



Private

EVENTS

BOSA
COASTAL ITALIAN



BOSA
SKIES
ROOFTOP LOUNGE

BOSA | 160 MERRIMACK STREET | HAVERHILL, MA

Please note: Events are subject to a minimum spend. Prices may vary based on your event.



EXCEED ALL EXPECTATIONS AT BOSA
Exquisite cuisine, stunning atmosphere, and exceptional service.

BOSA
COASTAL ITALIAN

Dinner

PLATED PRE-FIXE MENU

MAXIMUM OF 25 GUESTS | \$45 PER PERSON

SHARED PLATES

HOST CHOOSES TWO | ADDITIONAL APPETIZERS \$6 PER PERSON

Prosciutto Wrapped Asparagus - lemon dipping sauce, sea salt

Caprese Spiedini - fresh mozzarella, marinated grape tomatoes, basil

Fried Chicken Tenders - house spice, garlic aioli, hot honey

Roasted Beets - whipped mascarpone, brittle, baby lettuce, pickled onion

Arancini - crispy fried mozzarella rice balls, pomodoro, Parmesan Reggiano

Bruschetta - tomato, basil, olive oil, red wine reduction

Hummus & Tapenade - smooth garbanzo beans, olive relish

SALAD COURSE

HOST CHOOSES ONE

Caesar - garlic croutons, creamy dressing, Parmesan Reggiano

Mixed Greens - market vegetables, baby lettuce choice of house or creamy Italian dressing

Roasted Beets - whipped mascarpone, brittle, baby lettuce, pickled onion

Tomato Basil Mozzarella - vine ripened beef steaks, fresh cheese, red wine reduction

ENTRÉE COURSE

HOST CHOOSES THREE | SERVED WITH WHIPPED POTATOES & CHARRED BABY CARROTS

Chicken Piccata - lemon white wine sauce, capers, herbs

Blackened Salmon - citrus glaze

Baked Cod - buttery Ritz crumbs, chowder velouté

Chicken Saltimbocca - prosciutto wrapped, sage, marsala sauce

Butternut Squash Agnolotti - caramelized onions, black figs, parmesan brown butter cream (V)

Lamb Cavatelli - long braise, tomato jus, mint, hand rolled pasta, whipped ricotta

DESSERT

HOST CHOOSES ONE

Tiramisu - espresso dipped ladyfingers, mascarpone, coffee caramel, chocolate pearl crisps

Crème Brûlée - turbinado sugared custard, berries, mascarpone Chantilly (GF)

Cannoli - chocolate chip

Flourless Chocolate Torte - brown butter foam, berries, chocolate fudge (GF)





Dinner Buffet

MINIMUM OF 20 GUESTS | \$54 PER PERSON

SHARED PLATES

HOST CHOOSES TWO | ADDITIONAL APPETIZERS \$6 PER PERSON

Prosciutto Wrapped Asparagus - lemon dipping sauce, sea salt

Caprese Spiedini - fresh mozzarella, marinated grape tomatoes, basil

Fried Chicken Tenders - house spice, garlic aioli, hot honey

Roasted Beets - whipped mascarpone, brittle, baby lettuce, pickled onion

Arancini - crispy fried mozzarella rice balls, pomodoro, Parmesan Reggiano

Bruschetta - tomato, basil, olive oil, red wine reduction

Hummus & Tapenade - smooth garbanzo beans, olive relish

SALAD COURSE

HOST CHOOSES ONE | ADDITIONAL SALADS \$6 PER PERSON

Caesar - garlic croutons, creamy dressing, Parmesan Reggiano

Mixed Greens - market vegetables, baby lettuce choice of house or creamy Italian dressing

Roasted Beets - whipped mascarpone, brittle, baby lettuce, pickled onion

Tomato Basil Mozzarella - vine ripened beef steaks, fresh cheese, red wine reduction

ENTRÉE COURSE

HOST CHOOSES TWO | ADDITIONAL ENTRÉES \$12 PER PERSON
SERVED WITH WHIPPED POTATOES & CHARRED BABY CARROTS

Chicken Piccata - lemon white wine sauce, capers, herbs

Blackened Salmon - citrus glaze

Baked Cod - buttery Ritz crumbs, chowder velouté

Chicken Saltimbocca - prosciutto wrapped, sage, marsala sauce

Butternut Squash Agnolotti - caramelized onions, black figs, parmesan brown butter cream (V)

Lamb Cavatelli - long braise, tomato jus, mint, hand rolled pasta, whipped ricotta

