



**Charity, Fundraisers, Corporate & Employee Recognition**

## **GOLF TOURNAMENT/OUTINGS**



**Welcome to Boca Lago Golf & Country Club!**

**Our Culinary Staff is proud to present you with an array of menu options for your function.  
We encourage any special requests as we are experts at designing menu's for our clients  
individual preferences.**

**Jen Marden: Director of Private Events**

# Golf Tournaments & Outings

From your very first contact, you'll receive guidance in planning your tournament from our Golf Professional staff. We'll assist with the coordination and planning of every detail including the format of play, food, beverage service and awards dinner following play.

- Greeted upon arrival by professional and courteous Golf Service Staff
- Full service practice facilities with unlimited range balls set and ready for warm-up
- Pre-set registration tables with alphabetical listing of hole assignments
- Placement of sponsor signs and banners around the Club
- Personalized scorecards and signs on every cart to make your guests feel right at home
- Announcements made before beginning play by the Golf Professional Staff
- On-course beverage cart and service staff
- On-course special events (long drive, closest to pin) and proximity markers
- Post-round professional scoring and scores display
- Professional food and beverage service before, during and after play making for a complete day
- Gift Certificates for prizes in the Golf Shop

## PRICING:

December-April Weekend: \$120

May-August Weekend: \$95

September-November Weekend: \$105

December-April Weekday: \$100

May- August Weekday: \$85

September-November Weekday: \$95

## PER GOLFER PRICE INCLUDES:

- Green Fee and Cart Fee
- Professional and Courteous Bag Handling
- Full-Service Practice Facilities with Complimentary Range Balls
- Personalized Scorecards (must have maximum of 72 players) and Cart Signs

All fees are subject to 7% sales tax and 22% service charge

# BREAKFAST SELECTIONS

Delicious food prepared fresh and professionally served will make your event stand out.

Let the staff at Boca Lago Country Club handle all the details so you and your tournament volunteers relax and enjoy the day.

Menu includes water, tea, regular and decaffeinated coffee. A minimum of 20 guests for hot buffets is required.

## **The Eye Opener \$10++ pp**

Hot Coffee and Tea Station with Fresh Juices

## **Race-to-the-Tee Breakfast Sandwiches**

Egg and Cheese on (toast of choice) **\$12++pp**

Egg, Bacon, and Cheese on English Muffin **\$13++pp**

Egg, Sausage and Cheese on Kaiser Roll **\$14++pp**

## **Continental \$20++ pp**

Assortment of Warm Danish & Muffins, Seasonal Fruit

## **Deluxe Continental \$22++ pp**

Assortment of Warm Danish & Muffins, Seasonal Fruit,  
Variety of Bagels with Cream Cheese

## **The Breakfast Buffet \$28++ pp**

Scrambled Eggs, Hickory Smoked Bacon, Country Sausage  
Links, Home Style Fried Potatoes, French Toast with Maple  
Syrup, Fresh Fruit, Assorted Breakfast Pastries

## **Breakfast Adds**

Omelet Station | \$10++ pp Bagels & Breakfast Breads | \$4++ pp

Yogurt & Granola | \$5++ pp

# BOXED LUNCH OPTIONS

All Boxes include Chips, Cookie, and Beverage.

Lunches will be ready and on the golf carts prior to  
the Shotgun or available for pickup at the Turn House.

## **Blue Tee Options**

**The Old Standby- \$22++pp** Choice of: Grilled Chicken,  
Deli Tuna, Turkey or Ham, Lettuce, Tomato, Cheese  
wrapped in a tortilla

**Smokey Joe- \$23++pp** Smoked Turkey Breast or Roast  
Beef, Bacon, Lettuce, Tomato on a Ciabatta Roll

**Boca Lago- \$25++pp** Tender Roast Beef, Cheddar,  
Horseradish Aioli, Lettuce, Tomato & Onion on a toasted  
Onion Roll



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## POST-ROUND LUNCH BUFFETS/STATIONS

### **Par 3 Deli Buffet \$34++ pp**

Selection of Sliced Meats and Cheeses, Assorted Breads and Condiments, Build your own Salad Bar with Assorted Dressings, Pasta Salad, Fresh Seasonal Fruit, Potato Chips, Chocolate Chip Cookies

