Boulder Ridge Country Club

~Banquet Luncheon Menu ~

Jan 2017

Lunch entrees include choice of soup or salad with fresh rolls,
vegetable, starch, dessert and coffee, tea, iced tea and lemonade.
$2 additional per person charge for split menu. Place card indicating pre-selected entrée is required.
Tax and 20% service charge will be added to all prices.

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
$18

Chicken Picatta
Boneless breast of chicken lightly sautéed in white wine,
dredged in flour and egg, and served with a lemon-caper pan sauce
$18

Chicken Parmesan
Breast of chicken sautéed and baked in an herbed bread crust,
topped with melted parmesan and mozzarella cheeses
$19

Grecian Roast Chicken
Airline chicken breast roasted with garlic, lemon, white wine and herbs,
drizzled with natural pan sauce.
$22

Chicken Breast Mediterranean
Boneless breast of chicken marinated with lemon and herbs
and grilled, served with artichokes, roasted peppers and Kalamata olives
$20

Chicken Oscar
Airline chicken breast pan roasted and topped
with jumbo lump crabmeat, asparagus tips, and traditional hollandaise sauce.
$24

Herb-Roasted Chicken Breast
Airline breast rubbed with herbs and pan-roasted,
finished with sherried mushroom cream sauce.
$22

Pork Milanese
Breaded pork cutlets pan~roasted with artichoke hearts and oven~roasted tomatoes
in a mushroom~Marsala demi~glace.
$22

Grilled Pork Chop
A 10 oz. chop grilled and topped with apple slices in demi~glace flambéed with brandy
$24

Steak Diane
Two seared 3 oz. beef tenderloin medallions flambéed with brandy
and finished with mushroom~dijon demi~glace
$30

Roast Beef
Slow~ roasted USDA prime top sirloin, thinly sliced
and served with au jus and horseradish cream
$28

New York Strip Steak
A 8 oz. cut grilled and finished with
a bourbon green peppercorn sauce with crispy onion string garnish
$30

Parmesan –Crusted Salmon
Atlantic salmon roasted with a parmesan~reggiano crust
and finished with herbed roasted red pepper buerre blanc
$24

Whitefish
Broiled Lake Superior Whitefish
Served with lemon~chive Beurre blanc
$20

Pecan~Crusted Tilapia
Pan~seared and served with creole meuniere sauce
$20

Vegetarian Entrees

Vegetarian Penne Pasta
Penne pasta with grilled vegetables, a light vegetable pan sauce,
topped with fresh grated parmesan cheese.
$16

Vegan 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.
$17

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
$17

Cheese Tortellini
With caramelized onions and sautéed peppers in vodka~tomato cream sauce
with herbed goat cheese dollop
$17

Children's Entree

(age 10 and under)
Choose one: Chicken tenders with French fries, cheese pizza or macaroni & cheese
~Children's entree includes a fruit kabob, soft drinks, and dessert.
$14 ~add soup or salad for $3

~ Accompaniments ~

Soup or Salad
If you'd like both soup and salad, add $3.00 per person

Soup ~ Choose One

Cream of Mushroom
Cream of Broccoli Cheddar Cheese
Chicken Tortellini
Creamy Tomato with Basil
Festival Italiano
French Onion
Roasted Red Pepper ~ tomato
Roasted Butternut Squash
Minestrone
Baked French Onion – add $2

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 steak 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

Salad Upgrade Options

Additional $2.50 per person

Strawberry~Balsamic Salad
Mixed greens with sliced strawberries, toasted walnuts, red onion and fresh mozzarella with aged balsamic vinaigrette

Gorgonzola~Pecan Salad
Mixed greens topped with Asian pears, gorgonzola cheese, candied pecans, dried cranberries drizzled with balsamic dressing

Raspberry Salad
Baby greens, fresh raspberries, red onion, hearts of palm, toasted walnuts, goat cheese, & raspberry vinaigrette dressing

Roasted Beet Salad
Salt~roasted beets with toasted pistachios and goat cheese, mixed greens and sherry vinaigrette

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 Garlic Whipped Red Skinned Potatoes
Roasted Herbed New Potatoes
Mixed Wild Rice
Baked Potato with Sour Cream
Whipped Sweet Potatoes
Linguine with Fresh Herbs

Vegetables

Fresh Vegetables Julienne
Green Beans Almondine
Broccoli with Almond Butter
Glazed Carrots
Asparagus ~ add $1
Grilled Vegetables Melange ~add $1

~ Desserts ~

Choose One

Fresh Fruit Sorbet – lemon or raspberry
Vanilla or Chocolate Ice Cream

Chocolate Decadence Torte ~ with chantilly cream and raspberry sauce

New York Cheesecake ~ with chocolate or raspberry sauce and chantilly cream

Strawberry Shortcake

Individual Turtle Cheesecake with chocolate and caramel sauces ~add $1

Triple Mousse Tart ~ add $1
dark chocolate, white chocolate and mocha mousse
layered and served with raspberry coulis and chocolate sauce

