



Event Menus



Welcome to Boca Lago Country Club! Celebration Central.

Our Culinary Staff is proud to present an array of menu options for your selection. We encourage any special requests as we are experts at designing menus for our client's Individual preferences.

Jen Marden: Director of Private Events



Boca Lago Golf & Country Club provides simple, yet unique, elegant, festive, formal, trendsetting or traditional affairs for your next event.

Our onsite event specialists will personally assist you in all planning stages of your event.

Our Professional Staff attends to every detail to ensure a memorable experience. We are committed to making your Event, a success!

Our Culinary Team is proud to present an array of packages and menu options for you. (Special requests are welcomed.)

Corporate Events
Association Meetings
Tournaments/Showers
Entertaining
Retreats and Seminars
Incredible Receptions
Notable Charity Events
Golf Outings

All fees are subject to 7% sales tax and 22% service charge.
All pricing is subject to change at any time prior to contract execution

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photography

BREAKFAST SELECTIONS

CLASSIC CONTINENTAL

- Freshly Squeezed Orange Juice
- Fresh Fruit Display
- Individual Yogurts

Bakery Basket of Fruit-Filled Pastries, Flaky Croissants, Home-Style Muffins, Assortment of Bagels, Cream Cheese, Sweet Butter, Assorted Preserves
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas
\$18 per person

HOT CONTINENTAL

- Freshly Squeezed Orange and Cranberry Juice
- Fresh Fruit and Berry Display

Bakery Basket of Fruit-Filled Pastries, Flaky Croissants, Home-Style Muffins, Assortment of Bagels, Cream Cheese, Sweet Butter, Assorted Preserves Farm Fresh Scrambled Eggs
Home-Fried Potatoes
Grilled Sausage and Bacon
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas
\$24 per person

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BREAKFAST ENHANCEMENTS

OMELET STATION

Virginia Ham, Cheddar and Swiss Cheese, Peppers, Mushrooms, Tomatoes,
Spinach and onions

\$12 per person

Chef Attendant required \$150

BELGIAN WAFFLE STATION

Maple Syrup, Creamery Butter, Toasted Pecans, Fresh Berries, Whipped Cream

\$13 per person

Chef Attendant required \$150

HUEVOS RANCHEROS STATION

Farm Fresh Eggs Made to Order, Soft and Crisp Tortillas, Southwest Ranchero
Sauce, Avocado, Cotija Cheese, Pico de Gallo, Fresh Cilantro

\$14 per person

Chef Attendant required \$150

EGGS BENEDICT

Choice of Traditional, Florentine or BBQ Beef Brisket
Poached Egg, Canadian Bacon, English Muffin, Hollandaise Sauce

\$ 15 per person

Chef Attendant required, \$150

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BOCA LAGO BRUNCH

A Minimum of 30 guests.

**Unlimited House Champagne Mimosas and Bloody Mary's
Fresh Squeezed Orange Juice**

Hand-carved Fresh Fruit Display

Seasonal Berries

Bakery Basket

Fruit-filled Pastries, Flaky Croissants, and Homestyle Muffins
Bagels with Cream Cheese, Scottish Smoked Salmon Spread, Garden Vegetable
Spread, Sweet Butter, Assorted Preserves

Omelet Station

Whole Eggs, Egg Whites, Smoked Ham, Spinach, Mushrooms, Tomatoes,
Peppers, Onions, Shredded Cheeses, Pico de Gallo
Chef Attendant Required, \$150

Sweet Cheese Blintzes

Sour Cream and Raspberry Sauce

Chaffing Dishes

Grilled Sausage Links, Smokehouse Bacon, Herb-Roasted Potatoes,
Cinnamon Vanilla French Toast with Warm Maple Syrup

Dessert Display

Florida Key Lime Pie, New York-Style Cheesecake, Apple Tart, Chocolate Brownies

Water, Iced tea, Freshly Brewed Coffee, Regular and Decaffeinated, Select Teas

\$65 Per person

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TEA PARTY

A Minimum of 30 guests



FIRST COURSE

Baskets of Assorted scones, Mini muffins, Drop Biscuits
Jam, Lemon Curd, Clotted Cream and Whipped Butter

SECOND COURSE

Served on Tiered Trays
Assorted Tea Sandwiches, Avocado Toast
Shrimp Salad on Rye, Egg Salad Tuna Salad
Turkey and Cheese on Wheat



THIRD COURSE

Served on Tiered Trays
Assorted Petit Fours (2 Per person)
Chocolate Covered Strawberries (Dark and White Chocolate)
Assorted Biscotti

BEVERAGE

Assorted Teas
Coffee/Soda/Tea

\$40.00 Per Person

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SALADS AND SUCH LUNCH

A Minimum of 30 guests.

