



Boulder Ridge Country Club

~ Hors d'oeuvre Party Menu ~

Includes coffee and tea

Any 4 hors d'oeuvres & Pasta Station \$22 per person
4 hors d'oeuvres & Carving Station \$25 per person
4 hors d'oeuvres & BOTH stations. \$28 per person
Plus tax and 18% service charge.
\$75 per chef fee for stations.
30 guest minimum

~HOT~

Shrimp Springrolls
Crab Rangoons
Mini Beef Wellingtons
Southwestern Chicken Rolls
Stuffed Mushroom Caps with Italian Sausage
Chicken Quesadillas
Scallops Wrapped in Bacon
Stroganoff or BBQ Meatballs
Hibachi Beef Skewers
Parmesan Artichoke Hearts
Mini Crab Cakes

~COLD~

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

~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
\$165. per 50 pcs

Crab Legs - \$165. 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
honey yogurt dressing
\$2.50 per person

Assorted Pastries and Bars
\$24 per dozen

~ 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

2nd 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