



Lunch 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

Lunch Buffet – Option 1

Salad Bar

Seasonal Fresh Fruit Display
Baby Greens & Romaine Lettuce
Assorted Salad Bar Toppings

Tomato & Onion Platter
Assorted Salad Dressings & Vinaigrettes
Fresh Artisan Rolls & Butter Rosettes

Hot Silver Chafers

SELECT TWO:

CHICKEN MADEIRA
Sautéed Chicken Breast with Caramelized Onions &
Madeira Wine Reduction
CHICKEN OR BEEF STIR FRY
Julienne Breast of Chicken with Wok Vegetables &
Ginger Teriyaki

POACHED SALMON
Chablis Beurre Blanc with Dill White Wine Caper Butter Sauce
GRILLED TRI TIP OF BEEF
Sliced Thin with Pearl Onions with Merlot Demi Glaze
CLASSIC MEATLOAF OR “TURKEY LOAF”
Sautéed Mushrooms, Onions & Pan Gravy

Starch and Vegetables

SELECT TWO:

Herb Roasted Red Bliss Potatoes
Steamed Jasmine Rice
Whipped Potato

Chef's Seasonal Vegetable Medley
Grilled Balsamic Vegetables
Wild Rice Pilaf

Dessert

Assorted Cakes, Pies & Platters of Cookies

Beverages

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

\$38 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.

Lunch Buffet - Option 2

Salad Bar

Seasonal Fresh Fruit Display
Baby Greens & Romaine Lettuce
Assorted Salad Bar Toppings

Tomato & Onion Platter
Assorted Salad Dressings & Vinaigrettes
Fresh Artisan Rolls & Butter Rosettes

Hot Silver Chafers

SELECT TWO:

CHICKEN MARSALA
Sautéed Chicken Breast with Mushroom Marsala Sauce
ROASTED SLICED TURKEY BREAST
Cranberry Chutney & Pan Gravy
MEAT & CHEESE LASAGNA
Marinara & Fresh Basil
MARYLAND STYLE CRAB CAKES
Meyer Lemon Beurre Blanc

SOLE FRANCAISE
Egg Battered Fillet of Sole with White Wine
Lemon Butter Sauce
SEARED SALMON MEDALLIONS
Warm Shallot & Dijon Cream
SLICED GRILLED LONDON BROIL
Caramelized Onions & Merlot Reduction
MINI CHOP STEAK
Sautéed Mushrooms, Onions & Pan Gravy

Starch and Vegetables

SELECT TWO:

Whipped Potato
Maple Sweet Potato Mashed
Wild Rice Pilaf

Roasted Fingerling Potato
Grilled Balsamic Vegetables
Chef's Seasonal Vegetable Medley

Dessert

Assorted Cakes, Pies, Platters of Cookies & Brownies

Beverages

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

\$40 per person
(minimum of 50 guests)

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Lunch Cold Entrées Selection

Soups

SELECT ONE:

Hot Soup Du Jour

Chef's Chilled Soup Du Jour

Entrées

SELECT ONE:

TRADITIONAL CAESAR SALAD: \$21

Crisp Romaine Tossed with Creamy Caesar Dressing,
Homemade Herb Croutons, Grated Parmesan Cheese &
Topped with Grilled Breast of Chicken

GREEK SALAD: \$27

Crisp Romaine Hearts, Cucumber, Kalamata Olives,
Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers,
Feta Cheese & Greek Vinaigrette. Choice of Steak,
Chicken or Shrimp

CHINESE CHICKEN SALAD: \$27

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: \$27

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

CHICKEN PAILLARD SALAD: \$27

Grilled or Breaded Chicken Breast Topped with Provence
Style Tomato & Arugula Salad Balsamic Vinaigrette

GRILLED FLANK STEAK GORGONZOLA: \$30

Baby Greens, Romaine Lettuce, Tomato Wedges, Gorgonzola
Cheese & Grilled Steak, White Balsamic Vinaigrette

POACHED SALMON SALAD: \$29

Cold Poached Salmon Fillet, Baby Greens with Cucumbers,
Roasted Beets, Pecans & Citrus Vinaigrette

SHRIMP & BALSAMIC ROASTED PEAR SALAD: \$29

Fresh Balsamic Roasted Pear Wedges, Baby Greens,
Gorgonzola Cheese, Roasted Peppers, Candied Pecans,
Tomatoes & Red Onions Topped w/ Grilled Marinated
Tiger Shrimp Champagne Vinaigrette

Plated Dessert

SELECT ONE:

Sugar Free Available Upon Request

Brownie Martini Sundae

Molten Lava Cake

Key Lime Pie with Raspberry Puree

New York Style Cheesecake

Apple Tart a la mode

Baked Fruit Tart

Bread

Fresh Artisan Dinner Rolls and Butter Rosettes

Beverages

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

(Minimum of 50 guests)

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Lunch Hot Entrées Selection

Appetizers

SELECT ONE:

BOCA LAGO HOUSE SALAD

Crisp Greens, Tomato Wedges, Sliced Cucumber &
Spun Carrot, Shaved Onion House Vinaigrette

TRADITIONAL CAESAR SALAD

Crisp Romaine, Herb Garlic Croutons & Parmesan Cheese,
Tossed with Traditional Caesar Dressing

Entrées

SELECT ONE:

Entrées Served with Chef's Choice of Starch & Vegetable Du Jour

FLORIDIAN CHICKEN: \$29

Coconut Crusted Chicken Tenders with
Florida Orange Preserve

CHICKEN FRANCAISE: \$29

Egg Battered Chicken Breast Served with
Lemon White Wine Butter Sauce

LEMON SOLE FRANCAISE: \$30

Lemon Sole Fillet, Dipped in Egg, Lightly Sautéed,
Finished with a Lemon-Caper-Parsley Sauce

SLICED LONDON BROIL: \$32

Caramelized Onions & Merlot Reduction

CEDAR PLANKED SCOTTISH SALMON: \$30

Honey Mustard Glaze

SEARED PORK MEDALLIONS: \$27

Gala Apple, Craisin & Apricot Chutney

MARYLAND CRAB CAKE: \$32

Sauce Americaine with Sweet Roasted Corn Relish

Plated Dessert

SELECT ONE:

Crème Brulee

Chocolate Lava Cake

Key Lime Tart with Fresh Whipped Cream

New York Style Cheesecake

Sugar Free New York Cheesecake

Brownie A La Mode

Apple Cobbler

Bread

Fresh Artisan Dinner Rolls & Butter Rosettes

Beverages

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

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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 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)

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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

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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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Lunch Packages

8665 Juego Way | Boca Raton, FL 33433 | 561.869.8834

BOCALAGO.COM