

Boulder Ridge Country Club

~ Banquet Dinner Menu ~

Jan 2021

Entrees include fresh rolls, choice of soup or appetizer, and salad,
vegetable, starch, dessert and coffee or tea.

Entrée can be modified for dietary restrictions.

\$2. additional per person charge for split menu. Place card must note the pre-selected choice.
20% service charge and tax will be added to all prices.

Beef Entrees

New York Strip Steak

12 oz. Certified Angus Beef grilled and finished with bourbon-green peppercorn sauce
with crispy onion string garnish

\$48

Horseradish-Crusted Medallions of Beef Tenderloin

Three 3 oz. beef tenderloin medallions topped with a fresh horseradish crust
and finished with bourbon demi-glace

\$48

Steak Diane

Three seared 3 oz. beef tenderloin medallions flambéed with brandy
and finished with mushroom-Dijon demi-glace

\$48

Roast Prime Rib

A carved 12 oz. portion of slow-roasted USDA Prime beef ribeye,
Served with au jus and a side of horseradish cream

\$44

Filet Mignon

Eight (8) ounces of the finest beef tenderloin available, broiled to perfection
and served with mushroom cap and your sauce choice of Cabernet or Béarnaise

\$54

Prepared with a Six ounce filet

\$48

Horseradish-crust - Additional \$2

Top Sirloin Steak

Eight (8) ounce cut of USDA prime top sirloin finished with
melted maître d hotel compound butter

\$40

Seafood Entrees

Mahi Mahi

Seared with Caribbean spices, pan-roasted and topped with tropical pineapple-coconut relish
\$38

Parmesan -Crusted Salmon

Atlantic salmon roasted with a parmesan-reggiano crust and finished with herbed roasted red pepper buerre blanc
\$36

Pecan-Crusted Tilapia

Pan-seared and served with creole meuniere sauce
\$32

Whitefish

Broiled Lake Superior Whitefish served with lemon-chive beurre blanc
\$34

Chicken Entrees

Herb-Roasted Chicken

Airline breast rubbed with herbs and pan-roasted, finished with gorgonzola cream sauce
\$34

Chicken Breast Vesuvio

Airline chicken breast roasted with garlic, bell peppers and spring peas with lemon-herb pan sauce
\$34

Grecian Roast Chicken

Airline chicken breast roasted with garlic, lemon, white wine and herbs, drizzled with natural pan sauce
\$34

Chicken Piccata

Boneless breast of chicken lightly sauteed in white wine, with lemon and capers
\$32

Chicken Cordon Bleu

Breaded boneless chicken breast stuffed with shaved smoked ham and Swiss cheese, finished with creamy supreme sauce
\$32

Chicken Breast Mediterranean

Boneless breast of chicken marinated with Grecian spices, pan seared and served with artichokes, roasted peppers and Kalamata olives
\$32

Pork Entrees

Roasted Pork Chop

Twelve (12) once Pork loin chop, roasted and topped
with Granny Smith apple-bacon compote in brandy demi- glaze
\$36

Dijon Pork Cutlets

Tender pork loin cutlets rubbed with Dijon mustard and fresh basil then coated
with panko breadcrumbs and pan-roasted, finished with whole grain custard cream
\$32

Pork Cutlets Milanese

Tender breaded pork cutlets pan-roasted with artichoke hearts and
sun-dried tomatoes in a mushroom-Marsala demi-glaze
\$32

Combination Plates

Medallions of Beef Tenderloin & Parmesan-Crusted Salmon

Medallions of beef tenderloin and Atlantic salmon roasted with parmesan – reggiano crust
and finished with roasted red pepper buerre blanche
\$52

Medallions of Beef Tenderloin & Shrimp De Jonghe

Medallions of beef tenderloin served alongside jumbo shrimp
baked in sherried garlic butter and bread crumbs
\$56

Medallions of Beef Tenderloin & Breast of Chicken

Medallions of beef tenderloin and a lightly floured and sautéed breast of chicken
with a brandied mushroom demi-glaze
\$44

Medallions of Beef Tenderloin & Grecian Breast of Chicken

Medallions of beef tenderloin and a roasted skin-on breast of chicken
with lemon-herb pan sauce
\$46

Medallions of Beef Tenderloin & Dijon Chicken

Medallions of beef tenderloin and a sautéed breast of chicken,
rubbed with Dijon mustard and fresh basil then coated with panko breadcrumbs.
Finished with brandy-infused cream sauce
\$46

