



Sweet Sixteen
PACKAGES



Congratulations and Welcome to Boca Lago Country Club!

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 custom designing menus to our client's individual preferences.

Our Professional Staff attends to every detail to insure a memorable experience. We are committed to making your dreams come true on this very special occasion!

Jen Marden

Jen Marden
Catering Manager

Package Includes

WHITE GLOVE SERVICE

FIVE-HOUR OPEN BAR

TABLE-SIDE WINE SERVICE

CEREMONIAL CHALLAH

CHOICE OF TWO HORS D'OEUVRES

(from Cold Display Section)

CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES

(from Butler-passed Section)

DINNER ADULT PLATED MEAL OR DINNER ADULT BUFFET

YOUNG ADULT BUFFET

DESSERT COFFEE SERVICE

Liquor and Wine charged by Consumption or by Bar Selection

(Note: Minimum buffet requires 35 attendees and a \$3 per person surcharge will apply for groups from 35-49 guests)

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Sweet Sixteen Package

Hors D'Oeuvres

COLD DISPLAY SELECT TWO:

MEDITERANIAN DISPLAY

Baba Ghanoush, Hummus, Marinated Olives,
Tabouleh and Toasted Pita Chips

INTERNATIONAL CHEESE BOARD

With Frozen Grapes and Basket of Assorted Crackers

GRILLED VEGETABLE DISPLAY

Zucchini, Squash, Eggplant, Carrot, Sweet Potato,
Roasted Red Peppers and Marinated Mushrooms

VEGETABLE CRUDITE

Fresh Cut Garden Vegetables with Bleu Cheese and
Ranch Dressings

Butler-passed

SELECT THREE:

Franks in Pastry

Spanikopitas

Basil Marinated Tomato and

Mozzarella Skewers

Mini Potato Pancakes with Caviar

Vegetable Spring Rolls

Lemongrass Chicken Potstickers

Lobster Cobbler Mini

"Kobe" Cheeseburgers

Thai Beef Sate

Assorted Mini Quiche

Italian Pesto Meatballs

Smoked Salmon Blinis

Beef Empanadas

Tomato Crisp with Roasted Eggplant & Feta

Cannonball Crab Cakes

Mini Deep Dish Pizzas

Macaroni and Cheese Bites

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Adult Plated Dinner

Hors D'Oeuvres

COLD DISPLAY

(Select two from cold display section)

BUTLER-PASSED

(Select three from butler-passed section)

Salad

SELECT ONE:

BOCA LAGO SIGNATURE SALAD

Mixed Greens, Sliced Cucumbers, Red Onions, Carrot Curls,
Grape Tomatoes House Dressing

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Reggiano Cheese,
Classic Caesar Dressing

BISTRO STYLE HOUSE SALAD

Romaine, Iceburg, Raddicho, French "Vert" Beans,
Hearts of Palm, Diced Cucumber and Grape Tomatoes,
Passion Fruit Vinaigrette

Entrée

SELECT TWO:

CHICKEN PICCATA

Pan Seared Chicken Breast with Lemon
White Wine Caper Butter Sauce

CHICKEN MARSALA

Pan Seared Chicken Breast with
Classic Mushroom Marsala Sauce

DUCK A LA ORANGE

Roasted Long Island Duck with Classic
Orange Peel Sauce

SOLE FRANCAISE

Egg Battered Lemon Fillet of Sole,
Yukon Gold Mashed Potatoes,
Seasonal Vegetables and White Wine
Lemon Butter Sauce

GLAZED SCOTTISH SALMON

Honey Grain Mustard Glazed Salmon
Fillet with Fresh Lemon

CHATEAUBRIAND

Sliced Center Cut Beef Tenderloin with
Chianti Demi Glace

BOCA LAGO NEW YORK STRIP "FILET"

Roasted "Filet" of New York Strip with
Sauce Bearnaise and Caramelized
Sweet Onion Jam

Dessert

SELECT ONE:

