

# Bodacious

*Standing proudly on the second floor at the corner of Palafox & Main, this beautifully restored space in the SOGO District offers an unparalleled backdrop for one-of-a-kind parties, showers, cooking classes, receptions, private dinners, meetings and special events.*

**BODACIOUS EVENTS KITCHEN** | Unique, charming event space for up to 50 guests

**PALAFIX & MAIN STREET BALCONIES** | Two separate open-air private event spaces, each accommodating up to 40 guests

**RETAIL ROOM & CENTER ISLAND BAR** | Perfect for cocktail hour, mix & mingle style events, welcome parties with indoor/outdoor capacity of 100 guests— *only available after-hours*

## Venue Rental Rates

Monday- Friday 9AM- 3PM | **\$250**

Monday- Friday Evening (events kitchen) | **\$500**

Saturday & Sunday (events kitchen) | **\$500**

Full upstairs for evening rentals only (includes 2 balconies) | **\$750**

Each additional hour | **\$150**

Bartender fee for 4 hours | **\$150**

## Booking Includes:

Private Rental

On-site event coordinator

Tables & chairs- table setting, and serving pieces

Setup, breakdown & cleanup

Speakers throughout event space

Three TVs for slideshows/presentations

Linen rental available

# BREAKFAST

*prices per person*

## A-La-Carte – Buffet Style

*create your own menu*

PROTEIN (*choose 1*)

**Meat or Mixed Vegetable Egg Bake \$5.00**

**Scrambled Eggs with four toppings of your choice – onions, tomatoes, jack cheese, bell peppers, spinach, black beans, corn, mushrooms, ham, bacon, or andouille sausage \$5.00**

SIDES (*choose 2-4*)

**Roasted Red Potatoes \$3.00**

**Fresh Cut Fruit Assortment \$4.00**

**Assorted Whole Fruit \$3.00**

**Bodacious Grits \$3.00**

**Biscuits & Gravy \$3.50**

**Sliced Bacon \$3.00**

**Andouille Sausage Links \$2.50**

**Fruit, Yogurt, Granola, & Honey Trifle \$3.00**

**Oatmeal with Honey & Fruit \$3.00**

**Sliced Pound Cake with Bananas Foster \$4.00**

**Chef Nick's Fruit & Cream Baked French Toast \$5.00**

BREAD (*choose 1-2*)

**Bagels with Cream Cheese & Assorted Jams \$3.00**

**Whole Wheat Toast \$1.50**

**Fresh Baked Muffins \$2.00**

**Assorted Croissants \$2.00**

**Chef Cheri's Cinnamon Pecan Coffee Cake \$3.00**

**Cinnamon Raisin Bread \$1.50**

**Mini Pancakes with Warm Maple Syrup \$4.00**

**Assorted Pastry Platter – Danishes, scones, croissants, muffins \$5.00**

**Cheri's Homemade Granola with Fruit & Milk \$3.00**

Beverages

*Non-alcoholic*

**Cranberry, Orange, or Grapefruit Juice, Bodacious Roasted Coffee, Fruit Infused Water, or Lemonade  
\$1.50 each**

*Alcoholic*

**Mimosas, Poinsettia, Bellini, Sangria**

*If charged on-consumption, \$21 per bottle*

*If cash bar, \$5 per glass*

## Breakfast Stations

*Add a station to compliment your buffet at mix-and-mingle events, showers, or brunch*

**GRITS BAR** | Creamy bodacious grits with add-in's such as bacon, cheese, onions, mushrooms **\$16**

**BREAKFAST BURRITO BAR** | flour tortillas, scrambled eggs with add in's such as sausage, cheese, salsa, guacamole, and onions served with sliced pound cake covered with bananas foster **\$17**

**OMELET STATION** | made to order omelets by chef in bodacious kitchen with add-in's such as bacon, onions, tomatoes, bell peppers, jack cheese, black beans, corn, mushrooms, ham, bacon and andouille sausage accompanied by yogurt & fruit trifle **\$19**

**BAGEL BAR** | build your own sweet or savory bagel or breakfast sandwich with toppings such as tomatoes, onions, capers, assorted cream cheese, peanut butter, local honey, bacon, and salmon lox **\$16**

## Buffet Breakfast

**CONTINENTAL** | fruit, yogurt, granola, & honey trifle, assorted pastry platter, bagels with cream cheese and assorted jams **\$12**

**TRADITIONAL** | scrambled eggs with four toppings of your choice, mini pancakes with warm maple syrup, fresh baked muffins, sliced bacon or andouille sausage links **\$15**

**PALAFIX** | bacon, tomato and cheddar cheese egg bake, sausage-mushroom breakfast flatbread accompanied by fresh fruit, and roasted potatoes **\$17**

**BODACIOUS SIGNATURE** | Chef Nick's Fruit & Cream Baked French Toast, Chef Cheri's Cinnamon Pecan Coffee Cake, Meat or Mixed Vegetable Egg Bake, Bodacious Grits or Fruit **\$19**

**SOUTHERN** | shrimp & grits, fluffy butter biscuits with sausage gravy, fried chicken & waffles, cream cheese cinnamon rolls, and bananas foster or fresh cut fruit **\$25**