### **Grand Dame Soup and Salad Bar \$33++ pp**

Choice of 2 Soups, Build your own Salad Bar with Assorted Dressings, Choice of 2: Chicken Salad, Tuna Salad, Egg Salad, Pasta Salad, Potato Salad, Coleslaw, Chocolate Chip Cookies, Brownies

### **Tex-Mex Buffet \$38++ pp**

Chicken Fajitas or Enchiladas, Ancho Chili Ground Beef Tacos, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Jack Cheese, Pico de Gallo, Guacamole, Salsa, Sour Cream, Tortilla Chips, Refried Beans, Spanish Rice, Warm Flour Tortilla, Crunchy Taco Shells, Cinnamon Churro

**Wrap it up Buffet \$32++ pp** Choose Three Wraps from the following: Chicken Salad, Southwest Beef, Grilled Vegetable, Chicken Tenders, Chicken Caesar, Steak Fajitas, Shrimp Salad; Creamy Coleslaw, Fresh Seasonal Fruit, Ranch Chips, Chocolate Chips Cookies

**Backyard Cookout \$36++pp** Hamburgers, Hotdogs, Chicken Breast, Fresh Rolls and Condiments, Potato Salad, Creamy Coleslaw, Baked Beans, Potato Chips, Chocolate Chip Cookies, Brownies

## ACTION/CARVING STATIONS

**Pasta Station:** Al Dente Penne, Bowtie & Linguini \$18.++ pp  
Marinara, Alfredo, Olive Oil & Garlic Steamed Shrimp, Meatballs, Chicken Breast, Italian Sausage & Assorted Vegetables

**Tri Tip Carving Station:** Au Jus & Horseradish Crème \$20++ pp

**Turkey Carving Station:** Orange Cranberry Sauce & Pan Gravy \$22++pp

**Combo Carver:** Tri Tip & Turkey \$21++pp

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# PLATED LUNCH-SALAD'S AND SUCH

## 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 @ \$ 2.00 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: \$37

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, Ice tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal

All fees are subject to 7% sales tax and 22% service charge

# PLATED LUNCH-HOLE IN ONE

## 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: \$47

Honey Mustard Glaze

### MARYLAND CRAB CAKE: \$48

Sauce American with Sweet Roasted Corn Relish

## DESSERT

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, Ice tea, Coffee Regular and Decaffeinated, Herbal Teas

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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 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  
Vegetable Spring Roll  
Spanakopita  
Mac N Cheese Bites  
Brie Raspberry En croute with Almond  
Mushroom with Phyllo  
Vegetable Summer Rolls  
Watermelon, Feta, Red Pepper and Cucumber  
Asparagus, Prosciutto, Dilled Cream Cheese on Pumpernickel Bread  
Stuffed Mushroom with Spinach  
\$6 per piece

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# DINNER BUFFET

## **Deluxe Boca Lago Salad Bar**

Baby Greens & Romaine Lettuce Assorted Salad Bar Toppings Two Chefs Specialty Salads  
Tomato & Onion Platter  
Assorted Salad Dressings & Vinaigrettes Fresh Artisan Rolls & Butter Rosettes

## **Carving Station**

(One Chef Attendant \$150)

Slow Roasted Turkey Breast,  
Cranberry Sauce & Pan Gravy

## **Hot Silver Chafers**

Select Two:

Grilled Salmon Teriyaki  
Eggplant parmesan  
Maryland Style Crab Cakes  
Grilled Skirt Steak  
Veal Marsala  
Chicken Parmesan  
Chicken Francaise  
Chicken Marsala

## **Starch & Vegetable**

Select Two:

Garlic Smashed Potatoes  
Oven Roasted Fingerling Potatoes  
Duchess Potatoes  
Seasonal Vegetable Medley  
Zucchini Provencal  
Broccolini with Roasted Tomatoes & Pine Nuts

## **Breads**

Assorted Rolls & Butter Rosette

## **Desserts**

Assorted House Made Cakes, Pies, Cookies, Brownies & other  
Chef Specialties

## **Beverages**

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee,  
Iced Tea & Assorted Herbal Teas