BAKED APPLE BLOSSOM

With Caramel Sauce & Vanilla Bean Gelato

CHOCOLATE MOUSSE TRILOGY

White, Dark & Milk Chocolate Mousse with Bittersweet
Chocolate Fondue

—
\$116
—

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Adult Buffet Dinner

Hors D'Oeuvres

COLD DISPLAY

(Select two from cold display section)

BUTLER-PASSED

(Select three from butler-passed section)

Bread

Artisan Dinner Rolls and Butter Rosettes

Salad

SELECT ONE:

DELUXE BOCA LAGO SALAD BAR

To Include All Toppings and Two Specialty Salads

Carving Station

CLASSIC ROASTED TURKEY BREAST

Fresh Cranberry Grande Marnier Sauce with Pan Gravy

CEDAR PLANKED SALMON

Honey Mustard or Garlic Dill Butter

(One Chef Attendant \$75)

Silver Chaffers

CHICKEN MARSALA

Chicken Scallopini with Cremini Mushroom Marsala Sauce

CHAR GRILLED SKIRT STEAK

Caramelized Onions and Red Wine Sauce

SOLE FRANCAISE

Egg-battered Fillet of Sole with Pinot Grigio Lemon Butter Sauce

Other

Chef's Seasonal Vegetable Medley

Crème Fraîche Duchess Potato

Sweet Treats Table

\$112

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Young Adults Buffet – Op 1

Hors D'Oeuvres

(In Silver Chafers)

Macaroni and Cheese Bites

Mini Deep Dish Pizzas

Franks in Pastry

Caesar Salad Station

Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese Classic Caesar Dressing

Japanese Sushi Display

A Variety of Sushi and Tempura Rolls Displayed in a Sushi Boat Served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

Silver Chafers

CHICKEN PARMESAN

Herb Breaded Chicken Breast, Marinara, Mozzarella & Parmesan Cheese

GRILLED SCOTTISH SALMON

Honey Mustard Glaze and Fresh Chives Roasted Baby Baked Potatoes Tossed in Herb Butter

Dessert

Create Your Own Sundae Bar with Assorted Toppings & House Made Cookies

Beverages

Frozen Hot Chocolate and Assorted Soda Bar

\$64

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Young Adults Buffet - Op 2

Hors D'Oeuvres

(In Silver Chafers)

Nachos, Salsa & Con Queso Dip

Petite Chicken Quesadillas

Mozzarella Sticks & Marinara

House Salad Bar Mixed Greens

Cucumbers, Tomato Wedges, Sliced Onion, Croutons Balsamic and Italian Dressings

Pasta Station

SPAGHETTI AND MEATBALLS

Fresh Marinara Sauce

BAKED ZITI

Ziti, Marinara Sauce, Ricotta, Parmesan and Mozzarella Cheeses

Silver Chafers

QUARTER POUND KOSHER HEBREW NATIONAL HOT DOGS

With All the Toppings & Condiments

ALL AMERICAN HAMBURGER

Half Pound Certified Black Angus Beef Hamburger Served with Melted American Cheese

FRENCH FRIES AND ONION RINGS

Served with Ketchup

Dessert

Create Your Own Sundae Bar with Assorted Toppings & House Made Cookies

Beverages

Frozen Coladas and Strawberry Smoothies Assorted Soda Bar

\$62

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Custom Package Upgrades

Displays

PRICED PER PERSON

Ice carving available upon request. Cost varies due to selection.

