



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, trend-setting 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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BREAKFAST SELECTIONS

THE EYE OPENER

Hot Coffee and Tea Station with Fresh Juices

\$8

CLASSIC CONTINENTAL

Fresh Orange Juice

Fresh Fruit Display

Assortment of Pastries, Muffins, Flaky Croissants, Assorted Bagels, Cream Cheese, Sweet Butter, Assorted Preserves Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas

\$18 per person

BOCA RISE & SHINE

Fresh Orange and Cranberry Juice

Fresh Fruit and Berry Display

Assortment of Bagels, Cream Cheese, Butter, Preserves

Farm Fresh Scrambled Eggs

Home-Fried Potatoes

Breakfast Sausage Links

and Bacon

Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas

\$28 per person

BREAKFAST SANDWICHES

Egg and Cheese on (toast of choice) \$8

Egg, Bacon, and Cheese on English Muffin \$9

Egg, Sausage and Cheese on Kaiser Roll \$10

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BREAKFAST ENHANCEMENTS

OMELET STATION

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

\$14 per person

(add lox at \$4pp)

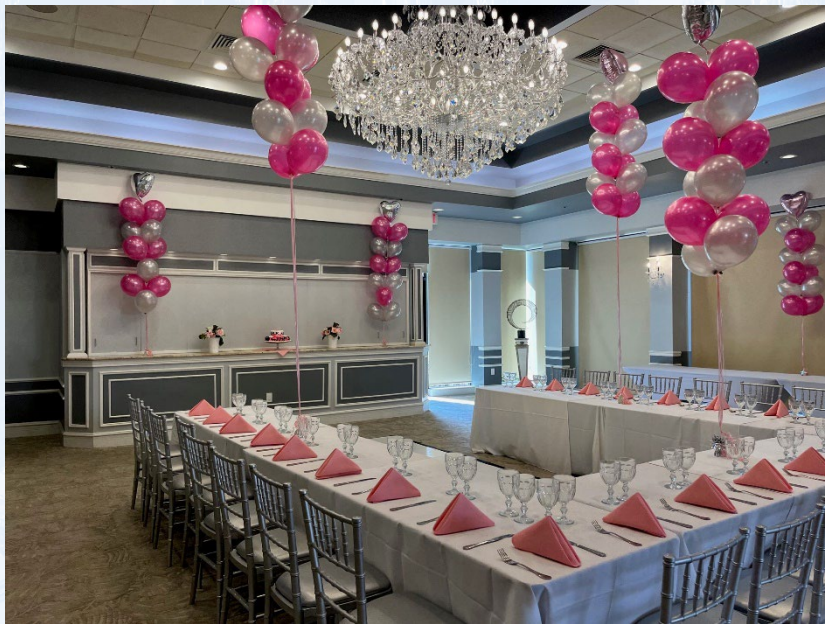
Chef Attendant required, \$150

BELGIAN WAFFLE STATION

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

\$15 per person

Chef Attendant required, \$150



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BOCA LAGO BRUNCH

A Minimum of 30 guests.

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

Fresh Fruit Display
Seasonal Berries

Bakery Basket
Fruit-filled Pastries, Flaky Croissants, and Homestyle Muffins
Bagels with Assorted Cream Cheese, Sweet Butter, Assorted Fruit Preserves
Add Scottish Smoked Salmon Spread for \$2 per person

Omelet Station
Whole Eggs, Egg Whites, Smoked Ham, Spinach, Mushrooms, Tomatoes,
Peppers, Onions, Shredded Cheeses, Sausage & Bacon
Chef Attendant Required, \$150

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

Dessert Display
Assorted Pastries, Petit Fours, Cookies & Brownies

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

\$60 Per person

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SALADS AND SUCH LUNCH

A Minimum of 30 guests.

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: \$34

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: \$36

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

THE CHAIRMAN OF THE BOARD: \$38

Roasted Beef Tenderloin, Crisp Greens, Heirloom Tomatoes, Roasted Veggies, Crispy Leeks, Smokey Blue Cheese and Steakhouse Dressing

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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PLATED LUNCHEONS

A Minimum of 30 guests.

