



# *Brunch*

## 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

# Brunch Buffet

## Deluxe Salad Bar

Baby Greens & Romaine Lettuce

Assorted Toppings

Tuna, Chicken & Egg Salad

Sliced Tomato & Onion Platter

Assorted Salad Dressings & Vinaigrettes

Chefs Specialty Salads

Fresh Artisan Rolls & Butter Rosettes

## Omelet Station

Omelets Made to Order with Regular Eggs, Egg Whites & Egg Beaters

### ASSORTED FILLINGS TO INCLUDE:

Sautéed Onions, Mushrooms, Bell Peppers, Broccoli Florets, Diced Tomatoes, Ham, Scallions, Bacon,  
Nova Low-Fat Mozzarella & Cheddar Cheeses

(One Chef Attendant \$75)

## Hot Silver Chafers

Cheese Blintzes with Blueberry & Strawberry Sauce

Crisp Bacon Strips & Sausage Links

Cinnamon Vanilla French Toast with Warm Maple Syrup

Breakfast Potato O'Brien

## Breads & Pastries

Assorted Bagels, Danish & Pastries, Regular & Low Fat Cream Cheese &  
Fresh Fruit Preserves

## Desserts

### ASSORTED DELECTABLE DESSERTS

## Beverages

Fresh Orange & Grapefruit Juices, Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, Iced Tea,  
Assorted Herbal Teas, Whole Milk, Skim Milk & Half & Half

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\$40 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)

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

# *Deli Lunch Buffet*

## *Deluxe Boca Lago Salad Bar*

Baby Greens & Romaine Lettuce

Assorted Toppings

Tuna, Chicken & Egg Salad

Chefs Specialty Salads

Sliced Tomato & Onion Platter

Assorted Salad Dressings & Vinaigrettes

Warm Artisan Rolls & Butter Rosettes x

## *From the Deli Carving Board Corner*

### **SELECT THREE:**

Roasted Turkey Breast

Kosher Salami

Corned Beef Pastrami

Beef Tongue

Spiral Smoked Ham

(One Chef Attendant \$75)

## *Accompaniments*

Assorted Sliced Bread

Kosher & Sour Pickles

Deli Mustard, Mayonnaise &  
Cranberry Sauce

## *Sweet Treats Table*

Seasonal Fruit Mirror

Assorted Pies, Cakes, Brownies & Cookies

Sugar-free Assortment

## *Beverages*

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

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\$32 per person  
(minimum of 50 guests)

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# Poolside Barbeque Buffet

## Salad Bar

Baby Greens & Romaine Lettuce  
Assorted Toppings

Potato Salad, Cole Slaw and  
Macaroni Salad  
Sliced Tomato & Onion Platter

Assorted Dressings & Vinaigrettes  
Artisan Rolls & Butter Rosettes

## From the Grill

Half Pound Black Angus Beef Burger

Quarter Pound Hebrew National  
All Beef Franks

Marinated Chicken Breast

## Accompaniments

Toasted Buns & Kaiser Rolls  
Kosher Dill Pickles & Sour Tomatoes

Housemade Potato Chips  
Ketchup, Deli Mustard, Relish, Sauerkraut & Mayonnaise

## Desserts

Assorted Cookies, Brownies & Fresh Fruit

## Beverages

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

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\$24 per person  
(minimum of 50 guests)

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## Bbq Buffet Enhancements

**CHEF'S FAMOUS CHICKEN WINGS:**  
**HOT, MILD OR BBQ**  
\$4 per person

**BABY BACK RIBS WITH CLASSIC BBQ SAUCE**  
\$6 per person

**CRISPY BUTTERMILK FRIED CHICKEN**  
\$5 per person

**BUTTER-BRAISED CORN ON THE COB**  
\$3 per person

**FAMOUS BOCA LAGO BAKED BEANS &  
BROWN SUGAR**  
\$3 per person

**BROILED SHRIMP BROCHETTES WITH  
HERB BUTTER**  
\$7 per person

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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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# *Baby Shower Packages*

8665 Juego Way | Boca Raton, FL 33433 | 561.869.8834

BOCALAGO.COM