



# Boulder Ridge Country Club

## ~ Banquet Dinner Menu ~

October 2009

Entrees include fresh rolls, choice of soup or appetizer and salad, vegetable, starch, dessert and coffee or tea.

\$2.00 additional per person charge for split menu

### **Medallions of Beef Tenderloin & Filet of Salmon**

Medallions of beef tenderloin  
and a filet of fresh Atlantic salmon with bearnaise sauce  
\$38.

### **Medallions of Beef Tenderloin & Crabmeat Stuffed Prawns**

Medallions of beef tenderloin  
and crabmeat topped jumbo prawns dijon  
\$42.

### **Medallions of Beef Tenderloin & Breast of Chicken**

Medallions of beef tenderloin and a lightly floured and sauteed breast of chicken  
with a brandied mushroom demi-glace  
\$33.

### **Beef & Chicken Brochettes**

Tender pieces of beef and chicken roasted on a skewer with onions and bell peppers,  
served with béarnaise sauce  
\$33.

Substitute the chicken with shrimp - \$6

### **Chicken Saltimbocca**

Roasted boneless chicken breast stuffed with prosciutto, sage, and provolone cheese,  
served with a fire-roasted red pepper and tomato coulis  
\$26.

### **Chicken Piccata**

Boneless breast of chicken lightly sauteed in white wine, with lemon and capers  
\$26.

### **Balsamic Chicken**

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  
\$26.

### **Chicken Breast Mediterranean**

Boneless breast of chicken marinated with Grecian spices, pan seared and served with artichokes, roasted peppers and Kalamata olives  
\$26.

### **Roast Beef Tenderloin**

Slow-roasted, carved  
and served with a bourbon-peppercorn demi-glaze  
\$40.

### **Roasted Pork Chop**

Twelve (12) once Pork loin chop, roasted and served with sliced apples and a brandy demi-glaze  
\$30.

### **Roast Prime Rib**

A carved 12 oz. portion of slow-roasted USDA Prime beef ribeye,  
Served with au jus and a side of horseradish cream  
\$32.

### **Filet Mignon**

Eight (8) ounces of the finest beef tenderloin available, broiled to perfection and served with mushroom cap and your sauce choice of Cabernet or Bearnaise  
\$44.

### **Salmon with Crab and Asparagus**

Broiled Atlantic Salmon served with a ragout of lump crabmeat, asparagus, and roasted red peppers in white wine sauce  
\$29.

### **Southwest-Seared Tilapia**

Dusted with spices and pan-seared, served with fire-roasted tomato sauce and topped with a corn and black bean salsa  
\$27.

### **Whitefish**

Broiled Lake Superior Whitefish  
Served with lemon-chive beurre blanc  
\$28.

If your event requires the selection of two entrees, Boulder Ridge requires the sponsor to provide place cards noting entree selections to be placed at each setting.

Tax and 18% service charge will be added to all prices.

~ **Accompaniments** ~

## Appetizer or Soup

if both appetizer and soup, add \$3.00

### Appetizer ~ Choose one

**Antipasto Plate** ~ (served family style) Capicola, prosciutto, provolone, pepperoncini, roasted red peppers, salami, fresh mozzarella, cantaloupe melon, artichokes and black olives

**Fresh Fruit** ~ Assorted sliced melons, pineapple and seasonal berries

**Maryland Crabcakes** ~ served with lemon-chive buerre blanc & southern style slaw - addit. \$2

### Soup ~ Choose One

Cream of Mushroom  
Cream of Broccoli Cheddar Cheese  
Chicken Tortellini  
Creamy Tomato with Basil  
Minestrone

French Onion  
Beef Barley  
Gazpacho  
Festival Italiano  
Baked French Onion - add \$2.00