SOUP OF THE DAY

MAIN ENTRÉE

(Select One)

GREEK SALAD: \$32

Crisp Romaine Hearts, Cucumber, Kalamata Olives, Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers, Feta Cheese & Greek Vinaigrette.
Add Steak, Chicken or Shrimp \$5 per person

CHINESE CHICKEN SALAD: \$33

Mixed Greens, Chilled Diced Chicken Breast, Mandarin Oranges, Snow Peas, Red Peppers, Toasted Almonds & Asian Ginger Dressing, Topped with Crispy Rice Noodles

VERY BERRY CHICKEN SALAD: \$34

Grilled Diced Chicken, Romaine Lettuce, Strawberries, Blueberries & Blackberries Garnished with Toasted Almonds, Crumbled Artisan Bleu Cheese, Poppy Seed Dressing

POACHED SALMON SALAD \$36

Cold Poached Salmon Fillet, Baby Greens with Cucumbers, Roasted Beets, Pecans & Citrus Vinaigrette

SHRIMP & BALSAMIC ROASTED PEAR SALAD: \$34

Fresh Balsamic Roasted Pear Wedges, Baby Greens, Gorgonzola Cheese, Roasted Peppers, Candied Pecans, Tomatoes & Red Onions Topped w/ Grilled Marinated Tiger Shrimp & Champagne Vinaigrette

DESSERT

(Select One)

Florida Key Lime Tart with Raspberry Coulis
New York-style Cheesecake with Strawberry Sauce
Apple Tart Ala mode
Fruit Tart

Water, Iced tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

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TRAVIS DANIELS
Travis Daniels

PLATED LUNCHEONS

A Minimum of 30 guests.

SOUP OR SALAD

(Select One)

Chicken Noodle or Tomato Basil
Classic Caesar Salad or Boca Lago House Salad

MAIN ENTRÉE

(Select One)

FLORIDIAN CHICKEN: \$43

Coconut Crusted Chicken Tenders with Florida
Orange Preserve

CHICKEN FRANCAISE: \$43

Egg Battered Chicken Breast Served with Lemon White
Wine Butter Sauce

SLICED LONDON BROIL: \$46

Caramelized Onions & Merlot Reduction

CEDAR-PLANKED SCOTTISH SALMON: \$44

Honey Mustard Glaze

MARYLAND CRAB CAKE: \$47

American Sauce with Sweet Roasted Corn Relish

DESSERT

(Select One)

Florida Key Lime Tart with Raspberry Coulis
New York-style Cheesecake with Strawberry Sauce
Apple or Berry Cobbler
Warm Brownie Sundaew with Whipped Cream and Chocolate Sauce

Water, Ice tea, Coffee Regular and Decaffeinated, Herbal Teas

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LUNCHEON BUFFETS

A Minimum of 30 guests.

DELI BUFFET

Chicken Noodle Soup

Field of Greens with Tomatoes, Cucumbers, Red Onions,
Balsamic and Ranch Dressings Chicken Salad and Albacore Tuna
Salad Potato Salad, Coleslaw, Pasta Salad

Platters of Selected Cold Meats and Cheeses, Roast Beef, Sliced
Turkey, Honey Ham, Cheddar and Swiss Cheese, Breads; Whole
Grain, Pumpernickel, Rye and Kaiser Rolls

Mayonnaise, Horseradish, Imported Mustards, Kosher Pickle
Spears and House-Made Chips Assorted Cookies and Brownies
Seasonal Fruit

\$ 40 per person

DELI ENHANCEMENTS

Chef Attendant Required \$150

Oven-Roasted "Hand-Carved" Turkey
Dijon Mustard, Pesto Mayonnaise, Cranberry Relish
\$10 per person

Shaved House-made Pastrami
Deli brown Mustard
\$11 per person

Water, Iced tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

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LUNCHEON BUFFET Continued...

