



Boulder Ridge Country Club

~ Afternoon Wedding Package ~

Three Hours Reception Includes:

-  2 Hour Premium Open Bar: 1 hour before meal & 1 hour after
-  Butler Service Hors d'oeuvres during Cocktail Reception
-  Champagne Toast & Red & Wine with your meal
-  Three Course Meal consisting of Soup or Salad, Entrée,
-  & Custom Designed Wedding Cake for Dessert
-  Private Bride's Room and Groom's Room
-  Head Table with Satin Swag on Risers or Customize
-  Lantern Candle Centerpiece for each Dining Table
-  White Floor Length Table Linens and Napkins
-  Highboy Cocktail Tables
-  Parquet Dance Floor

General Information

Contact the Catering Department @ 847-854-3000
for additional information and minimum requirements.
Vegetarian meals and dietary restricted meals available on advance request.
Additional \$2 per guest for split menu.
Bar list available on request.
Custom Brunch wedding packages available.
Outside catering is not permitted.
Add 20% service charge and tax to package prices.
Fee to extend reception time varies.

Balsamic Chicken	\$56
A boneless breast of chicken brushed with an imported balsamic vinegar Reduction, served with a basil white wine sauce and topped with a tomato-caper relish	
Chicken Piccata	\$56
Boneless breast of chicken lightly sautéed in white wine, dredged in flour and egg, and served with a lemon-caper pan sauce	
Chicken Parmesan	\$57
Breast of chicken sautéed and baked in an herb cheese crust, topped with parmesan and mozzarella cheeses	
Grecian Roast Chicken	\$60
Airline chicken breast roasted with garlic, lemon, white wine and herbs, drizzled with natural pan sauce.	
Chicken Breast Mediterranean	\$58
Boneless breast of chicken marinated with lemon and herbs and grilled, served with artichokes, roasted peppers and Kalamata olives	
Chicken Oscar	\$62
Boneless breast of chicken dusted in flour, then sautéed and topped With jumbo lump crabmeat, asparagus tips, and traditional hollandaise sauce.	
Herb-Roasted Chicken Breast	\$60
Airline breast rubbed with herbs and pan-roasted, finished with sherry mushroom cream sauce.	
Pork Milanese	\$60
Breaded pork cutlets pan-roasted with artichoke hearts and oven-roasted tomatoes in a mushroom-Marsala demi-glace.	
Grilled Pork Chop	\$62
A 10oz. chop grilled and topped with apple slices in demi-glace flambéed with brandy	
Steak Diane	\$68
Two seared 3 oz. beef tenderloin medallions flambéed with brandy and finished with mushroom- dijon demi-glace	
Roast Beef	\$66
Slow- roasted USDA prime top sirloin, thinly sliced and served with au jus and horseradish cream	
New York Strip Steak	\$68
Eight (8) ounces of USDA Prime strip steak grilled to perfection and served with green peppercorn demi-glace with crispy onion string garnish	
Salmon with Crab and Asparagus	\$63
Broiled Atlantic salmon served with a ragout of lump crabmeat, asparagus, and roasted red peppers in white wine sauce	

White fish	Broiled Lake Superior Whitefish served with Lemon Chive Beurre Blanc	\$58
Pecan Crusted Tilapia	Pan-seared and served with creole meuniere sauce	\$58
Vegetarian Penne Pasta	Penne pasta with grilled vegetables, a light pesto pan sauce, topped with fresh grated parmesan cheese.	\$54
Vegetable Stir-Fry	Assorted vegetables including carrots, broccoli, red bell peppers, shiitake mushrooms, bean sprouts, bok choy, and peapods stir-fried with garlic, ginger, and teriyaki sauce, served with white rice.	\$55
Grilled Vegetable Ravioli	Ravioli stuffed with a blend of grilled vegetables and parmesan-reggiano cheese tossed in either herbed marinara sauce or pesto-cream sauce	\$55
Children's Entree	(age 10 and under) Choose one: Chicken tenders (with French fries), cheese pizza, buttered noodles, or macaroni & cheese -Children's package includes a fruit kabob, soft drinks, and dessert. -add soup or salad for \$3	\$14

Soup or Salad
Soup ~ Choose One

Cream of Mushroom	French Onion
Cream of Broccoli Cheddar Cheese	Baked French Onion ~ add \$2.
Chicken Noodle	Roasted Red Pepper-Tomato
Creamy Tomato with Basil	Minestrone
Roasted Butternut Squash	Festival Italiano

