

WELCOME TO

# BOBBY'S

DEERFIELD

WE ARE AN AMERICAN BISTRO WITH A DIVERSE PALETTE OF GLOBAL INFLUENCES OFFERING SOPHISTICATION  
IN AN ELEGANT YET CASUAL ENVIRONMENT

EVERY DAY WE HOST GUESTS IN OUR RESTAURANT AND ARE HIGHLY ATTUNED TO MEETING THE NEEDS OF OUR CUSTOMERS.  
WE BRING THAT EXPERIENCED PROSPECTIVE TO OUR PARTIES AND SPECIAL EVENTS WITH GREAT ATTENTION TO DETAIL  
AND A DEDICATION TO EXTRAORDINARY SERVICE AND SATISFACTION.

WE OFFER COMPREHENSIVE SERVICES TO HELP CREATE AN  
UNFORGETTABLE EVENT INCLUDING:

- COMPLIMENTARY PLANNING GUIDANCE
- PRIVATE AND SEMI-PRIVATE DINING OPTIONS
- DIVERSE OPTIONS FOR EVENT TYPE, SCOPE AND FORMAT
- A RANGE OF REMARKABLE SELECTIONS FOR FOOD AND BEVERAGE
- SEAMLESS SERVICE THE DAY OF THE EVENT SO YOU CAN ENJOY  
YOUR EVENT EVERY BIT AS MUCH AS YOUR GUEST

OUR UNIQUE SPACE IS IDEAL FOR:

- CORPORATE EVENTS
- INTIMATE BUSINESS GATHERINGS
- CLIENT APPRECIATION PARTIES
- HOLIDAY PARTIES
- SHOWERS
- BAR AND BAT MITZVAHS
- BIRTHDAY PARTIES

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## GENERAL INFORMATION

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### SERVICE

SERVICE IS OUR SIGNATURE. IT IS WHAT WE PRIDE OURSELVES ON AND IT IS ONE AREA WE SIMPLY SHINE. THE EVENT IS ABOUT YOU AND  
YOUR GUESTS AND WE ARE HAPPY TO MEET YOUR NEEDS AND LOOK FORWARD TO EXCEEDING YOUR EXPECTATIONS.  
EVERY EVENT HAS ITS OWN UNIQUE STYLE AND FEEL AND WE LOOK FORWARD TO CUSTOMIZING AN EVENT BASED OUR YOUR GOALS.

### SERVICES CHARGES

8% TAX AND 20% GRATUITY WILL BE ADDED TO ALL FOOD AND BEVERAGE TOTALS

### ROOM MINIMUM AND CAPACITY

20 TO 160

### GUARANTEES

CHECK WITH YOUR EVENT PLANNER

### EXTRAS

PLEASE LET US KNOW IF THERE IS ANYTHING ELSE YOU NEED TO COMPLETE YOUR EVENT SUCH AS FLOWERS, AUDIO/VISUAL, ETC.

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## PRIVATE EVENT MENUS

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### DINNER SELECTION ONE

\$26 PER PERSON

#### HOUSE SALAD

ROMAINE LETTUCE, MESCULAN GREENS, RED ONION, CUCUMBER, AND TOMATO TOSSED IN A BALSAMIC VINAIGRETTE

#### CHICKEN ASPARAGUS

BONELESS SKINLESS BREAST OF CHICKEN SAUTÉED IN WHITE WINE WITH SUN-DRIED TOMATOES AND FRESH ASPARAGUS

#### DESSERT

CARROT CAKE

\*DINNER IS SERVED WITH WARM BREAD AND OUR SIGNATURE ROASTED GARLIC SPREAD

\*THE MENU ALSO INCLUDES A SELECTION OF AMERICAN COFFEE, ICED TEA AND SOFT DRINKS

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### DINNER SELECTION TWO

\$38 PER PERSON

#### APPETIZERS

(SERVED BUFFET OR FAMILY STYLE)

