



THE CHEECH & CHONG TACO BAR

INCLUDES:

- chips and salsa
- flour and corn tortillas
- pico de gallo
- diced onions
- cilantro
- jalapenos
- avocado mousse
- roasted jalapeno salsa

SELECT TWO PROTEINS:

- Bulgolgi** - korean-style marinated steak
- Chicken** - spiced, rubbed chicken and peppers
- Shrimp** - chili rubbed shrimp
- Beyond** - mexican style

CHARLIE SHEEN

For Events Monday - Thursday
Scheduled from 3pm - 6pm or 4pm-6pm **ONLY**

*If you want to upgrade this to an event outside
of this time frame, there is an upcharge in pricing

SMOKED WINGS naked, house buffalo sauce or korean
angry sauce - served with ranch or blue cheese

BOOZY CHILI CHEESE NACHOS chipotle beer cheese,
house chili, aged cheddar, green onion crème,
cilantro, raw jalapeno

WAGYU BEEF SMASH SLIDERS griddled onion,
american cheese, dill pickle on soft potato bun

FRIED MOZZARELLA STICKS house made fried
panko and herb crusted fresh mozzarella -
served with marinara sauce

ADD ON'S

SLIDER PLATTER

Minimum Order of 10
(no mix and match)
served on a potato bun

CHOOSE 1

- **WAGYU BEEF SLIDERS**
- **COLD "HOUSE" SMOKED TURKEY BREAST** with
avocado mousse, cucumber, arugula

PASTA PRIMAVERA

extra virgin olive oil- tomato infused sauce,
campanelle pasta, roasted mushrooms, broccolini,
bell peppers, arugula

CHICKEN SCHNITZEL

parmesan breaded chicken schnitzel
with alfredo sauce

GRILLED CHICKEN BREAST

choice of sauce: mushroom demi or pesto

SEASONAL VEGETABLES

sauteed broccolini, red and yellow peppers,
red onions

DESSERT: Assorted Desserts

BEVERAGE PACKAGES

PREMIUM BAR:

(3 Hours) or (2 Hours) Per Person
Beer/Wine/Sparkling -
Specialty Cocktails (Includes Pitchers)
Premium Alcohol

WELL BAR:

(3 Hours) or (2 Hours) Per Person
Beer/Wine/Well Cocktails
Buckets of Assorted Beers/Can Cocktails

WINE/BEER PACKAGE:

(3 Hours) or (2 Hours) Per Person
House Wines and Beers

DRINK TICKETS:

- Wine/Beer Ticket
- Wine/Beer/Well
- Wine/Beer/Premium

MIMOSA BAR:

(2 Hours) or (3 Hours) Per Person
2 Juices (Cranberry, Orange, Pineapple) + Fruit
Garnishes Set Up in Your Event Space for BYO Mimosa.
Servers will Serve Sparkling

CONSUMPTION BAR:

You pay for the drinks you and your guest's order. You
can also cap it at your preferred amount.

CASH BAR:

All guests responsible for their own tabs.

IDA BOCCERY

Catering & Event Menus

VAN WILDER

SMOKED WINGS naked, house buffalo sauce or korean angry sauce - served with ranch or blue cheese

JUMBO SOFT BAVARIAN PRETZEL chipotle beer cheese and sweet & spicy mustard

FRIED CALAMARI tarter and chili garlic sauce

BOOZY CHILI CHEESE NACHOS chipotle beer cheese, house chili, aged cheddar, green onion crème, cilantro, raw jalapeno

BASIC BOCH PIZZA house pizza sauce, oven roasted roma tomatoes, mozzarella, fresh basil, balsamic reduction, parmesan romano

THE FULL MONTY PIZZA house made pizza sauce, spicy italian sausage, pepperoni, hot coppa, spanish chorizo, red chili flakes, mozzarella fontina blend, parmesan romano

STEVE STIFFLER

SALAD with dinner rolls

MIXED GREEN SALAD aged cheddar, cherry tomato, red onion, house croutons, balsamic vinaigrette

ENTREES

PAPPARDELLE PESTO pesto sauce, roasted garlic, pappardelle pasta, cherry tomatoes, mushrooms, arugula

CHICKEN SCALOPPINI with a seasoned light flour dredge - served a mushroom beef demi-glace

*Excessive
Indulgence*

FINE PRINT: All catering is served as a buffet display within your event and activity space. All menus include Non Alcoholic Beverages (sodas, teas, coffee). Tax, service fee and gratuity are IN ADDITION to price listed.

STIFFLER'S MOM

SALAD with dinner rolls

MIXED GREEN SALAD aged cheddar, cherry tomato, red onion, house croutons, balsamic vinaigrette

ENTREES

PAPPARDELLE ALFREDO pappardelle pasta, house made garlic cream alfredo sauce

CHICKEN PARMESAN parmesan breaded chicken breast, marinara sauce - topped with melted mozzarella fontina cheese

DESSERTS (assorted)

JORDAN BELFORT

STARTERS

FRIED MOZZARELLA STICKS house made fried panko and herb crusted fresh mozzarella - served with marinara sauce

JUMBO SOFT BAVARIAN PRETZEL chipotle beer cheese and sweet & spicy mustard

SALAD with dinner rolls

MIXED GREEN SALAD aged cheddar, cherry tomato, red onion, house croutons, balsamic vinaigrette

ENTREES (choose 2)

CHIPOTLE CHICKEN PASTA southwest infused cream sauce, campanelle pasta, grilled chicken breast, broccolini, red and yellow bell peppers, parmesan cheese, cilantro

PASTA PRIMAVERA extra virgin olive oil - tomato infused sauce, campanelle pasta, roasted mushrooms, broccolini, bell peppers, arugula

PAPPARDELLE ALFREDO pappardelle pasta, house made garlic cream alfredo sauce

PAPPARDELLE PESTO pesto sauce, roasted garlic, pappardelle pasta, cherry tomatoes, mushrooms, arugula

MARINATED GRILLED FLANK STEAK with mushroom demi sauce

DESSERTS (assorted)