A Minimum of 30 guests

GARDEN PICNIC

FIELD OF GREENS

Tomatoes, Cucumbers, Red Onions, House –made
Bagel Chip Croutons Balsamic and Ranch Dressings

FROM THE FLAME

All American Burgers
All-Beef Kosher Hot Dogs
Grilled Chicken Breast
Kaiser Rolls and
Split Top Buns

Selection of Cheeses, Lettuce, Tomatoes, Sliced Red
Onions, Pickles, Sweet Relish, Assorted Mustards,
Mayonnaise, Ketchup

Seasoned Steak Fries, Chipotle Aioli
Sweet Cornbread, Honey Butter Spread

Key Lime Tarts, Chocolate Brownies
Chilled Watermelon Wedges

Water, Iced tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

\$41 per person

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PLATED DINNERS

(Select One)

SALADS

SALAD CAPRESE

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil Oil & Balsamic Reduction

BOCA LAGO HOUSE SALAD

Mixed Greens, Sliced Cucumbers, Red Onions, Carrot Curls & Grape Tomato Classic Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Romaine Tossed with Creamy Caesar Dressing Homemade Herb Croutons & Grated Parmesan Cheese

GOLDEN BEET SALAD

Sliced Golden Beets, Grilled Radicchio, Baby Spinach, Roasted Pecans, Goat Cheese and Granny Smith Apple Vinaigrette

PORT POACHED PEAR SALAD

Served with a Wedge of Boston Bibb Lettuce, Toasted Almonds Gorgonzola Cheese & Raspberry Vinaigrette

All salads served with Warm Parker House Rolls and Butter

ENTRÉE SELECTION

CHICKEN SCALLOPINI: \$74

Sautéed Chicken Medallions with Choice of Mushroom Marsala Sauce or Piccata Sauce

CHICKEN CHASSEUR: \$76

Pan Roasted Chicken Supreme with a Wild Mushroom & Tomato Demi-Glace

CLASSIC SOLE FRANCAISE: \$78

Egg Battered Fillet of Lemon Sole with White Wine Butter Sauce

GRILLED SCOTTISH SALMON: \$80

Glazed with Whole Grain Honey Mustard

SIGNATURE FILET MIGNON AU POIVRE: \$82

Cast Iron Caramelized Filet with Brandy Peppercorn Sauce

SLOW ROASTED PRIME RIB: \$81

Seven Hour Slow Roasted Rib Eye of Beef served with Au Jus & Horseradish Cream Sauce

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ENTRÉE SELECTION UPRADES

BROILED MAINE LOBSTER TAIL: MARKET PRICE

Cold Water Lobster Tail, Broiled and Served with Fresh
Lemon & Drawn Butter

ROASTED CHILEAN SEA BASS: \$86

Fillet of Chilean Sea Bass with Saffron Mussel Veloute

CARAMELIZED VEAL CHOP OSCAR: \$88

Pan Roasted Veal Chop Topped with Grilled Asparagus Tips,
Jumbo Lump Crab & Béarnaise Sauce

VEAL SCALLOPINI FRANCAISE: \$85

Egg Battered Veal Medallions with Lemon White Wine Butter Sauce

DUCK A LA ORANGE: \$89

Crispy Roasted Long Island Duck with Classic Orange Peel Sauce

CHOICE OF SIDES

(Select One)

Whipped Potato Yukon
Herb Roasted Red Potato
Potatoes Au Gratin
Duchess of Sweet Potato
Wild Rice Pilaf
Traditional Rice Pilaf with Peas

(Select One)

Buttered Baby Carrots, Pecan Glaze
Green Beans, Butter
Haricot Verts, Julienne Medley,
Grilled Asparagus with Lemon Zest,
Steamed Broccoli,
Marinated and Grilled Zucchini,

DESSERT

(Select One)

Crème Brulee, Served with Fresh Berries
Key Lime Pie, Topped with Whipped Cream
Chocolate Lava Cake, Fresh Berries and Chocolate Fondue
Chocolate Mousse, Fresh Whipped Cream and Strawberry Garnish
New York Style Cheesecake. Raspberry Sauce and Whipped Cream
Apple Pie A la Mode, Vanilla Bean Ice Cream and Caramel Drizzle

Water, Iced tea, Coffee Regular and Decaffeinated, Herbal Teas

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DINNER BUFFET

Minimum 35 Guests

SALAD STATION

Baby Greens & Romaine Lettuce, Assorted Salad Bar Toppings, Tomato & Onion Platter, Assorted Salad Dressings & Vinaigrettes

Warm Parker House Rolls and Butter

CARVING STATION

Chef Attendant required, \$150

(Select One)

Slow Roasted Carved Turkey Breast, Cranberry Sauce and Pan Gravy

Prime Rib of Beef, Au Jus, Steak Sauce and Horseradish Crème

Salmon, with a Dijon Mustard Glaze

HOT ENTREES

(Select Two)

Grilled Salmon Teriyaki or Seared Mahi-Mahi

Grilled Skirt Steak or Veal Marsala

Chicken Parmesan, Chicken Francaise

or Chicken Marsala Eggplant parmesan

SIDES

(Select One)

Whipped Potato Yukon
Herb Roasted Red Potato
Potatoes Au Gratin
Duchess of Sweet Potato

(Select One)

Buttered Baby Carrots, Pecan Glaze
Green Beans, Butter
Julienne Medley
Steamed Broccoli

DESSERTS

Assorted Cakes, Pies, Cookies, Brownies

*Upgrades available please inquire.