SALAD

(Select One)

Classic Caesar Salad or Boca Lago House Salad

MAIN ENTRÉE

(Select Two)

FLORIDIAN CHICKEN: \$38

Coconut Crusted Chicken Tenders with Florida
Orange Preserve

CHICKEN FRANCAISE: \$38

Egg Battered Chicken Breast Served with Lemon
White Wine Butter Sauce

SLICED LONDON BROIL: \$42

Caramelized Onions & Merlot Reduction

CEDAR-PLANKED SCOTTISH SALMON: \$44

Honey Mustard Glaze

MARYLAND CRAB CAKE: \$46

Sauce American 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 Sundae with Whipped Cream and Chocolate Sauce

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

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LUNCHEON BUFFETS

A Minimum of 30 guests.

DELI BUFFET

Soup Du Jour

Carving Station-

Chef Attendant Required \$150

Oven-Roasted "Hand-Carved" Turkey
Dijon Mustard, Pesto Mayonnaise, Cranberry Relish
&
Shaved House-made Pastrami
Deli brown Mustard

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

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

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

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

\$46 per person

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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

Potato Chips, Chipotle Aioli Sweet
Cornbread, Honey Butter Spread

Key Lime Tarts, Chocolate Brownies
Chilled Watermelon Wedges,
Assorted Cookies

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

\$38 per person

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PLATED DINNERS

(Select One)

SALADS

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

All salads served with assorted Artisan Dinner Rolls and Butter

ENTRÉE SELECTION

CHICKEN SCALLOPINI: \$56

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

CLASSIC SOLE FRANCAISE: \$68

Egg Battered Fillet of Lemon Sole with White Wine Butter Sauce

GRILLED SCOTTISH SALMON: \$74

Glazed with Whole Grain Honey Mustard

SIGNATURE FILET MIGNON AU POIVRE: \$86

Cast Iron Caramelized Filet with Brandy Peppercorn Sauce

SLOW ROASTED PRIME RIB: \$80

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

ROASTED CHILEAN SEA BASS: \$80

Fillet of Chilean Sea Bass with Saffron Mussel Velouté

CARAMELIZED VEAL CHOP OSCAR: \$94

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

VEAL SCALLOPINI FRANCAISE: \$92

Egg Battered Veal Medallions with Lemon White Wine Butter Sauce

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ENTRÉE SELECTION UPGRADES

BROILED MAINE LOBSTER TAIL: MARKET PRICE

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

CHOICE OF SIDES

(Select One)

Whipped Potato
Herb Roasted Red Potato
Traditional Rice Pilaf
Potatoes Au Gratin (add \$2)

(Select One)

Buttered Baby Carrots,
Green Beans
Julienne Medley,
Steamed Broccoli,
Grilled Asparagus (add \$2)

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, Assorted Salad Bar Toppings, Assorted Salad Dressings
& Vinaigrettes

All salads served with assorted Artisan Dinner 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

HOT ENTREES

(Select Two)

Grilled Salmon or Seared Mahi-Mahi
Grilled Skirt Steak or Veal Marsala
Chicken Parmesan or Chicken Francaise
Chicken Marsala or Eggplant parmesan

SIDES

(Select One)

Whipped Potato Yukon
Herb Roasted Red Potato
Potatoes Au Gratin

(Select One)

Buttered Baby Carrots,
Green Beans
Julienne Medley
Steamed Broccoli

DESSERTS

Assorted Cakes, Pies, Cookies, Brownies

*Upgrades available please inquire.

Water, Ice 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 50 pieces.