SIDES

HOST CHOOSES ONE | ADDITIONAL SIDES \$5 PER PERSON

Rice Pilaf - herbs & orzo pasta

Roasted Seasonal Market Vegetables

Rigatoni Mezza - choice of pomodoro, creamy spicy vodka, or parmesan cream

Whipped Potatoes - classic creamy buttery mashed & scallions

Crispy Garlic Parmesan Potatoes - rosemary & olive oil

Garlic Broccolini - olive oil & citrus

DESSERT

HOST CHOOSES ONE | ADDITIONAL
DESSERTS \$5 PER PERSON

Tiramisu - espresso dipped ladyfingers, mascarpone, coffee caramel, chocolate pearl crisps

Crème Brûlée - turbinado sugared custard, berries, mascarpone Chantilly (GF)

Cannoli - chocolate chip

Flourless Chocolate Torte - brown butter foam, berries, chocolate fudge (GF)



Family Style

STARTING AT \$75 PER PERSON

SALADS

HOST CHOOSES ONE

- Caesar** - baby lettuce, garlic croutons, Parmesan Reggiano
- Arugula** - fennel, orange, olive oil, citronette, gorgonzola, pear, dried cherries
- Garden** - mixed greens, market seasonal vegetables, house made dressing

APPETIZERS

HOST CHOOSES THREE

- Marinated Olives** - garlic, herbs, citrus
- Arancini** - crispy fried mozzarella rice balls, pomodoro, Parmesan Reggiano
- Fried Chicken** - pizza spice, pepperoni sauce, spicy honey
- Drumstick Chicken** - rosemary lemon, parmesan, roasted garlic sauce
- Seared Tuna** - citrus olive oil, cucumber, black garlic molasses
- Burrata** - olive oil, confit cherry tomatoes, sesame crunch, vincotto, Maldon salt

ENTRÉE

HOST CHOOSES ONE PER CATEGORY

Salmon

- Blackened* - chili garlic sauce
- Piccata* - garlic, capers, white wine lemon sauce
- Florentine* - spinach, garlic, white wine cream sauce

Chicken

- Piccata* - garlic, capers, white wine lemon sauce
- Marsala* - mushrooms, garlic, sweet wine
- Saltimbocca* - white wine, sage, prosciutto

Shrimp

- Scampi* - garlic, wine, herbs
- Fra Diavolo* - Calabrian chili, garlic, olive oil
- Puttanesca* - olives, capers, pomodoro, chili basil

FEATURE ITEMS

ADDITIONAL \$20 PER PERSON

- Frutti Di Mare** - shrimp, mussels, and squid in a shellfish pomodoro, melted leeks, garlic, white wine, radiatori pasta
- Roasted Cod** - saffron risotto, peperonata, salsa verde
- Strip Steak Roast** - sliced with a choice of red wine demi, green peppercorn cream, or chimichurri

PIZZA

PRICE PER PIZZA

- Traditional Cheese** - pomodoro, mozzarella 17
- Pepperoni** - pomodoro, mozzarella, pepperoni 19
- Margherita** - Fior di latte, basil, olive oil, pomodoro 18
- Fungi** - exotic mushrooms, olive oil, garlic, herbs, mozzarella 21

SIDES

ADDITIONAL \$9 PER PERSON

- Garlic Broccolini & Olive Oil**
- Paccheri Pasta & Vodka Sauce**
- Baby Roasted Potatoes**
- Parmesan Risotto**

Cocktail Reception

MAXIMUM OF 100 GUESTS | PRICES ARE PER PERSON | RECOMMENDED 5-6 CHOICES

STATIONED

Salumi Board - assorted selection of cured meats, giardiniera, fig jam 12

Cheese Board - assorted selection of domestic and imported, seasonal fruit and berries 10

Mezza - farro tabouli, hummus, grilled vegetables, feta, harissa, pita chips 11

Chips & Dip - warm crab and spinach with melted leeks, fontina and breadcrumbs 11

