



Boulder Ridge Country Club

~ Hors d'oeuvre Party Menu ~

Includes coffee and tea

Any 4 hors d'oeuvres & Pasta Station \$24 per person
4 hors d'oeuvres & Carving Station \$27 per person
4 hors d'oeuvres & BOTH stations. \$30 per person
Plus 20% service charge and tax.
\$75 per chef fee for stations.
30 guest minimum

~HOT~

Crab Rangoons
Mini Deep-Dish Pizzas
Pad Thai Spring Rolls
Cranberry & Brie Phyllo Rolls
Southwestern Chicken Rolls
Wild Mushrooms in Phyllo Purse
Chicken Quesadillas
Coconut Chicken
Stroganoff or BBQ Meatballs
Hibachi Beef Skewers
Parmesan Artichoke Hearts
Mini Crab Cakes – add \$1
Scallops Wrapped in Bacon – add \$1
Coconut Shrimp – add \$1

~COLD~

Pear & Gorgonzola Crostini
Smoked Turkey with Cranberry Relish Canape
Tomato Bruschetta
Cherry Tomato stuffed with Goat Cheese
and Fresh Chives
Salmon with Dill Cream on Rye – add \$1
Roast Beef with Horseradish Cream – add \$1

~PASTA STATION~

Pasta Alfredo and Marinara, mushrooms, onions, peppers,
broccoli, artichokes, sun-dried tomatoes, roasted garlic,
parmesan cheese, Caesar salad & garlic bread.

~CARVING STATION~

Chef carved beef, turkey or ham.
Dollar rolls and accompaniments.

~ADDITIONAL~

Fresh Shrimp Cocktail
\$175 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

Assorted Sweets

Lemon bars, cookies & cream bars, pecan pie bars,
caramel-apple bars, chocolate chunk cookies, and petit fours
\$24 per dozen

~ Bar Services ~

Tally (based on consumption)

**\$100.00 per bartender fee

Soda & Juice \$2.50

House Wine by the Glass \$7

Domestic Draft Beer \$3.50 ~ Domestic Bottled Beer \$4

Imported Draft Beer - \$5. ~ Imported Bottled Beer \$5

House Mixed \$6.50 ~ House Rocks \$8.50

Premium Mixed \$7.50 ~ Premium Rocks - \$9

Cordials - \$8.50

Plus service charge and tax

Premium Open Bar – includes bartender fee

One Hour \$12.

2nd Hour \$8.

Each additional hour \$5.

Plus service charge and tax

Cash Bar

**\$100.00 per bartender fee

Sodas & Juice \$3.

House Wine \$8.50

Domestic Draft Beers \$4. ~ Domestic Bottled Beer \$4.50

Imported Draft Beer \$5.50 ~ Imported Bottled Beers \$5.50

House Mixed \$7. ~ House Rocks \$9.

Premium Mixed \$8. ~ Premium Rocks \$9.50

Cordials - \$9.

Cash prices include tax

House Wine & House Champagne is available at \$28. per bottle

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

Mimosa Punch OR Sangria Punch ~ \$90. per bowl

Fruit Punch ~ \$60. per bowl

Soft Drink Package ~ \$6. per person

Plus service charge and tax