Vegetarian Entrees

Penne Pasta

Tossed with an assortment of sautéed seasonal vegetables
in a light pesto pan sauce, topped with fresh grated parmesan cheese
\$28

Vegetable Stir-Fry (vegan)

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
\$28

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
\$30

Cheese Tortellini

With caramelized onions and sautéed peppers in vodka-tomato cream sauce
with herbed goat cheese dollop
\$30

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Children's Entree

(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

\$14

-add soup and salad for \$6

~ Accompaniments ~

Entrée price includes soup and salad OR appetizer and salad. add \$3.00 for all 3. (plus upgrades as listed)

Appetizer - Choose one

Antipasto Plate ~ (served family style) Capicola, salami, pepperoni, provolone cantaloupe, artichokes, olives and
roasted peppers

Fresh Fruit ~ Assorted sliced melons, pineapple and seasonal berries & poppy seed dressing

Shrimp Cocktail ~ served with lemon and homemade cocktail sauce ~ add \$6

Coconut Shrimp ~ Four pieces of golden-fried coconut shrimp with curry-chutney dipping sauce ~ add \$6

Soup - Choose One

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

Chicken-Tortilla
Roasted Red Pepper Tomato
Roasted Butternut Squash
Festival Italiano

Salads ~ Choose One

Boulder Ridge	Variety of garden greens, crumbled bleu cheese, tossed with vinaigrette dressing and topped with tomatoes and crouton
Caesar Style	Romaine lettuce, parmesan cheese tossed with creamy Caesar dressing and topped with croutons
Roma Salad	Sliced tomato, red onion, fresh mozzarella, olives and 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

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 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	Baked Potato with Sour Cream and Bacon
Roasted Herbed New Potatoes	Linguine with Fresh Herbs
Mixed Wild Rice	Roasted Garlic Whipped Red-Skinned Potatoes
Whipped Sweet Potatoes	Potato Dauphinoise - add \$1

Vegetables ~ Choose One

Fresh Vegetables Julienne
Green Beans Almondine
Broccoli with Almond Butter
Maple Glazed Carrots
Tomato Florentine
Asparagus- add \$1
Grilled Vegetable Melange - add \$1

~ Desserts ~

Choose One

Fresh Fruit Sorbet –
lemon or raspberry

Chocolate Decadence Torte
with chantilly cream and raspberry sauce

New York Cheesecake
with chocolate or raspberry sauce and chantilly cream

Mocha Mousse
Espresso-infused chocolate mousse over chocolate cookie crumbs in martini glass
with whipped cream and chocolate shavings

Strawberry Shortcake

Vanilla or Chocolate Ice Cream

Triple Mousse Tart – addit. \$1
dark chocolate, white chocolate and mocha mousse
layered and served with raspberry coulis and chocolate sauce

Vanilla Ice Cream with Boulder Berries – addit. \$2

International Coffee Buffet

Regular and decaf coffee and hot tea.

Toppings of shaved chocolate, whipped cream and demitasse stirrers

\$5. per person

Accompanied by a platter of fresh baked cookies

\$8. per person

Sweets Table

Our sweet table includes: chocolates, assorted miniature French pastries, tortes and cheesecakes,
platter of assorted fresh fruit and freshly brewed coffee or tea

\$8 per person

International Coffee Buffet & Sweets Table

\$10 per person

Assorted Pastries & Bars

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

\$24 per dozen

~ Boulder Ridge Buffets ~

minimum of 30 guests - all buffets include coffee, tea and soft drinks

Buffets can be modified and customized

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

\$24

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

\$26

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 or Assorted Sweets

\$32

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

\$30

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

\$32

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

\$28

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

\$28

~ Hors d'oeuvres ~

With your dinner selection

Butler Service

Four pieces per person on average
Choice of any four items - hot or cold
\$12 per person

Buffet Service

Six pieces per person on average
Choice of any four items - hot or cold
\$14 per person



Hot Selections

Fig-Goat Cheese Flatbread
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
Bacon Wrapped Dates

Cold Selections

Tomato Bruschetta
Cherry Tomato stuffed with Goat Cheese
Smoke Turkey with Cranberry Relish Canapé

Upgrade Hors d'oeuvres \$1 addit.

Coconut Shrimp
Scallops Wrapped in Bacon
Mini Crab Cakes
Smoked Salmon with Dill Cream on Rye
Roast Beef with Horseradish Cream

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
\$3.50 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 and 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 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

~ 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

\$20 corkage fee when the option of providing your own wine is contracted.