

BÖS PRIVATE EVENT MENU



Private Dining in BÖS

We would be delighted to accommodate your group in BÖS! Whether corporate or social, formal or informal, it's our pleasure to serve you. Our contemporary private dining room offers an intimate dining setting for groups of up to 34 guests. Situated between our elegant glass-enclosed wine cabinet and charming windows overlooking downtown Des Moines, BÖS will provide you and your guests a memorable experience.

Chef John Andres has created a menu that is sure to please. The menu features locally inspired cuisine such as the Pepper-Seared Iowa Strip Steak with Maytag Blue Cheese Sauce and our signature Cheesecake Pops. BÖS private dining is available seven days a week for breakfast, lunch and dinner.

BÖS has a fully stocked premium bar and extensive wine list of more than 110 bottles to complement your dining experience.

Please contact Jennifer Ingram, BÖS & Monihan's Speakeasy Event Coordinator, to discuss availability and assist in the planning of your event.

Jennifer Ingram
BÖS & Monihan's Speakeasy Event Coordinator
515-365-7233
j Ingram@shanercorp.com

The Renaissance Des Moines Savery Hotel offers accommodations for meeting space and larger groups.

We request that all charges are inclusive on one check including beverage, food, tax and 20% gratuity.

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Appetizers & Hors D'oeuvres

Cold (available per piece, minimum 12pcs)

BLT Canapé with Pesto Aioli **\$2**
Tomato Trio with Feta Cheese on Crostini **\$2**

La Quercia Prosciutto Wrapped Melon **\$3**
Skewer of Mozzarella, Sun Dried Tomato, Artichoke Heart and Kalamata Olive **\$3**
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges **\$3**

Tuna BLT Canapé **\$4**
La Quercia Prosciutto Wrapped Asparagus **\$4**
Beef Tenderloin, Horseradish and Onion Confit on Crostini **\$4**
Tuna Tartare on a Crispy Wonton with Wasabi **\$4**
Truffled Wild Mushroom and Chèvre on Crostini **\$4**

Hot (available per piece, minimum 12pcs)

Ratatouille Bruschetta with Melted Provolone **\$2**
Buffalo Chicken Wings and Drums with Blue Cheese **\$2**
Miniature Twice Baked Potatoes with Chives and Crisp Bacon **\$2**
Breaded Mozzarella with Marinara **\$2**

Southwestern Chicken Spring Rolls with Ranch **\$3**
Crisp Phyllo Filled with Spinach and Feta **\$3**
Pork Potstickers with Mango Hot and Sour Sauce **\$3**
Mushrooms Stuffed with Grilled Corn Succotash **\$3**
Open-Faced Reuben Canapé **\$3**

Bacon Wrapped Shrimp with Plum BBQ Sauce **\$4**
Coconut Encrusted Shrimp with Chili Garlic Sauce **\$4**
Mini Crab Cakes With Chipotle Aioli **\$4**
Beef Tenderloin and Wild Mushroom Duxelle en Croute **\$4**

Platters (available per person, increments of 12)

Freshly-Made Potato Chips with Creamy Sweet Corn & Bacon Dip **\$3**
Vegetable Crudité Platter **\$3**

Seasonal Vegetables with Buttermilk Ranch Dipping Sauce

Seasonal Fresh Fruit & Berries **\$4**

Artisan Cheeses **\$4**

Served with a Variety of Bread and Crackers

Cheese, Meat and Vegetable Pizzas **\$5**

Italian Antipasto Display **\$6**

Cured Meats, Olives, Cheeses, and Grilled Vegetables

Smoked Salmon Platter **\$7**

With Bagel Bites, Cream Cheese, Minced Onion, Capers, Lemon and Hard-Boiled Egg

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Lunch Salads & Sandwiches

\$14 per person

Includes:

Fountain Soda, Fresh-Brewed Iced Tea, Regular, and Decaffeinated Coffee

Choice of Four:

Caesar Salad with Herb-Grilled Chicken Breast

Heart of Romaine Lettuce, Parmesan Cheese, Croutons and Maple Peppered Bacon Tossed with Caesar Dressing

Seasonal Fresh Fruit & Berries with Chicken Salad

House-Made All White Meat Chicken Salad over Crisp Lettuce with Seasonal Fresh Fruit & Berries

Iowa Steak Tip Salad

Fresh Greens tossed with Tomatoes, Roasted Corn, Cucumbers, Cheddar Jack Cheese, Charbroiled Sweet Onions, Crispy Corn Tortilla Strips, and Seared Iowa Beef Tenderloin Tips with Your Choice of Dressing

Cobb Salad

Fresh Greens topped with rows of Tomato, Bacon, Roasted Sweet Corn, Maytag Blue and Hard-boiled Egg with Your Choice of Dressing

Baby Greens Salad

Herb-Marinated Grilled Chicken Breast over Organic Baby Greens with Maytag Blue Cheese, Candied Walnuts, Julienne Apple, Dried Cherries, and Sherry-Walnut Vinaigrette

Black Angus Burger

Half Pound of Seasoned Angus Beef, Charbroiled and Served on a Grilled Kaiser Roll with Crisp Lettuce, Tomato, Onion, Pickle, and Your Choice of Melted Cheese

Soup & Half Deli Sandwich

Bowl of Chef's Specialty Soup of the Day paired with Deli Ham and Swiss on White Bread or Oven-Roasted Turkey Breast and Cheddar on Wheat Bread with Crisp Lettuce and Tomato

Chicken Pesto Sandwich

Herb-Marinated Chicken Breast and Charbroiled Sweet Onions on Grilled Ciabatta with Tomato, Spinach, Provolone Cheese, and Pesto Mayonnaise

Turkey Club Sandwich

Roast Turkey Breast, Lettuce, Tomato, and Cheddar on Multigrain Bread

Reuben Sandwich

Millstream Pale Ale-Braised Corned Beef with Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Grilled Marble Rye Bread

Graziano's Italian Sausage Grinder

Graziano Brother's Italian Sausage with Sautéed Peppers and Onions, Marinara Sauce, and Provolone Cheese on a Sourdough Hoagie Roll

Roasted Veggie Wrap

Chilled Garlic-Roasted Vegetable Ragout with Sliced Tomato, Shredded Lettuce, Creamy Garlic Dressing and Shredded Cheddar-Jack Cheese in a Garden Vegetable Tortilla Wrap

Sandwiches are served with Your Choice of French Fries, Sweet Potato Fries, House-Made Potato Chips, Cottage Cheese, or Cole Slaw

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Dinner Entrées

\$29 per person

Includes:

White Tablecloth Service

Fountain Soda, Fresh-Brewed Iced Tea, Regular, and Decaffeinated Coffee

Freshly Baked Artisan Bread and Butter Service

Small BÖS House Salad served with Ranch and Balsamic Vinaigrette

Choice of Three:

BÖS Traditional Glazed Meatloaf

BÖS' Signature Meatloaf with Brown Sugar Glaze served with Buttermilk Mashed Potatoes and Fresh Vegetables

Casarecce

Tender Casarecce Noodles tossed with Graziano's Italian Sausage, Peppers, Garlic, Fresh Basil, and Marinara. Topped with Fresh Mozzarella Cheese.

Hand-Rolled Gnocchi Carbonara

Tender Potato Dumplings in a Creamy Alfredo with La Quercia Pancetta, Sweet Peas, and Tomatoes

Chicken Picatta

Seared Chicken Cutlets with a Light Sauce Of Chablis, Lemon, Garlic, Artichoke Heart, and Capers over Herbed Risotto with Fresh Vegetables

Ancho-Rubbed Ribeye

Ancho Pepper-Rubbed Beef Ribeye Steak Topped with Cilantro Lime Butter over Buttermilk Mashed Potatoes and Fresh Vegetables

