzano sauce,
ricotta salata

PAZZESCO

mixed shapes with
sausage, meatballs,
pork ragu

RIGATONI BOLOGNESE

braised beef & veal
in barolo wine

SEZIONE 2

POLLETTO GRIGLIA

grilled chicken,
lemon, garlic

NY STRIP (+\$9PP++)

hand- selected dry aged
in-house served bone in with
roasted garlic & rosemary

BEEF TENDERLOIN (+\$9PP++)

7 oz. wood grilled

SEZIONE 3

PESCE DEL GIORNO

market fish, salsa verde

PACCHERI

funghi misti, mascarpone

CONTORNI

FINGERLING POTATOES
SPAGHETTI CACIO E PEPE
MARKET VEGETABLE
RAPINI
POLENTA E SAN MARZANO

LUNCH MENU

AVAILABLE MONDAY-FRIDAY 11:30AM-3:30PM

INCLUDES COFFEE, ICED TEA, OR SOFT DRINKS

\$30PP++

APPETIZERS

choice of 1 appetizer served family style • each additional +\$5

MARGHERITA PIZZA

fior di latte, basil, evoo, sea salt

CAPRESE SALAD

fior di latte, tomatoes, basil, evoo, aged balsamic

ARANCINI CON TARTUFO

rispy rice filled with fior di latte, truffle aioli

MEATBALLS

san marzano sauce

ENTREÉS

choose 3 items for your guests to choose from

CAESAR SALAD WITH CHICKEN

grilled chopped chicken,
romaine lettuce,
housemade caesar dressing

CHICKEN ALLA PARMIGIANA PANINI

breaded chicken breast,
mozzarella, san marzano sauce,
served with rosemary chips

GRILLED SALMON

served with
market vegetable

ARTHUR AVENUE SALAD

antipasti salad, giardiniera,
chickpeas, celery, tomato,
housemade salumi, olives,
provolone, peppadews

10 OUNCE HAMBURGER

lettuce, tomato, onion, fries

RIGATONI BOLOGNESE

braised beef and
veal in barolo wine

MEATBALL PANINI

pesto, mozzarella,
san marzano sauce

PACCHERI

funghi misti,
mascarpone

DESSERT PACKAGES

DESSERT DUO

(priced at menu price)

DESSERT PLATTERS

(available for advance purchase
for \$35 per platter)

INDIVIDUAL PLATED DESSERTS

(priced per person at menu price)

*All items and prices are subject to change seasonally without notice.

BAR PACKAGES

Pricing is per person

WINE & DRAFT BEER PACKAGE

Includes Pinot Grigio and Malbec & unlimited domestic draft beer.

TWO HOURS	\$30
THREE HOURS	\$40
FOUR HOURS	\$50

ITALIANO PACKAGE

Negroni, Aperol Spritz, Strawberry and Basil Martini, Chianti, Pinot Grigio, Peroni Draft, Dolomiti Draft, Dolomiti Rossa.

TWO HOURS	\$35
THREE HOURS	\$45
FOUR HOURS	\$55

PREMIUM PACKAGE

New Amsterdam, Stoli, Stoli Flavors, Beefeater, Bacardi, Captain Morgan, Dewars, Johnny Walker Red, Jack Daniels, Jim Beam, Seagrams 7, Cuervo Silver, Domestic & Imported Beer, Choice of one red varietal: Chianti, Cabernet, Malbec, or Pinot Noir
Choice of one white varietal: Pinot Grigio, Chardonnay, or Sauvignon Blanc.

Also included: Assorted Soft Drinks & Juices

TWO HOURS	\$40
THREE HOURS	\$50
FOUR HOURS	\$60

LUXURY PACKAGE

Grey Goose, Ketel One, Belvedere, Titos, Tanqueray, Bombay Sapphire, Oak and Cane, Captain Morgan, Johnny Walker Black, Chivas Regal, Crown Royal, Wild Turkey, Casamigos, Jameson's, Patron Silver, Casa Noble Silver, Domestic & Imported Beer, Choice of one red varietal: Chianti, Cabernet, Malbec, or Pinot Noir
Choice of one white varietal: Pinot Grigio, Chardonnay, or Sauvignon Blanc.

\$14+ cocktails not included

Also included: Assorted Soft Drinks & Juices

TWO HOURS	\$50
THREE HOURS	\$60
FOUR HOURS	\$70

CONSUMPTION BAR PACKAGE

Consumption Bar Package is available for all parties and is charged at the full retail pricing of all beverages on one consumption check only.

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**CHAMPAGNE TOAST ADDED TO
 ANY BAR PACKAGE**
\$5PP++

Wines and Champagnes are also available for purchase by bottle and available for pre-purchase. All pre-purchased alcoholic beverages and consumption bar totals will be applied towards any food and beverage minimum for your event.

DESSERT PACKAGES

DESSERT DUO

(priced at menu price)

DESSERT PLATTERS

(available for advance purchase for \$35 per platter)

INDIVIDUAL PLATED DESSERTS

(priced per person at menu price)

WE ARE HAPPY TO WORK WITH YOU AND YOUR BUDGET TO
MAKE YOUR EVENT ONE THAT WILL NEVER BE FORGOTTEN!



561.336.MOZZ

100 EAST PALMETTO PARK RD | BOCA RATON, FL 33432

MONDAY - THURSDAY

11:30 AM - 1:00 AM

FRIDAY

11:30 AM - 2:00 AM

SATURDAY

11:00 AM - 2:00 AM

SUNDAY

11:00 AM - 1:00 AM



LOUIEBOSSI.COM

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