

PRIVATE EVENTS & SOCIAL OCCASIONS

Bocce is available for private parties of many sizes, and our dedicated private dining team is on hand to assist in carefully planning your event. Private dining reservations and events can be secured up to one year in advance.

No matter the occasion of your party, be it an intimate luncheon for twelve, a unique social gathering for fifty or a celebration at a venue of your choosing, we offer a number of settings for your private event.

Everything from menu selection to wine pairings, flower arrangements to parting gifts, Bocce can customize your event for a memorable occasion.

ENTIRE RESTAURANT

For a wedding reception, social affair or corporate event, we offer the possibility of exclusive use of the restaurant. Here, we can accommodate up to 100 guests and provide the full attention of our entire staff.

OFFSITE EVENTS

If you have your own location in mind, we are available to bring the Bocce experience to you. Our menu is designed to travel and it would be our pleasure to create a memorable meal for you and your guests.

Our team will work closely with you to customize a menu and select wines for your event. The menu is designed around seasonal ingredients, classic Italian dishes and, of course, your preferences. We ask that you make us aware of any dietary restrictions or food allergies in your party as soon as possible so we may accommodate your guests' needs. To accompany your meal, we offer an extensive selection of fine wines from Italy. Our wine list is available for your review, and our team is on hand to guide you through the choices and assist you with developing a wine-pairing program for your event.

To discuss availability and pricing, please contact our private dining team at 403.516.6162 or submit an online request at info@eatbocce.ca

THE MENU

ITALIAN FAMILY STYLE DINING

HORS D'OEUVRES

All Hors d'oeuvres are priced per the dozen, a two dozen minimum order required

CAPRESE SALAD MINI'S, SEMI DRIED CHERRY TOMATOES, FRESH BASIL, FIOR DI LATTE **28**

SLICED PROSCIUTTO & MELON, FRESH MINT **32**

BACALLÀ & POTATO CROQUETTES, GARLIC CONFIT, ARUGULA PINE NUT PESTO **36**

TALLEGIO FRITI, CRISPY BRESAOLA, TRUFFLE HONEY, WILD BABY ARUGULA **38**

BEEF & VEAL MEATBALLS, SUN DRIED BLACK OLIVES, ROASTED PEPPER POMODORO SAUCE **46**

PANCETTA WRAPPED PRAWNS, VIN COTTO **54**

ANTIPASTI

For the table

Priced per guest and available to parties of 20 guests or more

CURED MEATS & ARTISINAL CHEESES, MISSION FIGS, ALMONDS, MARINATED MUSHROOMS,

ROASTED PEPPERS, FORNO OLIVES, VIN COTTO **13**

FRITO MISTA, CRISPY CALAMARI, PANKO BREADED PRAWNS, BACALLÀ & POTATO CROQUETTES,

FRIED OYSTERS **14**

FRUTTI DI MARE, MARINATED GALLO MUSSELS, GRILLED CALAMARI, STEAMED MANILLA CLAMS,

PRAWN COCKTAIL, FRESH OYSTERS **18**

BREADS, FRESH BAKED HOUSE CIABATTA, FORNO GARLIC BREAD, ARTISAN CRACKERS,

GLUTEN FREE OPTIONS **2**

PRESET MENUS

ITALIAN FAMILY STYLE DINING

Priced per guest and available to parties of 20 guests or more

30

WARM MARINATED ZUCCHINI, CRUSHED ALMONDS, SHAVED PROSCIUTTO
FORNO ROASTED PORK LOIN, APPLE CAPONATA, FRESH HERBS
PESTO & PARMIGIANO SPAGHETTI, WILD BABY ARUGULA
MOMMA MISTA, HERITAGE & ICEBERG LETTUCE, SUNFLOWER SEEDS, FENNEL, RED WINE VINAIGRETTE
MERINGUE COOKIES, LEMON CURD, FRUIT

35

CHEF'S ITALIAN ANTIPASTI MEAT & CHEESE SELECTION
CALAMARI FRITI, WILD BABY ARUGULA, VIN COTTO, LEMON
MARGHERITA PIZZA ROSSO, FIOR DI LATTE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL
ISOLA PIZZA ROSSO, ITALIAN HAM, PANCETTA, ROASTED PINEAPPLE, MOZZARELLA,
SMOKED SCAMORZA, ROSEMARY OIL
CHOCOLATE & HAZELNUT CRESPELLA, FORNO ROASTED CREPES, CARAMEL SAUCE, CHOCOLATE MOUSSE,
NUTELLA GELATO, OLIVE OIL COOKIE
MERINGUE COOKIES, LEMON CURD, FRUIT