Water, Iced tea, Coffee Regular and Decaffeinated, Herbal Teas

\$88

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RECEPTIONS

Enhance your event with a variety of cold and hot hors d'oeuvres.
All hors d'oeuvres are available with a minimum quantity of 25 pieces.

CHICKEN

Chicken or Vegetable Pot Stickers
Coconut Fried Chicken Bites with Apricot Sauce
Sesame Chicken Bites
Chicken Shumai
Chicken Dijon Puff Pastry
\$6 per piece

BEEF

Pretzel Dogs
Franks-in-Blankets
Beef Sliders
Beef Wellington
Beef Empanadas
Beef Satay
BLT Cream Puff Slider
\$7 per piece



SEAFOOD

Spicy Tuna on Sesame Crisp
Mini Crab Cakes
Shrimp Cocktail
Shrimp Summer Rolls
Bacon Wrapped Scallops, Shrimp or
Oysters Crab-stuffed Mushrooms
Cured Salmon, Dilled Cream Cheese on
Crostini Crab Stuffed Red Potato
\$7 per piece



VEGETARIAN

Caprese Skewers
Drizzled with Fresh Basil
& Balsamic Vinaigrette
Vegetable Spring Roll
Spanakopita
Mac N Cheese Bites
Brie Raspberry En crouete with Almond
Mushroom with Phyllo
Vegetable Summer Rolls
Watermelon, Feta, Red Pepper and Cucumber
Asparagus, Prosciutto, Dilled Cream Cheese on
Pumpnickel Bread
Stuffed Mushroom with Spinach
\$6 per piece

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DISPLAYS

Minimum of 25 Guests. Per Person Price

MEDITERRANEAN DISPLAY: \$14

Mediterranean Hummus & Olive Tapenade
Served with Carrot, Celery & Cucumbers, Bagel Chips

VEGETABLE & CHEESE CRUDITE: \$11

Carrots, Celery, Bell Peppers, Broccoli, Cauliflower, Grape Tomatoes
Cubed Cheddar, Swiss & Pepper Jack Cheese
Ranch, Blue Cheese and Balsamic Dressings

SUSHI DISPLAY: \$18

Assorted Sushi & Sashimi, Tempura & Chef's Contemporary Rolls, Soy Sauce,
Wasabi & Pickled Ginger

ITALIAN ANTIPASTO DISPLAY: \$15

Basil Caprese Salad, Dry Sliced Italian Meats, Assorted Cheeses, Marinated Artichokes,
Anchovies, Caponata Giardiniera, & Marinated Olives

CHILLED SEAFOOD DISPLAY: \$16

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

SMOKED SAUSAGE BBQ: \$14

Grilled & Chilled BBQ Smoked Sausage
Grilled & Chilled Onions & Peppers
Assortment of Mustards, Relishes & Chutneys

SMOKED SALMON WITH CAPERS: \$13

Chopped Egg, Onion, and Bagel Chips



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ACTION STATIONS

Chef Attendant Required \$150 per station
Minimum of 25 Guests. Per Person Price

MAC AND ALL THAT CHEESE: \$10

White Cheddar, and Cheddar Cheese Sauces,
Chicken, BBQ Beef Brisket, Shrimp,
Sweet Pea and Basil, Fresh Asparagus,
Wild Mushroom, Roasted Tomatoes

PASTA STATION: \$11

Al Dente Penne, Bowtie & Linguini
Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast,
Italian Sausage & Assorted Vegetables

TACO STATION: \$9

Seasoned Beef & Chicken, Soft & Crispy Tortillas, Lettuce, Tomato, Salsa,
Assorted Toppings Including: Roasted Corn, Cilantro, Chipotle Cream & Guacamole
Fish available upon request, add \$3.00

PAD THAI STATION: \$9-\$11

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce,
Onion, Pepper & Garlic
Add: Chicken \$9, Shrimp or Steak \$11

STIR FRY STATION: \$9-\$11

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables,
Chef's Asian Stir Fry Sauce
Add: Chicken \$9, Shrimp or Steak \$11

POTATO BAR: \$8

Baked Russets & Sweet Potatoes, Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon
Bits, Whipped Honey Maple Butter

PETITE QUESADILLA STATION: \$9

Flour Tortillas, Assorted Cheeses, Chicken, Sausage, Steak, Tomato, Peppers, Scallions,
Onions, Mushrooms, Roasted Chilies, Salsa, Pico de Gallo & Sour Cream

