

Boulder Ridge Country Club

~ Afternoon Wedding Package ~

Three Hours Reception Includes:

-  2 Hour Premium Open Bar: 1 hour before meal & 1 hour after
-  Butler Service Hors d'oeuvres during Cocktail Reception
-  Champagne Toast & Red & Wine with your meal
-  Three Course Meal consisting of Salad, Entrée, Dessert
-  Custom Designed Wedding Cake for Dessert
-  Private Bride's Room and Groom's Room
-  Head Table with Satin Swag on Risers or Customize
-  Lantern Candle Centerpiece for each Dining Table
-  White Floor Length Table Linens and Napkins
-  Highboy Cocktail Tables
-  Parquet Dance Floor

General Information

Contact the Catering Department @ 847-854-3000
for additional information and minimum requirements.

Vegetarian meals and dietary restricted meals available on advance request.

Additional \$2 per guest for split menu.

Bar list available on request.

Custom Brunch wedding packages available.

Outside catering is not permitted.

Add 20% service charge and tax to package prices.

Fee to extend reception time varies.

Balsamic Chicken	\$58
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	
Chicken Piccata	\$58
Boneless breast of chicken lightly sautéed in white wine, dredged in flour and egg, and served with a lemon-caper pan sauce	
Chicken Parmesan	\$60
Breast of chicken sautéed and baked in an herb cheese crust, topped with parmesan and mozzarella cheeses	
Grecian Roast Chicken	\$62
Airline chicken breast roasted with garlic, lemon, white wine and herbs, drizzled with natural pan sauce.	
Chicken Breast Mediterranean	\$60
Boneless breast of chicken marinated with lemon and herbs and grilled, served with artichokes, roasted peppers and Kalamata olives	
Chicken Oscar	\$65
Boneless breast of chicken dusted in flour, then sautéed and topped With jumbo lump crabmeat, asparagus tips, and traditional hollandaise sauce.	
Herb-Roasted Chicken Breast	\$62
Airline breast rubbed with herbs and pan-roasted, finished with gorgonzola cream sauce.	
Pork Milanese	\$60
Breaded pork cutlets pan-roasted with artichoke hearts and oven-roasted tomatoes In a mushroom-Marsala demi-glace	
Roast Pork Chop	\$62
A 12oz. pork loin chop roasted and topped with Granny Smith apple-bacon compote in brandy demi-glace.	
Steak Diane	\$68
Two seared 3 oz. beef tenderloin medallions flambéed with brandy and finished with mushroom- dijon demi-glace	
Roast Beef	\$66
Slow- roasted USDA prime top sirloin, thinly sliced and served with au jus and horseradish cream	
New York Strip Steak	\$70
Eight (8) Certified Angus Beef ounces of USDA Prime strip steak grilled to perfection and served with green peppercorn demi-glace with crispy onion string garnish	
Parmesan-Crusted Salmon	\$63
Atlantic salmon roasted with a parmesan-reggiano crust and finished with herbed roasted red pepper buerre blanc	

White fish		\$60
	Broiled Lake Superior Whitefish served with Lemon Chive Beurre Blanc	
Pecan Crusted Tilapia		\$60
	Pan-seared and served with creole meuniere sauce	
Vegetarian Penne Pasta		\$56
	Tossed with an assortment of sautéed seasonal vegetables in a light pesto pan sauce, topped with fresh grated parmesan cheese.	
Vegetable Stir-Fry		\$56
	Assorted vegetables including carrots, broccoli, red bell peppers, bean sprouts, bok choy, and peapods stir-fried with garlic, ginger, and teriyaki sauce, served with jasmine rice.	
Grilled Vegetable Ravioli		\$56
	Ravioli stuffed with a blend of grilled vegetables and parmesan-reggiano cheese tossed in either herbed marinara sauce or pesto-cream sauce	
Children's Entree		\$24
	(age 10 and under)	
	Choose one: Chicken tenders (with French fries), cheese pizza, buttered noodles, or macaroni & cheese	
	-Children's package includes a fruit kabob, soft drinks, and dessert.	
	-add soup or salad for \$3	

~ Accompaniments ~

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 tomato, red onion, fresh mozzarella, olives, roasted corn on a bed of greens topped with balsamic vinaigrette dressing
Citrus Salad	Mixed 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 and a drizzle of balsamic reduction
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

Upgraded Salad 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
Roasted Beet Salad	Salt-roasted beets with toasted pistachios and goat cheese, mixed greens and sherry vinaigrette
Gorgonzola-Pecan Salad	Mixed greens topped with Asian pears, gorgonzola cheese, candied pecans, and dried cranberries drizzled with balsamic dressing
Raspberry Salad	Baby greens with fresh raspberries, red onion, hearts of palm, toasted walnuts, and goat cheese, with raspberry vinaigrette dressing
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 Herbed New Potatoes
Mixed Wild Rice

Baked Potato with Sour Cream & Bacon
Linguine with Fresh Herbs
Garlic Whipped Red-skinned Potatoes

Vegetables

Choose One

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

Wedding Cake ~ included with wedding package

Your custom wedding cake will be selected with your menu.
Our beautiful cakes come in a large variety of flavors and designs.

A chocolate dipped strawberry to be served with wedding cake ~ add \$3

Vanilla or chocolate ice cream served with wedding cake – add \$2

Add Coffee Buffet

\$5 per person

Coffee buffet consisting of regular coffee, decaf and hot tea with toppings of shaved chocolate, whipped cream and sugared demitasse stirrers, accompanied by a platter of fresh baked cookies.

Assorted Pastries & Bars

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

\$24 per dozen

~ Hors d'oeuvres ~

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

Hot Selections

Fig-Goat Cheese Flatbreads
Crab Rangoon
Pad Thai Spring Rolls
Southwest Chicken Rolls
Wild Mushrooms in Phyllo Purse
Chicken Quesadilla Cornucopias
Stroganoff or Barbeque Meatballs
Hibachi Beef Skewers
Parmesan Artichoke Hearts
Coconut Chicken
Dates Wrapped in Bacon

Cold Selections

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
Salmon with Dill Cream on Rye
Roast Beef with Horseradish Cream

Additional

Fresh Shrimp Cocktail
\$175 per 50 pcs

Crab Legs
\$225 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
\$3.50 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

California rolls & spicy tuna 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
\$3 per person

Baked Artichoke and Spinach Dip

Served with warm parmesan crusted pita triangles
\$2.75 per person

Sliced Fresh Fruit Tray

Honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries and served with poppy seed dressing
\$3.50 per person

Charcuterie Board

Sliced imported meats, cheeses, artichokes, roasted peppers, olives, spreads toasted baguette slices
\$4 per person