Come Hang Out With Us: We are honored to be considered as a venue for your special occasion. We do not charge a fee for our rental space, however there is a minimum purchase of \$3000 in order to have the space private. A 20% Gratuity will be added to the total food & bar tab.

<u>Pick Up Orders:</u> You tell us when, and we'll have it ready. Just walk in the door and pick it up!

<u>Delivery and Set Up:</u> We'll get it all set up so all you have to do is enjoy. There is 10% delivery fee for all orders.

<u>Full Service:</u> Let Bohemian Bull Staff do all the work for you! Our friendly staff will come to you and provide the same high quality food and service you get when you come in the Restaurant. A 20% Gratuity will be added to the total food & bar tab.



\$8 Per Gallon

Sweet or Unsweet Tea

Lemonade

BAR SET UP

20 Person Minimum Average of 4 Drinks Per Person Priced Per Person

House Package \$20
Beers: Domestic
Liquors: House
Wine: House Red and White

Middle Shelf Package \$30
Beers: Craft and Domestics
Liquor: The Next Step Up from House
Wine: Choose Between a Red
& a White

Top Shelf Package \$40
Beers: Craft Beers
Liquor: Top Shelf Liquors
Wine: Choose Between 2 Reds
& 2 Whites



Catering Menu

Catering Events of All Sizes

PICK-UP
DELIVERY & SET-UP
FULL SERVICE CATERING
ON SITE EVENTS

1531 Folly Road James Island, SC 29412

www.bohemianbull.com
Give Us A Call For A Quote
843.225.1817
catering@bohemianbull.com

ENTREES

Crab Cakes

Pan Seared & Serve with Remoulade \$12.5

Oyster Roast

Steamed Local Oysters, Salty & Delicious! Seasonal Availability Market Price

Lowcountry Boil

Shrimp, Sausage, Corn on the Cob & Potatoes Steamed with Lemon and Old Bay \$15.5

Baked Pasta

Bowtie Pasta tossed with Sausage, Peppers, Onions & Your Choice of Marinara or Vodka Sauce, topped with Mozzarella. \$7

Jambalaya

New Orléans Style with Chicken, Andouille Sausage, Ham and Bacon in a Spicy Tomato Sauce with Rice \$8

BBQ Ribs

House Smoked, Fall Off the Bone Baby Back Pork Ribs Served with BBQ Sauce \$10

Greek Chicken

Chicken Cutlets in a Sherry Wine Sauce with Olives, Sun Dried Tomatoes, Mushrooms & Spinach topped with Feta Cheese \$8

Chicken Marsala

Chicken Cutlets served in a Mushroom & Artichoke Marsala Wine Sauce \$7

SANDWICHES

Burger Bar

Choose Between our Famous Ground-in-House Burger or Grilled Chicken served with Lettuce, Tomato, Onion, Pickles, Cheddar Cheese, Ketchup, Mayo & Mustard \$8

Taco / Nacho Bar

Choose Between Pulled Pork, Ground Beef, or Grilled Shrimp served with Flour Tortillas, Guacamole, Pico De Gallo, Shredded Lettuce, Jalapenos, Roasted Garlic Crema, & Jack Cheese \$8

Pulled Pork

Pork Shoulder Slow Smoked for 16 hours & Served with BBQ Sauces \$4.5

Smoked Chicken

House Smoked & Served with BBQ Sauces \$5

SWEET TREATS

Rum Cake

Topped with Cream Cheese Icing \$4

Red Velvet Doughnut Holes

Topped with Cream Cheese Icing \$4

Irish Cheesecake Bites

Bailey's Irish Cream Infused Cheesecake with an Oreo Crust \$4

SALADS

Boho House Salad

Mixed Greens, Shredded Gouda, Croutons, Tomatoes & Cucumbers with Your Choice of Dressing \$4

Caesar Salad

Romaine, Croutons, Parmesan & Caesar Dressing \$3.5

SIDES

Potatoes Your Way

Your Choice of Garlic Herb, Salted, or Mashed with Gravy \$4

Green Beans

Garlic & Herb Sauteed \$4.5

Collard Greens

Slow and Low, Just Like Your Momma Made Them \$4

Honey Apple Cole Slaw

Tossed with Honey Poppy Seed Dressing \$4

Potato Salad

A Creamy Mayo Salad with Bacon, Gouda, & Chives \$4

Pasta Salad

Tossed with a Roasted Tomato Vinaigrette with Fresh Tomatoes & Feta Cheese \$4

STARTERS

Winas

Choose Between Our Sauces or Dry Rubs \$13.5 Dozen Boneless Wings \$10

Fried Mac & Bites

Little Breaded in Panko and Fried \$4

Beer Garden Pretzel Bites

Served with Warm Beer Cheese \$4

Boho Deviled Eggs

Truffle Filled and Topped with Bacon, Parmesan & Chives \$3.5

Charcuterie Board

Salami, Prosciutto, Cheeses, Grapes, Strawberries, Pickles, Whole Grain Mustard, Herb Crackers & Hot Pepper Peach Jelly \$160
Serves 30-50 People

Fruit Tray

Cantaloupe, Pineapple, Watermelon, Grapes & Strawberries served with Yogurt Sauce \$4.5

Shrimp Cocktail

Wild Atlantic Caught Shrimp Chilled & served with Cocktail Sauce \$7

Bacon Wrapped Asparagus

Topped with a Balsamic Glaze \$5.5