## **\$85 Per Person**

All fees are subject to 7% sales tax and 22% service charge



# Dinner Entrée Selection

## Salads

Select One:

### **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

## Entrées

Select Two:

All Dinners Served with an Assortment of Artisan Rolls & Butter Rosettes

### **Chicken Scallopini: \$74**

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

### **Classic Sole Francaise: \$78**

Egg Battered Fillet of Lemon Sole with  
White Wine Butter Sauce

### **Grilled Scottish Salmon: \$78**

Glazed with Whole Grain Honey Mustard

### **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 Veal Scallopini Francaise: \$88**

Egg Battered Veal Medallions with Lemon White Wine Butter Sauce

## Starch & Vegetable

Select Two:

Garlic Smashed Potatoes

Oven Roasted Fingerling Potatoes

Duchess Potatoes

Seasonal Vegetable Medley

Zucchini Provencal

Broccolini with Roasted Tomatoes & Pine Nuts

## Dessert

Select One:

### **Creme Brulee**

Served with Fresh Berries

### **Key Lime Pie**

Topped with Whipped Cream

### **Chocolate Lava Cake**

Fresh Berries and Chocolate Fondue

### **New York Style Cheesecake**

Raspberry Sauce and Whipped Cream

All fees are subject to 7% sales tax and 22% service charge

# 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: \$20**

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

## **Italian Antipasto Display: \$22**

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

## **Chilled Seafood Display: \$25**

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

All fees are subject to 7% sales tax and 22% service charge

## ACTION STATIONS

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

### **Mac And All That Cheese: \$14**

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

### **Pasta Station: \$18**

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

### **Stir Fry Station: \$20**

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables, Chef's Asian Stir Fry Sauce  
Add: Chicken \$7, Shrimp or Steak \$10

### **Potato Bar: \$10**

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

### **Petite Quesadilla Station: \$12**

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

### **Grilled Cheese Station: \$10**

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

## CARVING STATIONS

Chef Attendant Required @ \$150  
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

### **"Housemade" Corned Beef & Pastrami: \$15**

Trio of Mustards & Fresh Deli Rye

### **Roasted Prime Rib \$18**

Horseradish Cream Sauce and Au Jus

All fees are subject to 7% sales tax and 22% service charge

## PACKAGE BAR SELECTIONS

### **Call Brands**

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

PER PERSON

One Hour: \$30 | Two Hours: \$36 | Three Hours: \$42 | 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: \$32 | Two Hours: \$40 | Three Hours: \$46 | Four Hours: \$52 Five Hours: \$60

All fees are subject to 7% sales tax and 22% service charge

# 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

House Wine \$11 per drink  
Call Brands \$14 per drink  
Premium Brands \$17 per drink

Domestic Beer \$9 per drink  
Imported Beer \$10 per drink Sparkling/  
Mineral Water \$4 per drink  
Assorted Juices /Soda \$4 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 PRICED PER GALLON Sparkling Fruit Punch  
\$50

Champagne Mimosas \$130  
Rum Runner, Planter's Punch \$150  
Mai Tai, Margarita's or Mojitos \$160.00

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## EXTRA FEES AND SERVICES

Facility Fee \$450—\$1,500  
Valet Attendants \$150 each (minimum of two)  
Bathroom Attendants \$150 each (Male/Female)  
Portable Bars \$150 each  
Attendants/Carvers \$150 each

Beverage Cart: \$300

Donated Beer on the Course:  
\$1.00++ per can or \$24.00++ per case

Table/Chair Set up on the course: \$25.00+ per table

## CONCIERGE SERVICES

Place Cards \$1 each  
Screen \$75  
Projector \$150  
Chivari Chairs \$6 (alternative colors)  
Up Lighting \$ \$500 (15)  
Specialty Linens and Overlays \$17.50 and up  
Small Lanterns \$5 each  
Large Lanterns \$10 each  
Cylinders \$6 each  
Candy Jars \$5 each  
Balloons \$1.25 Latex, \$2.00 Mylar Extended Function Time  
\$500 per hour Additional Staffing \$25 per hour

All fees are subject to 7% sales tax and 22% service charge