Vanilla Ice Cream with Boulder Berries ~ add $2

Individual Vanilla Bean Cheesecake topped with Boulder Berries ~ add $4

Assorted Pastries & Bars $24 per dozen

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

~ Entree Salads ~

Salad entrees include choice of soup and dessert, fresh rolls and butter, coffee or tea

Traditional Cobb Salad

Mixed greens topped with diced chicken breast, chopped egg,
tomato, bacon, crumbled bleu cheese, avocado
and your choice of dressing
$20

Mediterranean Chicken Salad

Grilled chicken breast atop mixed greens with artichoke hearts, Kalamata olives,
tomatoes, red onion, pine nuts and feta cheese in a balsamic vinaigrette
$20

Caesar Salad

Crisp romaine lettuce tossed with Caesar dressing
and garnished with croutons and fresh grated parmesan cheese
with Chicken $18
with Salmon $24

Southwest Salad

Mixed greens topped with tomato, avocado, black beans, roasted corn,
red onion, shredded cheese and crispy tortilla strips with a chipotle~ranch dressing.
grilled chicken $20
grilled salmon $25
shrimp or steak $28

Fairway Salad

Grilled chicken breast over mixed greens, topped with candied pecans, bleu cheese,
red onions, grape tomatoes, and croutons with raspberry vinaigrette.
$20
Substitute the chicken with:
Salmon ~ $5additional
Steak ~ $8 additional

~ Boulder Ridge Buffets ~

minimum of 30 guests ~ all buffets include coffee, tea, iced tea & lemonade

Deli Buffet

Soup Du Jour
Sliced Roast Beef, Smoked 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
$20 lunch buffet / $24 dinner buffet

Grill Buffet

Hamburgers, BBQ Grilled Chicken Breast,
Jumbo Hot Dogs or Bratwurst
Variety of Salads (Three)
Fresh Vegetables and Fruit
Assorted Buns and Condiments
Assorted Cheeses, Potato Chips
Fresh Baked Large Cookies and Brownies
$24 lunch buffet / $26 dinner buffet

Caribbean Buffet

Mixed Greens with Toasted Coconut &
Mango Vinaigrette
Black Bean Salad with Citrus Vinaigrette
Grilled Jerk Chicken Breast w/Tropical Slaw
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
$28 lunch buffet / $32 dinner buffet

BBQ Buffet

Sliced Smoked BBQ Beef Brisket
Fried Chicken
Pulled slow-cooked BBQ Pork
Whipped Red-skinned Potatoes
Baked Beans
Seasonal vegetable
Coleslaw
Pasta Salad
Boulder Ridge Salad
Cookies and Brownies
$26 lunch buffet / $30 dinner buffet

American Buffet

Beef Tips in Red Wine Sauce
Herb-Roasted Chicken
Broiled Whitefish
Mashed Potatoes w/ Gravy
Green Beans with Almond Butter
Variety of Three Salads
Fresh Fruit
Fresh Baked Large Cookies and Brownies
$28 lunch buffet / $32 dinner buffet

Viva Mexican

Southwest Salad with Chipotle-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
$24 lunch buffet / $28 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 Provencal
Italian Breadsticks and Garlic Bread
Assorted Pastries
$22 lunch buffet / $26 dinner buffet

~ Hors d'oeuvres ~

With your lunch selection

Butler Service

Four pieces per person on average
Choice of any four items ~ hot or cold
$10 per person

Buffet Service

Six pieces per person on average
Choice of any four items ~ hot or cold
$12 per person

Hot Selections

Crab Rangoon
Pad Thai SpringRolls
Cranberry & Brie Phyllo Rolls
Southwest Chicken Rolls
Wild Mushrooms in Phyllo Purse
Chicken Quesadillas
Stroganoff or Barbeque 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
$250 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

~ Bar Services ~

Tally (based on consumption)
**$100.00 per bartender fee

Soda & Juice $2.50
House Wine by the Glass $6.50
Domestic Draft Beer $3.50 ~ Domestic Bottled Beer $4.50
Imported Draft Beer ~ $4.50 ~ Imported Bottled Beer $5.50
House Mixed $6.50 ~ House Rocks $7.50
Premium Mixed $7.50 ~ Premium Rocks ~ $8.50
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 $7.
Domestic Draft Beers $4. ~ Domestic Bottled Beer $5.
Imported Draft Beer $5. ~ Imported Bottled Beers $6.
House Mixed $7. ~ House Rocks $8.
Premium Mixed $8. ~ Premium Rocks $9.
Cordials ~ $9.

Cash prices include tax

House Wine & House Champagne is available at $25. per bottle

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

Mimosa Punch OR Sangria Punch ~ $90. per bowl
Fruit Punch ~ $60. per bowl
Soft Drink Package ~ $6. per person

Plus service charge and tax