#### SWEET AND SPICY CALAMARI

LIGHTLY FRIED EAST COAST SQUID TOSSED IN BALSAMIC SYRUP WITH HOT GIARDINIERA

#### SALMON PASTRAMI

HOUSE MADE SALMON PASTRAMI LAYERED WITH HERBED CREAM CHEESE AND POTATO PANCAKES

#### GRILLED VEGETABLES

DRIZZLED WITH A ROASTED RED PEPPER BALSAMIC VINAIGRETTE

#### HOUSE SALAD

ROMAINE LETTUCE, MESCULAN GREENS, RED ONION, CUCUMBER, AND TOMATO TOSSED IN A BALSAMIC VINAIGRETTE

#### ENTRÉE SELECTIONS

(CHOICE)

#### CHICKEN ASPARAGUS

BONELESS SKINLESS BREAST OF CHICKEN SAUTÉED IN WHITE WINE WITH SUN-DRIED TOMATOES AND FRESH ASPARAGUS

#### SALMON LOUIS

FRESH FILET OF ORGANIC SCOTTISH SALMON GRILLED AND SERVED OVER MESCULAN GREENS WITH A DILL YOGURT SAUCE

#### SKIRT STEAK

12 OUNCE, CHAR BROILED SKIRT STEAK, TOPPED WITH GARLIC, EVOO, AND ROASTED JALAPENOS, SERVED WITH GARLIC MASHED POTATOES

#### EGGPLANT PARMESAN

THINLY SLICED EGGPLANT PAN FRIED AND BAKED IN A MARINARA SAUCE WITH MOZZARELLA CHEESE

#### DESSERT

HOUSE MADE CHOCOLATE MOUSSE CAKE

\*DINNER IS SERVED WITH WARM BREAD AND OUR SIGNATURE ROASTED GARLIC SPREAD

\*THE MENU ALSO INCLUDES A SELECTION OF AMERICAN COFFEE, ICED TEA AND SOFT DRINKS

## PRIVATE EVENT MENUS

### DINNER SELECTION THREE

\$49 PER PERSON

#### APPETIZERS

(SERVED BUFFET OR FAMILY STYLE)

##### SWEET AND SPICY CALAMARI

LIGHTLY FRIED EAST COAST SQUID TOSSED IN BALSAMIC SYRUP WITH HOT GIARDINIERA

##### BRUSCHETTA

FRESH PLUM TOMATOES MARINATED IN EVOO, GARLIC, AND FRESH BASIL SERVED OVER GRILLED BREAD

##### GRILLED VEGETABLES

DRIZZLED WITH A ROASTED RED PEPPER BALSAMIC VINAIGRETTE

##### SALMON PASTRAMI

POTATO PANCAKES HOUSE MADE SALMON PASTRAMI LAYERED WITH HERBED CREAM CHEESE AND

#### SALAD

(CHOICE)

##### ARUGULA

BABY ARUGULA TOSSED IN AN APRICOT RASPBERRY VINAIGRETTE TOPPED WITH GOAT CHEESE, DRIED CRANBERRIES, AND CANDIED PECANS

##### KALE SALAD

FRESH KALE AND QUINOA TOSSED IN A LEMON DRESSING WITH PINE NUTS, CURRANTS, AND PARMIGIANO REGGIANO

#### ENTRÉE SELECTIONS

(CHOICE)

##### CHICKEN PICCATA

SKINLESS BONELESS BREAST OF CHICKEN SERVED IN A WHITE WINE LEMON SAUCE WITH ROASTED PINE NUTS

##### EGGPLANT PARMESAN

THINLY SLICED EGGPLANT PAN FRIED AND BAKED IN A MARINARA SAUCE WITH MOZZARELLA CHEESE

##### FILET OSCAR

8 OUNCE CHAR BROILED FILET MIGNON, TOPPED WITH LUMP CRAB MEAT, SERVED IN A BÉARNAISE SAUCE  
OVER GARLIC MASHED POTATOES WITH FRESH ASPARAGUS

