

# Boulder Ridge Country Club

## ~ Banquet Luncheon Menu ~

Jan 2021

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  
\$20

### **Chicken Picatta**

Boneless breast of chicken lightly sautéed in white wine,  
dredged in flour and egg, and served with a lemon-caper pan sauce  
\$20

### **Chicken Parmesan**

Breast of chicken sautéed and baked in an herbed bread crust,  
topped with melted parmesan and mozzarella cheeses  
\$22

### **Grecian Roast Chicken**

Airline chicken breast roasted with garlic, lemon, white wine and herbs,  
drizzled with natural pan sauce  
\$24

### **Chicken Breast Mediterranean**

Boneless breast of chicken marinated with lemon and herbs  
and grilled, served with artichokes, roasted peppers and Kalamata olives  
\$22

### **Dijon Chicken**

Sautéed boneless breast of chicken rubbed with Dijon mustard and fresh basil  
then coated with panko breadcrumbs, finished with whole grain mustard cream sauce  
\$22

### **Herb-Roasted Chicken Breast**

Airline breast rubbed with herbs and pan-roasted,  
finished with gorgonzola cream sauce  
\$24

### **Pork Milanese**

Breaded pork cutlets pan-roasted with artichoke hearts and oven-roasted tomatoes  
in a mushroom-Marsala demi-glace  
\$22

### **Roast Pork Chop**

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

### **Horseradish-Crusted Medallions of Beef Tenderloin**

Two 3 oz. beef tenderloin medallions topped with a fresh horseradish crust  
and finished with bourbon demi-glace  
\$30

### **New York Strip Steak**

A 8 oz. Certified Angus Beef grilled and finished with  
a bourbon green peppercorn sauce with crispy onion string garnish  
\$32

### **Parmesan -Crusted Salmon**

Atlantic salmon roasted with a parmesan-reggiano crust  
and finished with herbed roasted red pepper buerre blanc  
\$25

### **Whitefish**

Broiled Lake Superior Whitefish  
Served with lemon-chive Beurre blanc  
\$22

### **Pecan-Crusted Tilapia**

Pan-seared and served with creole meuniere sauce  
\$22

## **Vegetarian Entrees**

### **Vegetarian Penne Pasta**

Penne pasta with grilled vegetables, a light vegetable pan sauce,  
topped with fresh grated parmesan cheese  
\$18

### **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 jasmine rice  
\$18

### **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  
\$18

### **Cheese Tortellini**

With caramelized onions and sautéed peppers in vodka-tomato cream sauce with herbed goat cheese dollop  
\$18

### **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

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 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 drizzled with 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, 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 & Bacon  
Whipped Sweet Potatoes  
Linguine with Fresh Herbs

### Vegetables - Choose One

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

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, chopped olives, and your choice of dressing

\$22

### **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

\$22

### **Caesar Salad**

Crisp romaine lettuce tossed with Caesar dressing and garnished with croutons and fresh grated parmesan cheese

with Chicken \$20

with Salmon \$25

### **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 \$22

grilled salmon \$27

shrimp or steak \$30

### **Raspberry Chicken Salad**

Grilled marinated chicken breast over mixed greens, topped with fresh raspberries, red onions, hearts of palm, toasted walnuts, goat cheese and raspberry vinaigrette

\$22

# ~ 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  
**\$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  
**\$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 lunch 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  
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  
\$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

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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.**