



Dinner 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

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

SLOW ROASTED TURKEY BREAST

Cranberry Sauce & Pan Gravy

GRILLED TRI TIP OF BEEF

Steak Sauce & Horseradish Crème

(One Chef Attendant \$75)

Hot Silver Chafers

SELECT TWO:

Grilled Salmon Teriyaki

Grilled Swordfish

Garlic and Dill Crusted Peruvian

Blue Tilapia

Maryland Style Crab Cakes

Grilled Skirt Steak

Veal Marsala

Chicken Parmesan

Chicken Francaise

Chicken Scallopini

Hot Silver Chafers

SELECT TWO:

Garlic Smashed Potatoes

Oven Roasted Fingerling Potatoes

Duchess Potatoes

Seasonal Vegetable Medley

Zucchini Provencal

Broccolini with Roasted Tomatoes & Pine Nuts

Breads

Assortment of Jumbo Sliced Bagels,

Bialys, Lunch Rolls & Pastries,

Regular & Fat Free Cream Cheese &

Fresh Fruit Preserves

Desserts

Assorted House Made Cakes, Pies,

Cookies, Brownies & other

Chef Specialties

Beverages

Assorted Sodas, Freshly Brewed
Gourmet Regular and Decaffeinated

Coffee Iced Tea and Assorted

Herbal Teas

\$65 per person

(minimum of 50 guests)

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

Hors d'Oeuvres

Cold Displays

SELECT ONE:

MEDITERRANEAN DISPLAY

Baba Ghanoush, Hummus, Marinated Olives, Tabbouleh &
Toasted Pita Chips

INTERNATIONAL CHEESE BOARD

Whole Frozen Grapes & Basket of Assorted Crackers

GRILLED VEGETABLE DISPLAY

Zucchini, Squash, Eggplant, Carrot, Sweet Potato,
Roasted Red Pepper & Marinated Mushrooms

VEGETABLE CRUDITE

Fresh Garden Vegetables with Bleu Cheese &
Ranch Dressings

Butler Passed

SELECT TWO:

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

Monte Cristo Croissants

Crab Mushroom Cap

Thai Beef Satay

Mini Assorted Quiche Italian Pesto Meatballs

Sesame Chicken bites

Beef Empanadas

Maryland Crabcake

Pulled Pork Biscuit

Chef's Pizza Wedges

Coconut Shrimp

Marinara Meatballs

Raspberry Brie En Croute

Melon Prosciutto

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

Dinner Entrée Selection

Hors d'Oeuvres

See Hors D'Oeuvres and Select One Cold Display and Two Butler Passed

Salads

SELECT ONE:

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 & Granny Smith
Apple Vinaigrette

PORT POACHED PEAR SALAD

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

Entrées

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

CLASSIC SOLE FRANCAISE: \$60

Egg Battered Fillet of Lemon Sole with
White Wine Butter Sauce

GRILLED SCOTTISH SALMON: \$58

Glazed with Whole Grain Honey Mustard

BROILED MAINE LOBSTER TAIL: MARKET PRICE

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

ROASTED CHILEAN SEA BASS: \$70

Fillet of Chilean Sea Bass with Saffron Mussel Veloute

CHICKEN SCALLOPINI: \$50

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

CHICKEN CHASSEUR: \$50

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

DIJON AND PRETZEL CRUSTED RACK OF LAMB: \$72

Pinot Noir Lamb: Reduction

SIGNATURE FILET MIGNON AU POIVRE: \$74

Cast Iron Caramelized Filet with Brandy Peppercorn Sauce

SLOW ROASTED PRIME RIB: \$67

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

CARAMELIZED VEAL CHOP OSCAR: \$75

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

VEAL SCALLOPINI FRANCAISE: \$60

Egg Battered Veal Medallions with
Lemon White Wine Butter Sauce

DUCK A LA ORANGE: \$65

Crispy Roasted Long Island Duck with
Classic Orange Peel Sauce

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

Dinner Entrée Selection

Starch

SELECT ONE:

Twiced Baked Potato
Potato Au Gratin
Garlic Mashed Potatoes

Olive Oil Potato Puree
Roasted Fingerling Potatoes with Fine Herbs
Basmati Rice Pilaf

Vegetable

SELECT ONE:

Grilled Jumbo Asparagus
Seasonal Baby Vegetables

Julienne Vegetable Medley
Grilled Vegetables

Dessert

SELECT ONE:

CREME BRULEE
Served with Fresh Berries
KEY LIME PIE
Topped with Whipped Cream
CHOCOLATE LAVA CAKE
Fresh Berries and Chocolate Fondue

CHOCOLATE MOUSSE AND FLEUR DE SEL
Chocolate Paint and Dehydrated Chocolate
NEW YORK STYLE CHEESECAKE
Raspberry Sauce and Whipped Cream
APPLE PIE A LA MODE CHEF'S WAY
With Vanilla Bean Ice Cream and Caramel

Beverages

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

Minimum of 50 guests

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

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

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

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)

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

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

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

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

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.

Private Function Amenity Fees

Facility Fee	\$1,000-2,000
Chef Carver/ Attendant	\$75
Uplighting (Includes 20 uplights)	\$500
White Ceiling 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

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)

All fees subject to Florida State Sales Tax. All prices are subject to change at any time prior to contract execution with a client.



Dinner Packages

8665 Juego Way | Boca Raton, FL 33433 | 561.869.8834

BOCALAGO.COM