Salad ~ Choose One

Boulder Ridge	Variety of garden greens, crumbled bleu cheese, tossed with vinaigrette dressing and topped with, tomatoes and croutons
Caesar Style	Romaine lettuce, parmesan cheese tossed with creamy Caesar dressing and topped with croutons
Roma Salad	Sliced tomato, red onion, fresh mozzarella, olives, corn and roasted red peppers on a bed of greens topped with balsamic vinaigrette dressing
Citrus Salad	California medley of baby greens topped with mandarin orange and grapefruit segments and walnuts with raspberry vinaigrette dressing
Wedge Salad	Wedge of crisp iceberg lettuce topped with crumbled bacon, blue cheese and tomato, topped with creamy blue cheese dressing
Tossed Salad	Variety of garden greens with sliced cucumber, grape tomatoes, shredded carrots and black olives with goosenecks of ranch and vinaigrette dressings on each table

Upgraded Salad Options

Additional \$2.50 per person

Roasted Beet Salad	Salt-roasted beets with toasted pistachios and goat cheese, mixed greens and sherry vinaigrette
Gorgonzola-Pecan Salad	Mixed greens topped with Asian pears, gorgonzola cheese, candied pecans, and dried cranberries drizzled with balsamic dressing
Raspberry Salad	Baby greens with fresh raspberries, red onion, hearts of palm, toasted walnuts, and goat cheese, with raspberry vinaigrette dressing
Mediterranean Salad	Mixed greens with artichoke hearts, roasted bell-peppers, red onion, olives and feta cheese with lemon-herb vinaigrette

Starches

Choose One

Double Baked Potato
Roasted Herbed New Potatoes
Mixed Wild Rice

Baked Potato with Sour Cream
Potato Dauphinois
Linguine with Fresh Herbs
Garlic Whipped Red-skinned Potatoes

Vegetables

Choose One

Fresh Vegetables Julienne
Green Beans Almondine
Broccoli with Almond Butter
Glazed Carrots
Tomato Florentine
Asparagus – add \$1
Grilled Vegetables Melange – add \$1

Wedding Cake ~ included with wedding package

Your custom wedding cake will be selected with your menu.
Our beautiful cakes come in a large variety of flavors and designs.

A chocolate dipped strawberry to be served with wedding cake ~ add \$3

Vanilla or chocolate ice cream served with wedding cake – add \$2

Add Coffee Buffet

\$5 per person

Coffee buffet consisting of regular coffee, decaf and hot tea with toppings of shaved chocolate, whipped cream and sugared demitasse stirrers, accompanied by a platter of fresh baked cookies.

Assorted Pastries & Bars

Lemon bars, cookies & cream bars, pecan pie bars, caramel-apple bars, chocolate chunk cookies, and petit fours

\$24 per dozen

~ Hors d'oeuvres ~

Butler Service Hors d'oeuvres during your Cocktail Reception
Choice of Four: Hot or Cold

Hot Selections

Crab Rangoon
Pad Thai Spring Rolls
Cranberry & Brie Phyllo Rolls
Southwest Chicken Rolls
Wild Mushrooms in Phyllo Purse
Chicken Quesadillas
Stroganoff or Barbecue Meatballs
Hibachi Beef Skewers
Parmesan Artichoke Hearts
Coconut Chicken
Dates Wrapped in Bacon

Cold Selections

Salmon with Dill Cream on Rye
Roast Beef with Horseradish Cream
Tomato Bruschetta
Cherry Tomato stuffed with Goat Cheese
Smoke Turkey with Cranberry Relish Canapé

Additional \$1

Coconut Shrimp
Scallops Wrapped in Bacon
Mini Crab Cakes

Additional

Fresh Shrimp Cocktail
\$175 per 50 pcs

Crab Legs
\$225 per 50 pcs

Smoked Seafood Platter - \$275.

A whole smoked salmon, smoked trout, and smoked whitefish with chopped hard boiled eggs, red onion, capers, and cocktail rye bread

Deluxe Cheese Tray

A plentiful variety of domestic and imported fine cheeses, served with grapes and assorted crackers
\$3 per person

Deluxe Fresh Vegetables with Shrimp Bisque Dip

Baby asparagus, broccoli, cauliflower, celery, carrots, grape tomatoes and mushrooms
with a shrimp bisque sour cream dip
\$2.50 per person

Maki Rolls

Assortment of California rolls, spicy tuna rolls, and cucumber-avocado rolls with soy sauce, wasabi, and pickled ginger
\$210. per 60 pc.

**Roasted Vegetable Platter
with Red Pepper Pesto Dip**

Zucchini, summer squash, asparagus, red and yellow bell peppers, portobello mushrooms and eggplant
\$2.75 per person

Baked Artichoke and Spinach Dip

Served with warm parmesan crusted pita triangles
\$2.50 per person

Sliced Fresh Fruit Tray

Honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries and served with poppy seed dressing
\$3 per person