BÖS Chicken Pot Pie

Pulled Roasted All-Natural Free Range Chicken with Sautéed Mushrooms and Vegetables in a light Garlic Cream; Topped with Flaky Puff Pastry

Truffled Vegetable Risotto

Creamy Risotto Finished with Fresh Roasted Seasonal Vegetables, Parmesan Cheese, and White Truffle Oil

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Deluxe Dinner Entrées

\$37 per person

Includes:

White Tablecloth Service

Fountain Soda, Fresh-Brewed Iced Tea, Regular, and Decaffeinated Coffee

Freshly Baked Artisan Bread and Butter Service

Small BÖS House Salad served with Ranch and Balsamic Vinaigrette

Choice of Three:

Seared Sea Scallops

Tender Sea Scallops with La Quercia Pancetta, Wilted Spinach, and Smoked Tomato Butter

Grilled Iowa Pork Chop

Iowa Farm Families Premium Duroc Pork served with Maytag Polenta Cakes, Wild Mushroom Wine Merchant Sauce and Fresh Vegetables

Pepper-Seared Iowa Beef Filet with Maytag Cream

Au Poivre-Style, Deglazed with Iowa's Templeton Rye Whiskey (when available), and Finished with Maytag Blue Cheese. Served with Buttermilk Mashed Potatoes and Fresh Vegetables

Seared Chilean Sea Bass

With Potato-Mushroom Hash, Fresh Vegetables, and Tomato Tarragon Gastrique

Iowa Beef Strip Steak Sandwich

Served Open-Faced on Toasted La Mie Bread with Sautéed Onions, Mushrooms, Garlic Steak Butter and Steak Fries

Beef Tenderloin Tournedos De Burgo

Classic Des Moines Style, Seared with Garlic and Herbs and Finished with Iowa Cream. Served with Buttermilk Mashed Potatoes and Baby Veggies

Grilled Atlantic Salmon

Grilled Atlantic Salmon Fillet over Minnesota Wild Rice Pilaf with Dijon Mustard Sauce and Fresh Vegetables

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Desserts

\$6 each

Choice of Two:

Apple Turnovers

Flaky Pastry filled with Tart Spiced Apples and Caramel served with AE Premium Vanilla Bean Ice Cream

Mixed Berry Panna Cotta

Luscious Layers of Vanilla Bean "Custard" and Fresh Berries in a Martini Glass

Cheesecake Pops

Decadent Cheesecake on a Stick, Dipped in Dark Chocolate and Chopped Nuts

Yogurt Parfait

Your Choice of Lite Strawberry, Blueberry, or Black Cherry Yogurt with House-Made Granola
[contains nuts]

Pound Cake with Fresh Berries

Sliced Pound Cake with Macerated Fresh Seasonal Berries and Chantilly Cream

Chocolate Chip Cookie Skillet

Warm Chocolate Chip Cookie, Baked into a Cast Iron Skillet, Topped with Vanilla Ice Cream, Hot Fudge, Whipped Cream, and a Cherry
[may contain nuts]

Breakfast Buffet

\$15 per person

- Made-to-Order Omelets
- Fresh Fruit
- Breakfast Cereals
- House-Made Granola
- Yogurts
- Oatmeal
- Breakfast Potatoes
- Scrambled Eggs
- Maple Peppered Bacon
- Premium Sausage Links
- Chef's Daily Hot Buffet Offering
- Fresh Fruit Juices and Milk
- Regular and Decaffeinated Coffee

Lunch Buffet

\$15 per person

- Complete Salad Bar with Fresh Lettuce, Vegetables, and Composed Salads
- Chef's Specialty Soup of the Day
- Daily Protein and Starch Offerings
- Fresh Seasonal Vegetables
- Variety of Cakes, Pies, Cookies, Parfaits, Dessert Bars, and Fresh Whole Fruit
- Fountain Soda, Coffee, and Tea Service

The aforementioned terms are all subject to change, and contracted packages are non-negotiable
Please call (515) 284-1BOS or check www.BOSDesMoines.com for the most up-to-date terms