Crudite - seasonal selection of raw market vegetables and dipping sauces 10

Marinated Olives - garlic chips, citrus, rosemary 8

Chilled Poached Shrimp - cocktail sauce, lemon aioli 14



PASSED

Arancini - basil, mozzarella, roasted garlic sauce 12

Blackened Shrimp Spiedini - served with chili garlic sauce 12

Tuna Poke Sesame Cones - mango, chic, bang bang sauce 13

Shiitake Leek Spring Roll - sweet chili 13

Caprese Skewers - vincotto 8

Prosciutto Fig Toast - balsamic, whipped ricotta 8

Smoked Salmon Toast - lemon mascarpone, chives, pickled onions 12

Melon Wrapped Prosciutto - sweet Italian sausage spiedini, chili garlic sauce 8

Artichoke Bruschetta - whipped ricotta 10

Mushroom Filo Tarts - goat's cheese 10



PIZZAS

PRICED PER PIZZA

Traditional Cheese - pomodoro, mozzarella 17

Pepperoni - pomodoro, mozzarella, pepperoni 19

Margherita - fior di latte, basil, olive oil, pomodoro 18

Fungi - exotic mushrooms, olive oil, herbs, mozzarella 21



Brunch Buffet

MAXIMUM OF 100 GUESTS | \$42 PER PERSON | RECOMMENDED 5-6 CHOICES

FAMILY STYLE APPS

HOST CHOOSES ONE | ADDITIONAL APPETIZERS \$5 PER PERSON

Prosciutto Wrapped Asparagus - lemon dipping sauce, sea salt

Caprese Spiedini - fresh mozzarella, marinated grape tomatoes, basil

Fried Chicken Tenders - house spice, garlic aioli, hot honey

Roasted Beets - whipped mascarpone, brittle, baby lettuce, pickled onion

Fruit Salad - seasonal selection

Arancini - crispy fried mozzarella rice balls, pomodoro, Parmesan Reggiano

SALAD

HOST CHOOSES ONE | ADDITIONAL SALADS \$5 PER PERSON

Caesar - garlic croutons, creamy dressing, Parmesan Reggiano

Mixed Greens - market vegetables, baby lettuce choice of house or creamy Italian dressing

Roasted Beets - whipped mascarpone, brittle, baby lettuce, pickled onion

Tomato Basil Mozzarella - vine ripened beef steaks, fresh cheese, red wine reduction

ENTRÉE COURSE

HOST CHOOSES TWO | ADDITIONAL ENTRÉES \$10 PER PERSON

Broccoli Cheese Frittata - cheddar cheese, green onions

Chicken & Waffles - mascarpone cream, honey fig syrup

Baked Sausage & Egg Strata - sweet Italian, baby spinach, caramelized onions

Stuffed French Toast - mascarpone fig jam, maple syrup, mixed berries

Mushroom Florentine Frittata - spinach, mozzarella, tomato

Chicken Piccata - lemon white wine sauce, capers, herbs

Blackened Salmon - creamy lemon dill sauce

Baked Cod - buttery Ritz crumbs, chowder velouté

TOASTS

HOST CHOOSES ONE | ADDITIONAL TOASTS \$5 PER PERSON

Smoked Salmon - cream cheese, pickled onion, everything seasoning

Mini Avocado - deviled egg sauce

Bruschetta - tomato, basil, olive oil, red wine reduction

Hummus & Tapenade - smooth garbanzo beans, olive relish

SIDES

HOST CHOOSES ONE | ADDITIONAL SIDES \$5 PER PERSON

Home Fries - butter, herbs, onions

Potato Vegetable Hash - butternut, broccoli, melted leeks

Rice Pilaf - herbs & orzo pasta

Roasted Seasonal Market Vegetables

Pasta - choice of pomodoro, creamy spicy vodka or parmesan cream

Whipped Potatoes - classic creamy buttery mashed & scallions

Cakes

CUSTOM CAKE MENU

8" (SERVES 9-12 PEOPLE) \$60 | HALF SHEET (SERVES 40 PEOPLE) \$130

Chocolate Lovers - *chocolate chiffon, chocolate whipped ganache, chocolate buttercream*

Lemon Berry - *lemon chiffon, lemon curd, mixed berries, vanilla buttercream*

Tiramisu - *vanilla lady finger sponge, espresso soak, chocolate crisp pearls, espresso caramel, mascarpone whipped cream*

**We do not offer cake decorations with fondant, drawings, people, or animals.*

ELEVATE YOUR NEXT EVENT

BOSA Coastal Italian is the perfect space for all your special events. Our stunning space offers loads of natural light, gorgeous greenery, ambient lighting, modern fixtures and creative artwork. Whether a corporate event, holiday party, bridal shower, baby shower, engagement party, our talented team will meticulously curate your next special celebration. Our first floor restaurant space is available for buyouts during the weekdays and Monday thru Wednesday evenings. Let our team exceed your expectations, with our collective experience of eighty years creating beautiful events for the most discerning clients in New England.

FOR MORE INFORMATION ON BOSA'S PRIVATE EVENTS, PLEASE CONTACT
REBECCA BANAS AT RBANAS@LUPOLICO.COM OR CALL (978) 645-6250.



BOSAITALIAN.COM/PRIVATEEVENTS