



Boulder Ridge Country Club

~ Banquet Luncheon Menu ~

October 2009

Lunch entrees include choice of soup or salad with fresh rolls,
vegetable, starch, dessert and coffee or tea.
\$2 additional per person charge for split menu

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 Piccata

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.

Chicken Saltimbocca

Roasted boneless chicken breast stuffed with prosciutto, sage, and provolone cheese,
served with a fire-roasted red pepper and tomato coulis
\$19.

Chicken Breast Mediterranean

Boneless breast of chicken marinated with lemon and herbs
and grilled, served with artichokes, roasted peppers and Kalamata olives
\$19.

Bourbon Pepper Steak

Two 3 oz. beef tenderloin medallions, pan seared
and served with a flambéed bourbon-peppercorn demi-glace
\$28.

Roast Beef

Slow-roasted USDA prime top sirloin, thinly sliced
and served with au jus and horseradish cream
\$26.

New York Strip Steak

Eight ounces of USDA Prime strip steak grilled to perfection
and served with sautéed onions and mushrooms
\$30.

Salmon with Crab and Asparagus

Broiled Atlantic Salmon served with a ragout of lump crabmeat, asparagus,
and roasted red peppers in white wine sauce
\$22.

Whitefish

Broiled Lake Superior Whitefish
Served with lemon-chive beurre blanc
\$21.

Southwest-Seared Tilapia

Dusted with spices and pan-seared, served with fire-roasted tomato sauce
And topped with a corn and black bean salsa
\$20.

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

~Accompaniments~

Soup or Salad

if both soup and salad, add \$2.50 per person

Soup - Choose One

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

French Onion
Baked French Onion - add \$2.
Beef Barley
Minestrone
Gazpacho

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 beefsteak tomato, red onion, fresh mozzarella, 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

Starches - Choose One

Double Baked Potato
Roasted Garlic Wipped Red Skinned Potatoes
Roasted Herbed New Potatoes
Mixed Wild Rice

Baked Potato with Sour Cream
Potato Dauphinois
Linguine with Fresh Herbs

Vegetables

Fresh Vegetables Julienne
Asparagus
Green Beans Almondine
Broccoli with Almond Butter

Bouquetiere of Fresh Vegetables
Glazed Carrots
Plum Tomato stuffed with Peas
Tomato Florentine

Desserts - Choose One

Fresh Fruit Sorbet - lemon or raspberry
Triple Mousse Tarte - dark chocolate, white chocolate and mocha mousse
Layered and served with raspberry coulis and chocolate sauce
New York Cheesecake with chocolate or raspberry sauce and chantilly cream
Flourless Chocolate Torte - torte with chantilly cream and raspberry sauce
Strawberries Romanoff
Bread Pudding with Bourbon Sauce
Strawberry Shortcake
Platter of Sweets, mixed nuts and chocolates at your table \$2.50 per person
Sweet Trays - Assorted pastries and bars \$24 per dozen

~ Entree Salads ~

Salad entrees include choice of soup and dessert, fresh rolls and butter, coffee or tea
any entrée salad \$18 unless otherwise specified.

Traditional Cobb Salad

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

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

Chicken or Salmon Caesar Salad

Chicken breast or salmon served on a bed of romaine tossed with Caesar dressing
and garnished with croutons and fresh grated parmesan cheese

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 \$18
grilled salmon \$20
shrimp or steak \$24

Fairway Salad

Chicken breast with mixed greens, topped with candied pecans, bleu cheese, red
onions, grape tomatoes, and croutons with raspberry vinaigrette.
Substitute the chicken with:
Salmon - \$2 additional
Steak - \$4 additional

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

~ 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 luncheon 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 Spring Roll
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

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