### Salads ~ Choose One

- Boulder Ridge** Variety of garden greens, crumbled bleu cheese, tossed with vinaigrette dressing and topped with tomatoes and crouton
- Caesar Style** Romaine lettuce, parmesan cheese tossed with creamy Caesar dressing and topped with croutons
- Roma Salad** Sliced steak tomato, red onion, fresh mozzarella 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
- Gorgonzola-Pecan Salad + \$2** Mixed greens topped with Asian pears, gorgonzola cheese, candied pecans, and dried cranberries drizzled with balsamic dressing
- Raspberry Salad + \$2** Baby greens with fresh raspberries, red onion, hearts of palm, toasted walnuts, and goat cheese, with raspberry vinaigrette dressing

### Starches ~ Choose One

Double Baked Potato  
Roasted Herbed New Potatoes  
Mixed Wild Rice

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

### Vegetables ~ Choose One

Fresh Vegetables Julienne  
Asparagus  
Green Beans Almondine  
Broccoli with Almond Butter

Bouquetiere of Fresh Vegetables  
Glazed Carrots  
Tomato Florentine

## ~ Desserts ~

### Choose One

Fresh Fruit Sorbet – lemon or raspberry  
Triple Mousse Tart – dark chocolate, white chocolate and mocha mousse layered and served with raspberry coulis and chocolate sauce  
Flourless Chocolate Torte with chantilly cream and raspberry sauce  
New York Cheesecake with chocolate or raspberry sauce and chantilly cream  
Strawberries Romanoff  
Bread Pudding with Bourbon Sauce  
Strawberry Shortcake

### International Coffee Buffet

Regular and decaf coffee and hot tea.  
Toppings of shaved chocolate, whipped cream and demitasse stirrers,  
accompanied by a platter of fresh baked cookies  
\$5. per person

### Sweets Table

Our sweet table includes: chocolates, assorted miniature French pastries, tortes and cheesecakes, platter of assorted fresh fruit and freshly brewed coffee or tea.  
\$7. per person

### International Coffee Buffet & Sweets Table

\$10. per person

### Assorted Pastries & Bars

\$24. per dozen

# ~ Boulder Ridge Buffets ~

minimum of 30 guests ~ all buffets include coffee, tea and decaf

## Deli Buffet

Soup Du Jour  
Sliced Roast Beef, Corned Beef, Baked Ham, Turkey  
Breast, Salami  
Variety of Salads (Three),  
Assorted Cheeses  
Assorted Sliced Fresh Fruits  
Fresh Breads, Relishes and Condiments, Potato Chips  
Fresh Baked Large Cookies and Brownies  
**\$18 lunch buffet / \$23 dinner buffet**

## Grill Buffet

Hamburgers, BBQ Grilled Chicken Breast,  
Jumbo Hot Dogs  
Variety of Salads (Three)  
Fresh Vegetables and Fruit  
Assorted Buns and Condiments  
Assorted Cheeses, Potato Chips  
Fresh Baked Large Cookies and Brownies  
**\$18 lunch buffet / \$23 dinner buffet**

## Caribbean Buffet

Mixed Greens with Toasted Coconut &  
Mango Vinaigrette  
Black Bean Salad with Citrus Vinaigrette  
Grilled Jerk Chicken Breast  
Spice-Seared Tilapia with Mango Salsa  
Sliced Marinated Flank Steak with Pico de Gallo  
Caribbean-Spiced Rice  
Vegetable Medley  
Assorted Dinner Rolls  
Tropical Fruit  
Key Lime Pie  
**\$22 lunch buffet / \$27 dinner buffet**

## American Buffet

Beef Tips in Red Wine Sauce  
Fried Chicken  
Broiled Whitefish  
Mashed Potatoes  
Green Beans with Almond Butter  
Variety of Three Salads  
Fresh Fruit  
Fresh Baked Large Cookies and Brownies  
**\$22 lunch buffet / \$27 dinner buffet**

## Viva Mexican

Southwest Salad with Chipolte-Ranch Dressing  
Crisp Corn Tortillas and Soft Flour Tortillas  
Taco Beef, Grilled Chicken and Beef for Fajitas  
Chopped Onions, Tomatoes, Shredded Lettuce,  
Mixed Cheese, Olives  
Guacamole, Salsa, and Sour Cream  
Spanish Rice and Refried Beans  
Tortilla Chips and Salsa  
Assorted Pastries  
Sliced Seasonal Fruit  
**\$20 lunch buffet / \$25 dinner buffet**