SUSHI DISPLAY: \$12

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

ITALIAN ANTIPASTO DISPLAY: \$10

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

CHILLED SEAFOOD DISPLAY: \$12

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

Dessert

Chocolate Dipped Strawberry Display
\$5

Sweets Table

Assorted Cakes, Pies,
Cookies & Brownies
\$7

Ice Cream Bar

Assorted Toppings,
Warm Fudge & Caramel
\$6

Carving Stations

ROASTED TURKEY BREAST: \$5

Orange Cranberry Sauce & Pan Gravy

CEDAR PLANK SALMON: \$7

Laced With Honey & Grain Mustard

"HEBREW NATIONAL" CORNED BEEF & PASTRAMI: \$6

Trio of Mustards & Fresh Deli Rye

NEW ZEALAND RACK OF LAMB: \$11

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

BAKED SALMON "EN CROUTE": \$9

Spinach, Shallots & Filo Dough Crust

ROASTED PORK TENDERLOIN: \$6

Sundried Fruit Compote & Port Wine Reduction

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Custom Package Upgrades

Action Stations

PASTA STATION: \$7

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

Wheat Pasta & Gluten Free Available Upon Request

TACO STATION: \$7

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

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce, Onion, Pepper & Garlic

Chicken or Pork: \$7 • Shrimp or Steak: \$10

STIR FRY STATION

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions Assorted Wok Vegetables, Chef's Asian Stir Fry Sauce

Chicken or Pork: \$7 • Shrimp or Steak: \$10

POTATO BAR: \$6

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

PETITE QUESADILLA STATION: \$6

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

GRILLED CHEESE STATION: \$6

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

(Chef Attendant Fee: \$75)

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Open Bar Selection

Well Brands

Sobieski Vodka, Gordon's Gin, Cruzan Rum, Arandas Silver Tequila, Early Times Bourbon,
100 Pipers Scotch, Seagrams 7 Whisky, Canadian Club Whisky, Seagrams VO

PER PERSON

Two Hours: \$24 | Three Hours: \$27 | Four Hours: \$31 | Five Hours: \$36

Call Brands - Unlimited

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum, Cruzan Rum,
Jose Cuervo Silver Tequila, Jim Beam Bourbon, Dewars Scotch, Jameson Whiskey
(Includes Well Brands)

PER PERSON

Two Hours: \$27 | Three Hours: \$31 | Four Hours: \$35 | Five Hours: \$39

Premium Brands - Unlimited

Grey Goose Vodka, Kettel One Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey,
Johnny Walker Red Scotch, Johnny Walker Black Scotch, Crown Royal Whisky, Bacardi Silver
(Includes Well & Call Brands)

PER PERSON

Two Hours: \$32 | Three Hours: \$37 | Four Hours: \$41 | Five Hours: \$44

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Consumption Bar Selection

Open Well Brands

Sobieski Vodka, Gordon's Gin, Cruzan Rum, Arandas Silver Tequila, Early Times Bourbon,
100 Pipers Scotch, Seagrams 7 Whisky

Open Call Brands - Unlimited

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum, Jose Cuervo Silver Tequila, Dewars Scotch,
Jameson Whiskey, Jack Daniel's Whiskey

Open Premium Brands - Unlimited

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Whisky, Crown Royal Whisky,
Bacardi Silver Rum, Herradura Reposado Tequila

Consumption Pricing

Well Brands \$8 per drink	House Wine \$7 per drink	Sparkling & Mineral Waters \$3 per drink
Call Brands \$10 per drink	Domestic Beer \$5 per drink	Soft Drinks \$3 per drink
Premium Brands \$12 per drink	Imported Beer \$6 per drink	Assorted Juices \$4 per drink

From the Punch Bowl

ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 GLASSES PRICED PER GALLON

Sparkling Fruit Punch
\$45

Champagne Punch or Mimosa
\$120

Rum Punch
\$150

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Private Function Amenity Fees

Facility Fee	\$1,000-2,000
Chef Carver/ Attendant	\$75
Uplighting (Includes 20 uplights)	\$500
Draping	Price Quoted Per Event
Special Linens & Overlays	\$17.50 per and above
White Folding Wood Chairs	\$4.25 each
Chivari Chairs	\$4.75 each
Chair Covers/Sash	\$5.50
Portable Bar	\$100
Extended Function Time	\$400 - \$600 per hour

Concierge Services

Printing 8.5 x 11	\$.25 per page
Invitations (Includes 2 stamped envelopes and RSVP card)	\$3.75 each
Place Cards	\$.75 each
Posters	\$25
Screen	\$50
Projector	\$75
Balloons	\$1.00 each latex / \$1.25 mylar
Beverage Station	\$100
Beverage Cart	\$75
Additional Staffing	\$25 per person/ per hour

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BOCALAGO.COM