**BRUNCH** | Chicken and waffles, crab cakes, rosemary olive quiche, chicken salad croissants, doughnuts **\$25**



# BOARDS & HORS D'OEUVRES

*prices per person*

## Boards

*beautiful display at social hour*

### **Chef's Cheese Board**

3 cheeses and olives, served with crackers and sliced baguette **\$6**

### **Chef's Cheese & Meat Board**

3 cheeses, 2 meats, olives and nuts, served with crackers and sliced baguette **\$9**

### **Meze Mediterranean Trio**

House made hummus, feta tzatziki dip, and bodacious herbed olive oil dip served with fresh vegetable crudité, sliced baguette, and soft pita for dipping **\$7**

### **Sweet & Fruity Board**

vanilla yogurt dip and chocolate dip, served with fresh seasonal fruits and pretzels for dipping, garnished with milk and dark chocolate **\$10**

### **Sweet & Savory Board**

3 cheeses, fresh vegetable crudité, served with fresh seasonal fruit and crackers **\$9**

### **Baked Brie Board**

Melty baked brie drizzled in honey, topped with walnuts and seasonal fruit compote, served with crackers **\$8**

### **Bodacious Board**

Fresh seasonal fruit, chef's choice cheese, fresh vegetable crudité display, with housemade hummus and spinach artichoke dip, served with crackers and crostini **\$15**

## Hors D'oeuvres

*choose 3 for \$12 per person*

Pimento Cheese, Bacon & Scallion Crostini

Sundried Tomato, Basil & Garlic Bruschetta

Caprese Salad Skewers

Spinach Artichoke Dip with Pita Chips

Parmesan Risotto, Truffle Oil, Mushroom Crostini

Mini Crab Cakes with Sweet Corn Tartar Sauce

Grilled Jamaican Jerk Chicken & Pineapple Skewers

Pot Stickers with Thai Chili Sauce

Spring Rolls with Sesame Sweet and Sour Sauce

Blackened Shrimp Skewers with Creole Hollandaise

Spicy Spanish Chorizo & Shrimp Skewers



## Action Station

*Perfect for any mix-and-mingle style event!*

### **Street Taco Bar**

your choice of two proteins -- chicken, beef, pork or fish

Tacos served with a variety of toppings and

complimentary sides **\$18**

### **Chef Carved Station**

your choice of two proteins – Pork loin, beef brisket, or

chicken served with a variety of toppings and

complimentary sides **\$20**

### **Chef Tossed Pasta Station**

your choice of two pastas and two sauces – penne,

fettuccini, bow-tie, spaghetti, shell, pesto, alfredo,

marinara, creamy tomato, pink vodka sauce **\$17**

### **Bodacious Bar**

Your choice of mac-&-cheese, creamy grits, or buttermilk

mashed potatoes -- served with toppings - diced

tomatoes, bacon bits, scallions, grated cheese, and

mushrooms, sour cream **\$12 add shrimp \$6**

## DINNER

*prices per person*

### Three-Course Plated Dinner

**SALAD** | Chopped Caesar Salad with Garlic Croutons

**ENTRÉE** | Herb-Roasted Carved Pork Loin or Chicken,

Tuscan Herb Roasted Seasonal Vegetables & Garlic Mashed Red Potatoes

**DESSERT** | Seasonal Fruit & Nut Bread Pudding with Vanilla Bean Ice Cream **\$27**

**SALAD** | Seasonal Fruit, Cheese, Nut Salad

**ENTRÉE** | Fresh Catch Gulf Coast Fish with Lemon Caper Butter Sauce, Brown Sugar and Cayenne Roasted Sweet Potatoes and Mushroom Risotto

**DESSERT** | Classic Cheesecake with Fresh Berries **\$30**

**SALAD** | Sweet Pickled Cucumber Salad

**ENTRÉE** | Chargrilled Beef Tenderloin, Garlic Roasted Seasonal Vegetable, and Roasted Potatoes

**DESSERT** | Dark Chocolate Cake with Aged Balsamic Macerated Berries and Mint **\$32**



### Buffet or Plated Dinner

**BACKYARD** | BBQ chicken, marinated pork ribs, creamy mac & cheese, charred vegetables with balsamic glaze, corn muffins, coleslaw and apple pie **\$27**

**RUSTIC COUNTRY** | Lamb with rosemary, Gulf Coast fresh catch, risotto with butternut squash, roasted vegetables with lemon and herbs, crusty artisan bread, and tiramisu **\$45**

**SPANISH** | Summer watermelon salad, chilled gazpacho soup, shrimp paella with seasonal vegetables **\$36**

**ISLAND** | Pineapple-baked chicken, jasmine rice, steamed vegetables, tropical colored chips with mango salsa, key lime tart **\$26**

**TRADITIONAL** | Prime rib roast with horseradish cream and au jus, glazed chicken breast, sautéed green beans with lemon, garlic mashed potatoes, mixed green salad with cranberries, walnuts, gorgonzola with a raspberry vinaigrette, artisan breads, served with chocolate cake **\$34**

**SOUTHERN** | Shrimp & grits, collard greens, cucumber salad, mashed potatoes, and mini pies **\$26**

### Beverages

**NON-ALCOHOLIC** | Sweet Tea, Lemonade \$1.50 each

**ALCOHOLIC** | Chardonnay, Pinot Noir, Rosé, Cabernet Sauvignon, Pinot Grigio, Moscato  
*If charged on-consumption, \$21 per bottle of wine If cash bar, \$5 per glass of wine*

**Seasonal Locally Sourced Beer**  
*If charged on-consumption or cash bar, \$4 per beer*