## Festival Italiano

Antipasto Plate of Italian Meats and Vegetables  
Mixed Greens with Balsamic Vinaigrette  
Plum Tomatoes and Sliced Cucumbers  
Sliced Fresh Fruit  
Lasagna Bolognese  
Tomato & Spinach Rotini with Three Cheese Sauce  
Chicken Breast Vesuvio  
Green Beans Provencale  
Italian Breadsticks and Garlic Bread  
Assorted Pastries  
**\$20 lunch buffet / \$25 dinner buffet**

Tax and 18% service charge will be added to all prices

## ~ Hors d'oeuvres ~

With your dinner selection

### Butler Service

Four pieces per person on average  
Choice of any four items - hot or cold  
\$8 per person

### Buffet Service

Six pieces per person on average  
Choice of any four items - hot or cold  
\$10 per person

### Hot Selections

Shrimp Springroll  
Crab Rangoon  
Mini Beef Wellington  
Southwest Chicken Rolls  
Stuffed Mushroom Caps with Italian Sausage  
Chicken Quesadillas  
Scallops Wrapped in Bacon  
Stroganoff or Barbeque Meatballs  
Hibachi Beef Skewers  
Parmesan Artichoke Hearts  
Mini Crab Cakes

### Cold Selections

Salmon with Dill Cream on Rye  
Roast Beef with Horseradish Cream  
Tomato Bruschetta  
Cherry Tomato stuffed with Goat Cheese  
and Fresh Chives

### Additional

Fresh Shrimp Cocktail  
\$165.00 per 50 pcs

Crab Legs  
\$125.00 per 50 pcs

Whole Smoked Salmon - \$225.  
Served with gravlax, hard boiled eggs,  
capers and onions

### International Cheese Tray

An assortment of fine cheeses including Brie, Bleu  
Cheese, Baby Swiss, Goat and Boursin with Red  
Grapes, served with assorted crackers  
\$2.75 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  
\$2.00 per person

### Roasted Vegetable Platter with Red Pepper Pesto Dip

Zucchini, summer squash, asparagus, red and yellow  
bell peppers, portobello mushrooms and eggplant  
\$2.25 per person

Baked Artichoke and Spinach Dip  
Served with warm parmesan crusted pita triangles  
\$2.00 per person

### Sliced Fresh Fruit Tray

Honeydew, watermelon, pineapple, red and green  
grapes, garnished with seasonal assorted berries and  
served with poppyseed dressing  
\$2.50 per person

Tax and 18% service charge will be added to all prices

## ~ Bar Services ~

### **Tally** (based on consumption)

\*\$100.00 per bartender fee

Soda & Juice - \$2.25

House Wine by the Glass - \$6.50

Domestic Beer - \$3.75 Imported Beer - \$4.75 Imported Draft ~ 5.00

House Mixed - \$6.50 House Rocks - \$7.00

Premium Mixed - \$7.00 Premium Rocks - \$7.50

Cordials - \$7.50

Plus tax and service charge

### **Premium Open Bar** - includes bartender fee

One Hour - \$10.00

2<sup>nd</sup> Hour - \$5.00

Each additional hour - \$4.00 ea.

Plus tax and service charge

### **Cash Bar**

\*\*\$100.00 per bartender fee

Sodas & Juice - \$2.50

House Wine - \$7.00

Domestic Beers - \$4.25 Imported Beers ~ \$5.25 Imported Draft ~ 5.50

House Mixed - \$7.00 House Rocks \$7.50

Premium Mixed ~ \$7.50 Premium Rocks \$8.00

Cordials - \$8.00

Prices include tax

### **House Wine** is available at \$25.00 per bottle

Chardonnay, Riesling, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot

**House Champagne** - \$25. per bottle

**Champagne Punch** ~ \$75. per bowl

**Fruit Punch** ~ \$50. per bowl

**Soft Drink Package** ~ \$6. per person

Plus tax and service charge