##### GRILLED BASS

FRESH FILET OF CHILEAN SEA BASS GRILLED AND SERVED OVER MESCULAN MIXED GREENS WITH A ROASTED RED PEPPER VINAIGRETTE

#### DESSERT

HOUSE MADE TIRAMISU

\*DINNER IS SERVED WITH WARM BREAD AND OUR SIGNATURE ROASTED GARLIC SPREAD

\*THE MENU ALSO INCLUDES A SELECTION OF AMERICAN COFFEE, ICED TEA AND SOFT DRINKS

## PRIVATE EVENT MENUS

### LUNCHEON SELECTION ONE

\$24 PER PERSON

#### HOUSE SALAD

ROMAINE LETTUCE, MESCULAN GREENS, RED ONION, CUCUMBER, AND TOMATO TOSSED IN A BALSAMIC VINAIGRETTE

#### ENTRÉE SELECTIONS

(CHOICE)

##### BOBBY'S BURGER

10 OUNCE GROUND BRISKET AND SHORT RIB BURGER TOPPED WITH GOUDA CHEESE, ALFALFA SPROUTS, TOMATO, RED ONION, MAYO, KETCHUP, AND SPICY BROWN MUSTARD; SERVED WITH FRESH CUT FRIES

##### CHICKEN PICCATA

BONELESS SKINLESS BREAST OF CHICKEN SAUTÉED IN LEMON, BUTTER, AND WHITE WINE WITH ROASTED PINE NUTS

##### EGGPLANT PARMESAN

THINLY SLICED EGGPLANT PAN FRIED AND BAKED IN A MARINARA SAUCE WITH MOZZARELLA CHEESE

##### SALMON LOUIS

FRESH FILET OF ORGANIC SCOTTISH SALMON GRILLED AND SERVED OVER MESCULAN GREENS WITH A DILL YOGURT SAUCE

#### DESSERT

HOUSE MADE CHOCOLATE MOUSSE CAKE

\*LUNCH IS SERVED WITH WARM BREAD AND OUR SIGNATURE ROASTED GARLIC SPREAD

\*THE MENU ALSO INCLUDES A SELECTION OF AMERICAN COFFEE, ICED TEA AND SOFT DRINKS

## PRIVATE EVENT MENUS

### LUNCHEON SELECTION TWO

\$34 PER PERSON

#### APPETIZER BUFFET

(SERVED BUFFET OR FAMILY STYLE)

#### SWEET AND SPICY CALAMARI

LIGHTLY FRIED EAST COAST SQUID TOSSED IN BALSAMIC SYRUP WITH HOT GIARDINIERA

#### SALMON PASTRAMI

HOUSE MADE SALMON PASTRAMI LAYERED WITH HERBED CREAM CHEESE AND POTATO PANCAKES

#### GRILLED VEGETABLE PLATTER

DRIZZLED WITH A ROASTED RED PEPPER BALSAMIC VINAIGRETTE

#### HOUSE SALAD

ROMAINE LETTUCE, MESCULAN GREENS, RED ONION, CUCUMBER, AND TOMATO TOSSED IN A BALSAMIC VINAIGRETTE

### ENTRÉE SELECTIONS

(CHOICE)

#### CHICKEN ASPARAGUS

BONELESS SKINLESS BREAST OF CHICKEN SAUTÉED IN WHITE WINE WITH SUN-DRIED TOMATOES AND FRESH ASPARAGUS

#### SKIRT STEAK

6 OUNCE, CHAR BROILED SKIRT STEAK, TOPPED WITH GARLIC, EVOO, AND ROASTED JALAPENOS, SERVED WITH GARLIC MASHED POTATOES

#### SALMON LOUIS

FRESH FILET OF ORGANIC SCOTTISH SALMON GRILLED AND SERVED OVER MESCULAN GREENS WITH A DILL YOGURT SAUCE

### DESSERT

HOUSE MADE TIRAMISU

\*LUNCH IS SERVED WITH WARM BREAD AND OUR SIGNATURE ROASTED GARLIC SPREAD

\*THE MENU ALSO INCLUDES A SELECTION OF AMERICAN COFFEE, ICED TEA AND SOFT DRINKS

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## PRIVATE EVENT MENUS

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(PRICING IS FOR THREE HOURS)