GRILLED CHEESE STATION: \$8

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel, Cheese: American, Brie,
Cheddar, Pepper

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CARVING STATIONS

Chef Attendant Required @ \$150 per station Minimum of 25 Guests. Price Per Person

ROASTED TURKEY BREAST: \$10

Orange Cranberry Sauce & Pan Gravy

CEDAR PLANK SALMON: \$11

Laced With Honey & Grain Mustard

BAKED SALMON "EN CROUTE": \$11

Spinach, Shallots & Filo Dough Crust

CORNED BEEF & PASTRAMI: \$10

Trio of Mustards & Fresh Deli Rye

NEW ZEALAND RACK OF LAMB: \$16

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

ROASTED PRIME RIB \$14

Horseradish Cream Sauce and Au Jus

Dessert (Priced per Person)

Chocolate Dipped Strawberry Display \$7

Ice Cream Bar: \$10

Assorted Toppings, Warm Fudge & Caramel

Sweets Table: \$11

Assorted Cakes, Pies, Cookies & Brownies

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PACKAGE BAR SELECTIONS

HOUSE BRANDS

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy Crystal Palace Gin – Montezuma Tequila – Crystal Palace Vodka – Ron Corina Silver Rum

PER PERSON

One Hour: \$22 | Two Hours: \$28 | Three Hours: \$34 | Four Hours: \$40
Five Hours: \$44

CALL BRANDS

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Titos Vodka Tanqueray Gin – Jose Cuervo Gold Tequila – Bacardi Superior Rum

PER PERSON

One Hour: \$27 | Two Hours: \$34 | Three Hours: \$38 | Four Hours: \$44
Five Hours: \$52

PREMIUM BRANDS

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac – Hendrick's Gin – Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

PER PERSON

One Hour: \$30 | Two Hours: \$38 | Three Hours: \$44 | Four Hours: \$50
Five Hours: \$58

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported Beers. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

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CONSUMPTION PACKAGE BAR SELECTIONS

Based on a per drink basis reflecting the actual number of drinks consumed

HOUSE BRANDS

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy –
Crystal Palace Gin – Montezuma Tequila – Crystal Palace Vodka – Ron Corina
Silver Rum

CALL BRANDS

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Tanqueray Gin – Jose
Cuervo Gold Tequila – Titos Vodka – Bacardi Superior Rum

PREMIUM BRANDS

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac –
Hendrick's Gin – Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

House Brands \$12 per drink

Call Brands \$14 per drink

Premium Brands \$17 per drink

House Wine \$11 per drink

Domestic Beer \$9 per drink

Imported Beer \$10 per drink

Sparkling/Mineral Waters \$4 per drink

Assorted Juices \$4 per drink Soft Drinks

\$3 per drink

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported Beers.
Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

FROM THE PUNCH BOWL

ONE GALLON MINIMUM ORDER - APPROX. 15 - 20 Glasses

Sparkling Fruit Punch \$50

Champagne Mimosas \$130

Rum Runner, Planter's Punch \$160

Mai Tai, Margarita's or Mojitos \$160

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EXTRA FEES AND SERVICES

Facility Fee

Ballroom: \$1,200

Grille Room: \$750

Palm Room: \$500

Patio: \$450

Arch: \$250

Valet Attendants \$150 each (minimum of two)

Bathroom Attendants \$150 each (Male/Female)

Portable Bars \$150 each

Welcome Drinks \$10 per person

Attendants/Carvers \$150 each

CONCIERGE SERVICES

Place Cards \$2 each

Posters \$25

Screen \$100

Projector \$150

Chiavari Chairs \$7 each (alternative colors)

Chiavari Chairs for Cocktail Hour \$150

Chiavari Chairs with Covers/Sashes \$ 9 each

Up Lighting \$800 (20)

Specialty Linens and Overlays \$24.50 and up

Delivery Fee: \$75

Small Lanterns \$5 each

Large Lanterns \$10 each

Cylinders \$6 each

Candy Jars \$5 each

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### BALLOONS

\$2.00 Latex

\$3.00 Mylar

Extended Function Time \$800 per hour

Additional Staffing per hour \$30

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**Nestled on 225 acres of lush and vibrant fairways, shimmering lakes and natural preserves, Boca Lago Golf & Country Club is the ideal setting for your social or corporate event.**

**With a varied choice of indoor and outdoor locations, at Boca Lago Golf & Country Club, it is always about you and your guests. Contact our Private Event Team at 561-482-5000.**

**[jen.marden@bocalago.com](mailto:jen.marden@bocalago.com)**

**Jen Marden: Director of Private Events**