



Boulder Ridge Country Club

~ Evening Wedding Package ~

Includes:

- ❖ Four Hours of Premium Open Bar
- ❖ Butler Service Hors d'oeuvres during cocktail hour
- ❖ Champagne Toast & unlimited red and white wine with your meal
- ❖ Four Course Meal consisting of appetizer or soup, salad, entree, vegetable, starch, & Custom Designed Wedding Cake served with Vanilla or Chocolate Ice Cream
- ❖ White or Ivory Floor Length Table Linens with linen napkin
- ❖ International Coffee Buffet
- ❖ The use of a Private Bride's Room
- ❖ Skirted Head Table Decorated With a Satin Swag on platform riser
- ❖ White Fresh Floral Centerpieces or Hurricane Candle for each table
- ❖ Mirror Base for centerpieces and votive candles surrounding
- ❖ Parquet Dance Floor
- ❖ Highboy Cocktail Tables
- ❖ Head Table Floral Arrangement with votive candles
- ❖ Coat Check Room with attendant (seasonally)
- ❖ Valet Parking

General Information

Consult the Catering Department for information on minimum requirements which vary with dates and days of the week.

Full Ballroom weddings on Friday and Sunday evenings are discounted 10% . (excluding holiday weekends)

Vegetarian meals and dietary restricted meals available on advance request.

Additional \$2. per person charge for split menu.

Bar list available on request.

Custom menus available.

Add 18% service charge and tax to all prices

~ Wedding Package Menu ~

Medallions of Beef Tenderloin & Fillet of Salmon

Medallions of beef tenderloin
and a fillet of Fresh Atlantic Salmon with béarnaise sauce
\$81

Medallions of Beef Tenderloin & Crabmeat Stuffed Prawns

Medallions of beef tenderloin
and crabmeat topped jumbo prawns dijon
\$85

Medallions of Beef Tenderloin & Breast of Chicken

Medallions of beef tenderloin and a lightly floured
and sautéed breast of chicken with a hunter sauce
\$76

Beef & Chicken Brochettes

Tender pieces of beef and chicken roasted on a skewer with onions and bell peppers,
served with béarnaise sauce
\$76

Or substitute the chicken with shrimp \$80

Chicken Saltimbocca

Roasted boneless chicken breast stuffed with prosciutto, sage, and provolone cheese,
served with a fire-roasted red pepper and tomato coulis
\$69

Chicken Piccata

Boneless breast of chicken, lightly sautéed in white wine, lemon and capers
\$69

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
\$69.

Chicken Breast Mediterranean

Boneless breast of chicken marinated with Grecian spices, pan seared
and served with artichokes, roasted peppers and Kalamata olives
\$69

Roast Beef Tenderloin

Slow-roasted, carved
and served with a bourbon-peppercorn demi-glace
\$83.

Roasted Pork Chop

Twelve (12) once Pork loin chop, roasted and served
with sliced apples and a Brandy Demi- Glaze
\$73

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
\$75.

Filet Mignon

Eight (8) ounces of the finest beef tenderloin available, broiled to perfection
and served with mushroom cap and Cabernet or Bearnaise sauce
\$87

Salmon with Crab and Asparagus

Broiled Atlantic Salmon served with a ragout of lump crabmeat, asparagus,
and roasted red peppers in white wine sauce
\$73

Southwest-Seared Tilapia

Dusted with spices and pan-seared, served with fire-roasted tomato sauce
and topped with a corn and black bean salsa
\$70.

Whitefish

Broiled Lake Superior Whitefish
Served with lemon-chive beurre blanc
\$71

Vegetarian Pasta

Penne pasta with grilled vegetables, a light vegetable pan sauce,
topped with fresh grated parmesan cheese.
\$69.

Childrens Wedding Pkg

(age 10 and under)

Chicken Fingers, French Fries, Soup, Salad, Fruit Kabob, dessert, and soft beverages.
\$20

~ 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 - addit. \$2

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

~ Hors d'oeuvres ~

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

Hot

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

Cold

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

Additional

Fresh Shrimp Cocktail-
\$165.00 per 50 pcs
Crab Legs ~ \$165.00 per 50 pcs
Whole Smoked Salmon-\$225.00
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

Wedding Cake

included with wedding package

Your custom wedding cake and ice cream flavor will be selected with your menu.

Our beautiful cakes come in a variety of flavors and designs.

International Coffee Buffet

included with wedding package

Elegantly presented coffee buffet consisting of regular coffee, decaf and hot tea with toppings of shaved chocolate, whipped cream and sugared demitasse stirrers.

Add Additional Sweets Table

\$8 per person

As an addition to your coffee buffet:

Elegantly presented sweets table complete with tiny white lights and elevations.

Chocolates, assorted miniature pastries, tortes, cheesecakes, & a platter of assorted fresh fruit.

Add Sweet Trays

\$24 per dozen

Assorted pastries and bars

Add Additional Dessert

\$5 per person

Dessert can be served with your dinner and the wedding cake sliced and placed on the coffee buffet after dinner.

Triple Mousse Tarte – 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

N.Y. Cheesecake with Chocolate or Raspberry Sauce and Chantilly Cream

Various Late Night Snack Available

Additional Room Set-up Options

Personalized menu for each place setting - .75 each

Screen rental for video montage - \$50 and/or LCD projector - \$400