### CUSTOM BAR PACKAGE

OPEN BAR TAB BASED ON GUEST CONSUMPTION

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### BEER AND WINE PACKAGE

\$19 PER PERSON

#### BEER

LITE, AMSTEL LITE, MODELLO ESPECIAL

#### WHITE WINE

GIANCARLO PINOT GRIGIO ITALY  
LA CHANCE CHARDONNAY CENTRAL COAST CALIFORNIA  
FERRARI CARRANO SAUVIGNON SONOMA COUNTY

#### RED WINE

VILLA VERGA PINOT NOIR ITALY  
STEPHAN VINCENT MERLOT CENTRAL COAST CALIFORNIA  
STEPHAN VINCENT CABERNET SAUVIGNON CENTRAL COAST CALIFORNIA

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### PREMIUM BAR, BEER AND WINE PACKAGE

\$28 PER PERSON

#### BAR

HANGAR 1 VODKA, SMALLS GIN, CRUZAN RUM, CALLE 23 TEQUILA, WOODWARD WHISKEY, DEWARS SCOTCH

#### BEER

LITE, AMSTEL LITE, MODELLO ESPECIAL, PERONI, STELLA ARTIOS

#### WHITE WINE

GIANCARLO PINOT GRIGIO ITALY  
LA CHANCE CHARDONNAY CENTRAL COAST CALIFORNIA  
FERRARI CARRANO SAUVIGNON SONOMA COUNTY

#### RED WINE

VILLA VERGA PINOT NOIR ITALY  
STEPHAN VINCENT MERLOT CENTRAL COAST CALIFORNIA  
STEPHAN VINCENT CABERNET SAUVIGNON CENTRAL COAST CALIFORNIA

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## PRIVATE EVENT MENUS

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### APPETIZER BUFFET

\$19 PER PERSON

(REPLENISHED FOR AN HOUR)

### SWEET AND SPICY CALAMARI

LIGHTLY FRIED EAST COAST SQUID TOSSED IN BALSAMIC SYRUP WITH HOT GIARDINIERA

### SAUSAGE AND PEPPERS

CHARRED ITALIAN SAUSAGE SERVED WITH GARLIC, MIXED PEPPERS AND PEPPERONCINI

### SALMON PASTRAMI

HOUSE MADE SALMON PASTRAMI LAYERED WITH HERBED CREAM CHEESE AND POTATO PANCAKES

### GRILLED VEGETABLES

DRIZZLED WITH A ROASTED RED PEPPER BALSAMIC VINAIGRETTE

### CRAB CAKES

AUGIE'S SOON TO BE FAMOUS CRAB CAKES SERVED WITH SUN-DRIED TOMATO BEURRE BLANC TOPPED WITH PARMIGIANO REGGIANO

### BOBBY'S SALAD

MIXED GREENS, RED ONION, TOMATOES, CUCUMBERS, ROASTED PEPPERS, BROCCOLI, ASPARAGUS, HEARTS OF PALM,  
GARBANZO BEANS, AND BLUE CHEESE TOSSED IN A BALSAMIC VINAIGRETTE

APPETIZER BUFFET IS SERVED WITH WARM BREAD AND OUR SIGNATURE ROASTED GARLIC SPREAD

\*THE MENU ALSO INCLUDES A SELECTION OF AMERICAN COFFEE, ICED TEA AND SOFT DRINKS

### ADD-ONS

SHRIMP AND CRAB CEVICHE \$5 PER PERSON

SHRIMP COCKTAIL \$3.5 PER PIECE

SHRIMP BOBBY \$5 PER PIECE

OYSTERS \$2.5 PER PIECE

CHAR-GRILLED FILET MIGNON MEDALLIONS \$5 PER PIECE

CHOICE OF PASTA WITH A CHOICE OF SAUCE \$4 PER PERSON