



Bar / Bat Mitzvah Package





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 occasional!

Stephanie Zelko
Catering Manager

Max Perez, CCC
Head Chef

Art Kolosov
F & B Manager

Package Includes

*White Glove Service
Five Hour Open Bar
Table Side Wine Service*

Choice of 2 Hors d'Oeuvres
(From Cold Display section)

Choice of 3 Butler Hors d'Oeuvres
(From Butler Passed section)

Ceremonial Challah

Dinner

Adult Plated Meal or Buffet

Young Adult Choice of 2 Buffets

Dessert

Coffee Service

Hors d' Oeuvres

(Select 2)

Cold Display

Mediterranean 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, and Roasted Red Peppers &
Mushrooms

Vegetable Crudite

Fresh Cut Garden Vegetables with Bleu Cheese and
Ranch Dip

Hors d' Oeuvres

(Select 3)

Butler Passed

Franks in Pastry

Spanikopitas

Basil Marinated Tomato and Mozzarella Kabobs

Mini Potato Pancakes with Caviar

Vegetable Spring Rolls

Lemongrass Chicken Potstickers

Lobster Cobbler

Mini "Kobe" Cheeseburger

Thai Beef Sate

Mini Assorted Quiche

Italian Pesto Meatballs

Smoked Salmon Blini's

Beef Empanadas

Tomato Crisp with Roasted Egg Plant & Feta

Cannonball Crabcakes

Mini Deep Dish Pizza

Macaroni and Cheese Bites

Adult Plated Dinner

Choice of 2 Hors d'Oeuvres
(From Cold Display section)

Choice of 3 Butler Hors d'Oeuvres
(From Butler Passed section)

Choice of Salad
(Select 1)

Boca Lago Signature Salad

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

Traditional Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons, Parmesan Reggiano Cheeses and Classic Caesar Dressing

Bistro Style House Salad

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

Entree Selection

(Choice of 2 Predetermined)

Chicken Piccata

Pan Seared Chicken Breast, Lemon White Wine Caper Butter Sauce

Chicken Marsala

Pan Seared Chicken Breast with Classic Mushroom Marsala Sauce

Duck À La Orange

Roasted Long Island Duck with Class Orange Peel Sauce

Classic Sole Francaise

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

Honey Mustard Glazed Scottish Salmon

Honey Grain Mustard Glazed Salmon Filet with Fresh Lemon

Sliced Chateaubriand

Sliced Center Cut Beef Tenderloin with Chianti Demi Glaze

Boca Lago New York Strip "Filet"

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

Dessert

(Select 1)

Baked Apple Blossom

With Caramel Sauce and Vanilla Bean Gelato

or

Chocolate Mousse Trilogy

White, Dark and Milk Chocolate Mousse with Bittersweet Chocolate Fondue

Adult Buffet Dinner

Choice of 2 Hors d' Oeuvres
(From Cold Display section)

Choice of 3 Butler Passed Hors d'Oeuvres
(See Butler Passed section)

Dinner Buffet
Artisan Dinner Rolls and Butter Rosettes

Deluxe Boca Lago Salad Bar
To Include All Toppings and 2 Speciality Salads

Carving Station
(Chef's Attendant Required)

Classic Roasted Turkey Breast
and
Honey Mustard or Garlic and Dill Cedar Planked Salmon

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 Sole with Pinot Gregio Lemon Butter Sauce

Chef's Seasonal Vegetable Medley

Creme Fraiche Duchess Potato

"Sweet Treats" Table

Young Adults Buffet Option 1

Frozen Hot Chocolate and Assorted Soda Bar

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 and
Classic Caesar Dressing

Japanese Sushi Display

A Variety of Sushi and Tempura Rolls Displayed in Sushi Boats
Served with Soy Sauce, Wasabi, Pickled Ginger and Chop Sticks

Silver Chafers

Chicken Parmesan

Herb Breaded Chicken Breast with Marinara, Mozzarella and Parmesan
Cheeses

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
and
House Made Cookies

Young Adults Buffet Option 2

Frozen Coladas and Strawberry Smoothies
Assorted Soda Bar

Hors d' Oeuvres

Nachos with Salsa and Cheese Mozzarella Sticks
Petite Chicken Quesadillas

House Salad Bar

Mixed Greens, Cucumbers, Tomato Wedges, Sliced Onion,
Croutons and Balsamic and Italian Dressings.

Pasta Station

Spaghetti and Meatballs
With Fresh Marinara Sauce

Baked Ziti

Ziti, Marinara Sauce, Ricotta, Parmesan and Mozzarella Cheeses

Silver Chafers

Kosher Hebrew National Hot Dogs

With All the Toppings and Condiments

All American Hamburger

Served with Melted American Cheese

French Fries and Onion Rings

Served with Ketchup

Dessert

Create Your Own Sundae Bar with Assorted Toppings

and

House Made Cookies