

# Boulder Ridge Country Club

## ~ Hors d'oeuvre Party Menu ~

Includes coffee and tea

Any 4 hors d'oeuvres & Pasta Station \$24 per person  
4 hors d'oeuvres & Carving Station \$28 per person  
4 hors d'oeuvres & BOTH stations. \$30 per person  
Plus 20% service charge and tax.  
\$75 per chef fee for stations.  
~ 30 guest minimum ~

### ~HOT~

Fig-Goat Cheese Flatbreads  
Crab Rangoons  
Mini Deep-Dish Pizzas  
Pad Thai Spring Rolls  
Southwestern Chicken Rolls  
Wild Mushrooms in Phyllo Purse  
Chicken Quesadilla Cornucopias  
Coconut Chicken  
Stroganoff or BBQ Meatballs  
Hibachi Beef Skewers  
Parmesan Artichoke Hearts  
Mini Crab Cakes – add \$1  
Scallops Wrapped in Bacon – add \$1  
Coconut Shrimp – add \$1

### ~COLD~

Smoked Turkey with Cranberry Relish Canape  
Tomato Bruschetta  
Cherry Tomato stuffed with Goat Cheese  
and Fresh Chives  
Salmon with Dill Cream on Rye – add \$1  
Roast Beef with Horseradish Cream – add \$1

### ~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.  
Dollor rolls and accompaniments.

### ~ADDITIONAL~

Fresh Shrimp Cocktail ~ \$175 per 50 pcs

Smoked Seafood Platter - \$275.

A whole smoked salmon, smoked trout & whitefish with chopped  
hard boiled eggs, red onion, capers, and cocktail rye bread

Deluxe Cheese Tray ~ \$3.50 per person

A plentiful variety of domestic and imported fine cheeses,  
served with grapes and assorted crackers

Fresh Vegetables/Shrimp Bisque Dip ~ \$2.50 per pers

Baby asparagus, broccoli, cauliflower, celery, carrots, grape  
tomatoes and mushrooms  
with a shrimp bisque sour cream dip

Maki Rolls ~ \$210 per 60 pc.

California rolls & spicy tuna rolls,  
with soy sauce, wasabi, and pickled ginger

Roasted Vegetable Platter with

Red Pepper Pesto Dip ~ \$3. per person

Zucchini, summer squash, asparagus, red and yellow bell  
peppers, portobello mushrooms and eggplant

Baked Artichoke Dip ~ \$2.75 per person

Served with warm parmesan crusted pita triangles

Sliced Fresh Fruit Tray ~ \$3.50 per person

Honeydew, watermelon, pineapple, red and green grapes, garnished  
with seasonal assorted berries and served with poppy seed dressing

Charcuterie Board ~ \$4 per person

Sliced Imported meats, cheeses, artichokes, roasted peppers, olives,  
spreads, toasted baguette slices.

Assorted Sweets ~ \$24. per dozen

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

## ~ 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

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**Premium Open Bar** – includes bartender fee

One Hour \$12.

2<sup>nd</sup> Hour \$8.

Each additional hour \$5.

Plus service charge and tax

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**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

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**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

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\$20 Corkage Fee when the option of providing your own wine is contracted