45

CALAMARI FRITI, WILD BABY ARUGULA, VIN COTTO, LEMON
LATE HARVEST HUBBORD SQUASH SOUP, TOASTED HAZELNUTS, GOAT CHEESE
FORNO ROASTED, CITRUS & HERB MARINATED CHICKEN THIGHS
GRILLED CALABRESE SAUSAGES, ROASTED BELL PEPPERS & SUN DRIED BLACK OLIVES
PESTO & PARMIGIANO SPAGHETTI, WILD BABY ARUGULA
TRUFFLED KALE SALAD, PORCINI CROUTONS
CHOCOLATE & HAZELNUT CRESPELLA, FORNO ROASTED CREPES, CARAMEL SAUCE, CHOCOLATE MOUSSE,
NUTELLA GELATO, OLIVE OIL COOKIE

55

WARM SOPRESSA & GRILLED RADICCHIO, EXTRA VIRGIN OLIVE OIL, PINE NUT SAUCE
MARINATED PEPPERS, SUN DRIED BLACK OLIVES, PARMIGIANO
GRILLED LAMB CHOPS, MAMA CATHY'S SPECIAL LAMB MARINADE
CEDAR ROASTED STEELHEAD TROUT, CAPER SAUCE
TALLEGIO POLENTA, MARSALA STEWED FIGS
PANCETTA & VINO BRAISED CABBAGE
TRUFFLED KALE SALAD, PORCINI CROUTONS
CHOCOLATE & HAZELNUT CRESPELLA, FORNO ROASTED CREPES, CARAMEL SAUCE, CHOCOLATE MOUSSE,
NUTELLA GELATO, OLIVE OIL COOKIE
CLASSIC TIRAMISU, AMARETTI COOKIES

CUSTOM

ITALIAN FAMILY STYLE DINING

Priced per guest and available to parties of 20 guests or more

BUÒN APPETITO

- MARINATED BELL PEPPERS, SUN DRIED BLACK OLIVES, PARMIGIANO 3
- WARM MARINATED ZUCCHINI, CRUSHED ALMONDS, SHAVED PROSCIUTTO 5
- CALAMARI FRITI, WILD BABY ARUGULA, VIN COTTO, LEMON 6
- CHEF'S SALUMI & OLIVE SELECTION 5

PASTA

- PESTO & PARMIGIANO SPAGHETTI, WILD BABY ARUGULA 7
- PENNE POMODORO, PARMIGIANO, FRESH BASIL 6
- SPAGHETTI BOLOGNESE, BEEF, PANCETTA & POMODORO SAUCE, FRESH TARRAGON, PARMIGIANO 10
- RAPINI GIGLI, MARSALA ROASTED SHALLOTS, RAPINI, CHILI FLAKES, TOASTED HAZELNUTS, WHITE WINE, GOAT CHEESE 9.5
- SPAGHETTI CARBONARA, CREAM, PANCETTA, GARLIC, FRESH PARSLEY, EGG YOLK 9.5
- BUCATINI PESCATORE, PRAWNS, MUSSELS, CLAMS, BACALLÀ, CALAMARI, HALIBUT, WHITE WINE, FRESH PARSLEY, GARLIC BREAD CRUMBS 12

SECONDI

- GRILLED LAMB CHOPS, MAMA CATHY'S SPECIAL LAMB MARINADE 16.5
- GRILLED CALABRESE SAUSAGES, ROASTED BELL PEPPERS & SUN DRIED BLACK OLIVES 10
- FORNO ROASTED BEEF TENDERLOIN, CHIANTI JUS, FRESH HERBS 24
- HERB & LEMON FORNO ROASTED BABY FINGERLING POTATOES 2.5
- TALLEGIO POLENTA, MARSALA STEWED FIGS 4.5

INSALATA

- MOMMA MISTA, HERITAGE & ICEBERG LETTUCE, SUNFLOWER SEEDS, FENNEL, RED WINE VINAIGRETTE 2
- VICTOR'S JALAPEÑO & VINE RIPE TOMATO, RED ONION, RED WINE VINAIGRETTE 3
- RED ROMAINE CAESAR, CRISP ROMAINE HEARTS, PANCETTA, EGG, CROUTONS, GARLIC PARMIGIANO DRESSING 3
- TALLEGIO FRITI, WILD BABY ARUGULA, KALE, BRESAOLA, FUNGHI CRUDO, PORCINI CROUTONS, HONEY, TRUFFLE VINAIGRETTE 5

CHEESE

- CHEF'S ITALIAN CHEESE SELECTION, FRUIT 7

DESSERT

- CLASSIC TIRAMISU, AMARETTI COOKIES 5
- CHOCOLATE & HAZELNUT CRESPELLA, FORNO ROASTED CREPES, CARAMEL SAUCE, CHOCOLATE MOUSSE, NUTELLA GELATO, OLIVE OIL COOKIE 5
- MERINGUE COOKIES, LEMON CURD, FRUIT 4