CHICKEN

Chicken Pot Stickers
Sesame Chicken Bites
Chicken Tempura Bites
Chicken Sate with Thai Dipping Sauce
Buffalo Chicken Spring Rolls
\$6 per piece

BEEF

Szechuan Beef Spring Roll
Franks-in-Blankets
Beef Sliders
Beef Wellington
Beef Empanadas
Beef Satay
Beef Brisket Sliders
Marinara Meatballs
Sweet & Sour Meatballs
\$7 per piece



SEAFOOD

Spicy Tuna on Sesame Crisp
Mini Crab Cakes
Shrimp Cocktail
Coconut Shrimp w/ rum sauce
Bacon Wrapped Scallops
Crab-stuffed Mushrooms
\$7 per piece



VEGETARIAN

Caprese Skewers
Vegetable Egg Roll
Spanakopita
Mac N Cheese Bites
Brie Raspberry En croute
Vegetable Pot Stickers
Assorted Quiche
Miniature Potato Pancakes
Kung Pao Cauliflower Tempura
\$6 per piece

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DISPLAYS

Minimum of 25 Guests. Per Person Price

VEGETABLE & CHEESE CRUDITE : \$12

Carrots, Celery, Bell Peppers, Broccoli, Cauliflower, Grape Tomatoes
Ranch, Blue Cheese and Balsamic Dressings

FRUIT & CHEESE DISPLAY : \$14

Assorted Fruit, Cubed Cheddar, Swiss & Pepper Jack Cheese, crackers

SUSHI DISPLAY: \$24

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: \$20

Shrimp & Oysters , Cocktail Sauce, Mustard Sauce & Lemon



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ACTION STATIONS

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

MAC AND ALL THAT CHEESE : \$11

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

PASTA STATION: \$16

Al Dente Penne & Bowtie
Marinara, Alfredo, Olive Oil & Garlic, Meatballs, Chicken Breast, & Assorted
Vegetables

BUILD YOUR OWN TACO STATION: \$10

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

STIR FRY: \$10-\$13

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

Add: Chicken \$11, Shrimp or Steak \$13

POTATO BAR: \$10

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

GRILLED CHEESE STATION: \$10

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

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CARVING STATIONS

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

ROASTED TURKEY BREAST: \$12
Orange Cranberry Sauce & Pan Gravy

CEDAR PLANK SALMON: \$14
Laced With Honey & Grain Mustard

CORNER BEEF & PASTRAMI: \$18
Trio of Mustards & Fresh Deli Rye

NEW ZEALAND RACK OF LAMB: \$24
Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

ROASTED PRIME RIB \$20
Horseradish Cream Sauce and Au Jus

Dessert (priced per person)
Chocolate Dipped Strawberry Display \$8
Ice Cream Bar: \$12
Assorted Toppings, Warm Fudge & Caramel
Sweets Table:\$14
Assorted Cakes, Pies, Cookies & Brownies

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PACKAGE BAR SELECTIONS

CALL BRANDS

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

PER PERSON

One Hour: \$30 | Two Hours: \$36 | Three Hours: \$40 | Four Hours: \$46
Five Hours: \$54

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: \$34 | Two Hours: \$40 | Three Hours: \$46 | Four Hours: \$56
Five Hours: \$60

All bars include appropriate mixers and garnishes.

A selection of Domestic and Imported Beers.

Selection of Cabernet, Pinot Grigio, Chardonnay, & Merlot

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CONSUMPTION PACKAGE BAR SELECTIONS

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

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

Call Brands \$14 per drink

Imported Beer \$10 per drink

Premium Brands \$17 per drink

Sparkling/Mineral Waters \$4 per drink

House Wine \$11 per drink

Assorted Juices \$4 per drink Soft Drinks

Domestic Beer \$9 per drink

\$3 per drink

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

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: \$1,500

Grille Room: \$750

DLL Room: \$500

Valet Attendants \$150 each

Bathroom Attendants \$150 each (Male/Female)

Portable Bars \$150 each

Attendants/Carvers \$150 each

CONCIERGE SERVICES

Place Cards \$1 each

Posters \$25

Screen \$75

Projector \$150

Chiavari Chairs \$8 each (alternative colors)

Chiavari Chairs with Covers/Sashes \$ 6.50 each

Up Lighting \$500 (15)

Specialty Linens and Overlays \$22.50 and up

Small Lanterns \$5 each

Large Lanterns \$10 each

Cylinders \$6 each

Candy Jars \$5 each

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Extended Function Time \$800 per hour

Additional Staffing per hour \$25

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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's 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**