



Boca | Lago

C O U N T R Y C L U B



*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

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\$65 per person  
(minimum of 50 guests)

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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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# 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

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# *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

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# *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

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*Minimum of 50 guests*

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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 Chillies, 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

Liquor and Wine charged by Consumption or by Bar Selection

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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
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

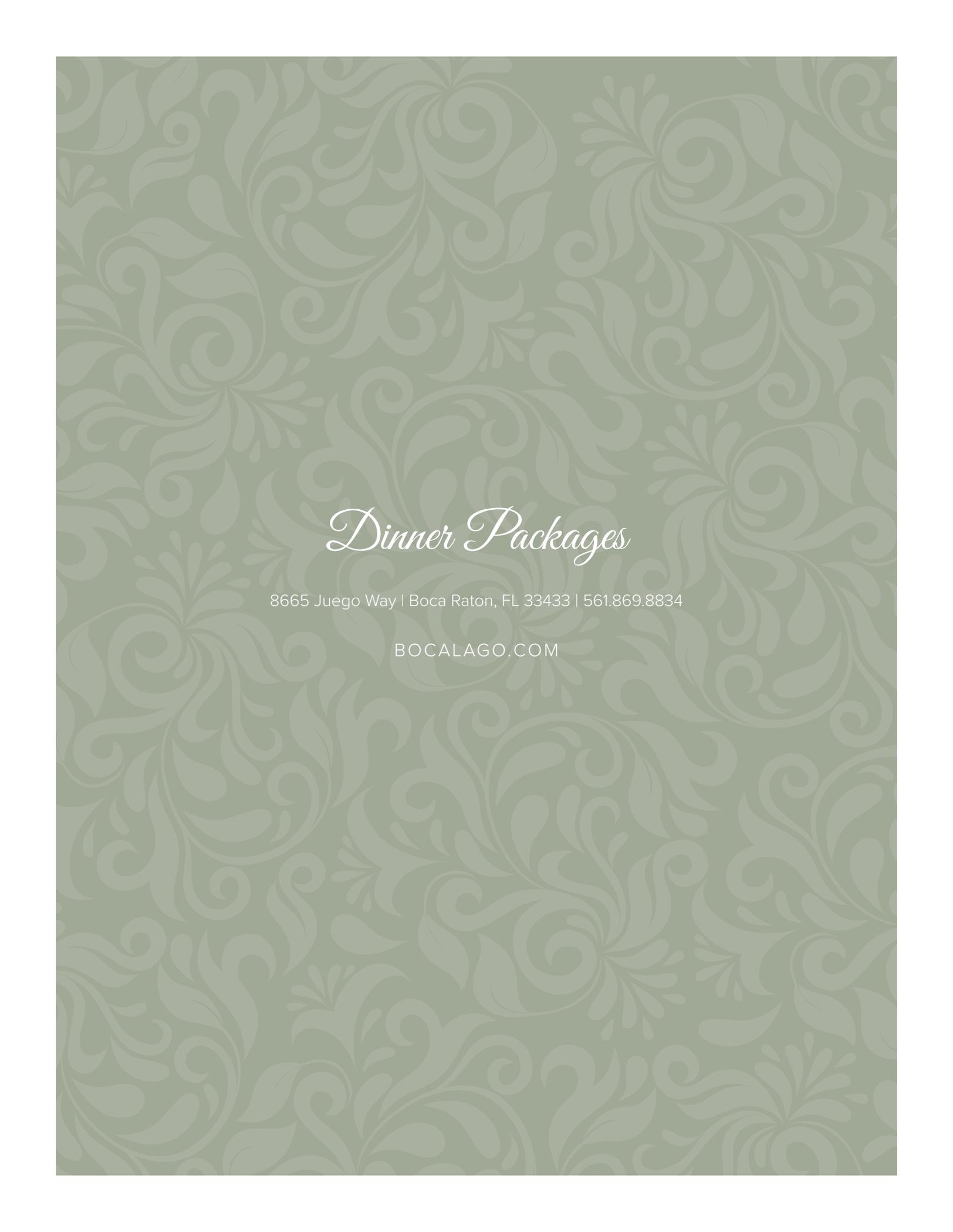
## Concierge Services

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

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# *Dinner Packages*

8665 Juego Way | Boca Raton, FL 33433 | 561.869.8834

BOCALAGO.COM