



Baby Shower
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 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

Omelet Station with Attendant

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 Sour Cream & Strawberry Sauce

Smoked Crisp Bacon Strips & Sausage Links

Cinnamon Vanilla French Toast with Maple Syrup

Yukon Gold Breakfast Potatoes

Breads & Assorted Pastries

Assortment of Jumbo Sliced Bagels, Bialys, Lunch Rolls & Pastries, Regular & Fat Free 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

\$40 per person

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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Deli Lunch Buffet

Deluxe Boca Lago Salad Bar

Baby Greens & Romaine Lettuce

Assorted Salad Bar Toppings

Tuna, Chicken & Egg Salad

Two Chefs Specialty Salads

Tomato & Onion Platter

Assorted Salad Dressings & Vinaigrettes

Fresh Artisan Rolls & Butter Rosettes

From the Deli Carving Board Corner

SELECT TWO:

Oven Turkey Breast

Kosher Salami

Corned Beef Pastrami

Beef Tongue

(One Chef Attendant \$75)

Accompaniments

Assorted Fresh Sliced Bread

Lettuce, Tomato & Onion Platter

Kosher Sour Pickles & Sour Tomatoes

Deli Mustard & Mayonnaise

Sweet Treats Table

Seasonal Fresh Fruit Cup Display Assorted Pies, Cakes, Brownies & Sugar-free Assortment

Beverages

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

\$28 per person

(minimum of 50 guests)

Deli Buffet Enhancement

COLOSSAL SIX-FOOT SUBS

Choice of Italian, Turkey & Cheese, Ham & Cheese or Grilled Vegetable

\$9 per person

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Poolside Barbeque Buffet

Salad Bar

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

Potato Salad, Cole Slaw and
Antipasto Pasta Salad
Tomato & Onion Platter

Assorted Salad Dressings
& Vinaigrettes
Fresh Artisan Rolls & Butter Rosettes

From the Grill

Certified Black Angus Beef Burgers

Hebrew National All-beef Franks

Marinated Chicken Breasts

Accompaniments

Assorted Fresh Challah Kaisers & Hot Dog Buns
Kosher Sour Pickles & Sour Tomatoes

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

Desserts

Chocolate Chip Cookies & Brownies

Beverages

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

\$24 per person

Bbq Buffet Enhancements

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

**BABY BACK RIBS RUBBED WITH
CHIPOTLE 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

**FRESH HERB BROILED SWORDFISH KABOBS
WITH FRESH HERBS**
\$7 per person

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Lunch Buffet

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 THREE:

CHICKEN MARSALA
Sautéed Chicken Medallions with Mushroom Marsala Sauce
TURKEY MEDALLIONS
with Cranberry Chutney & House Made Gravy
FLORIDIAN CHICKEN
Coconut Crusted Chicken Medallions with Classic Florida
Orange Peel Sauce
MARYLAND STYLE CRAB CAKES
with Classic Beurre Blanc

SOLE FRANCAISE
Egg Battered Fillet of Sole with White Wine
Lemon Butter Sauce
SCOTTISH SALMON CAKES
Warm Shallot and Dill Cream
GRILLED SKIRT STEAK
Caramelized Onions & Merlot Reduction
MINI CHOP STEAK
Sautéed Mushrooms, Onions

Starch and Vegetables

SELECT TWO:

Duchess Potatoes
Vanilla Sweet Potato Puree
Pasta Primavera

Jasmine Rice Pilaf
Julienne Vegetable Trio
Chef's Seasonal Vegetable Medley

Dessert

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

Beverages

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

\$38 per person

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Lunch Cold Entrées Selection

Appetizers

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: \$21

Crisp Romaine Hearts, Cucumber, Kalamata Olives,
Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers,
Feta Cheese and Greek Vinaigrette

CHINESE CHICKEN SALAD: \$21

Mixed Greens, Chilled Diced Chicken Breast,
Mandarin Oranges, Snow Peas, Red Peppers,
Toasted Almonds & Asian Ginger Dressing, Topped with
Crispy Rice Noodles & Wonton Strips

VERY BERRY CHICKEN SALAD: \$22

Grilled Diced Chicken, Romaine Lettuce, Strawberries,
Blueberries & Lemon Poppy Seed Dressing, Garnished with
Sunflower Seeds & Crumbled Artisan Bleu Cheese

CHICKEN PAILLARD SALAD: \$22

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

GRILLED SKIRT STEAK GORGONZOLA: \$25

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

POACHED SALMON SALAD: \$24

Cold Poached & Flaked Salmon Atop Baby Greens with
Cucumbers, Roasted Beets, Pecans, Goat Cheese,
Bagel Chips and a Side of Citrus Vinaigrette

SHRIMP & BALSAMIC ROASTED PEAR SALAD: \$25

Fresh Balsamic Roasted Pear Wedges, Baby Greens,
Gorgonzola Cheese, Roasted Peppers, Candied Nuts,
Tomatoes & Red Onions, Champagne Vinaigrette &
Balsamic Reduction

Plated Dessert

SELECT ONE:

Tartufo Gelato

Chocolate Lava Cake

Key Lime Pie

New York Style Cheesecake

Sugar Free New York Cheesecake

Apple Blossom A La Mode

Bread

Fresh Artisan Dinner Rolls and Butter Rosettes

Beverages

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

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Lunch Hot Entrées Selection

Appetizers

SELECT ONE:

BOCA LAGO HOUSE SALAD
Organic Greens, Tomato Wedges, Sliced Cucumber &
Spun Carrot, Balsamic 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: \$26
Coconut Crusted Chicken Medallions with
Florida Orange Peel Sauce

CHICKEN FRANCAISE: \$27
Egg Battered Chicken Breast Served with Lemon White Wine
Butter Sauce

LEMON SOLE FRANCAISE: \$28
Lemon Sole Fillet, Dipped in Egg, Lightly Sautéed,
Finished with a Lemon-Caper-Parsley Sauce

POACHED SALMON FILLET: \$28
Served with Pernod Hollandaise Sauce

ROASTED CHATEAUBRIAND: \$32
Sliced Tenderloin of Beef with Red Wine Veal Reduction

SUGAR CANE SHRIMP SCAMPI BROCHETTES: \$28
Served with Classic Scampi Sauce

CEDAR PLANKED SCOTTISH SALMON: \$28
Honey & Grain Mustard Glaze

GRILLED PORK TENDERLOIN: \$26
Candied Red Cabbage & Veal Reduction

SLICED CHAR-GRILLED LONDON BROIL: \$26
with Caramelized Pearl Onions & Red Wine Sauce

Plated Dessert

SELECT ONE:

Tartufo Gelato
Chocolate Lava Cake
Key Lime Pie

New York Style Cheesecake
Sugar Free New York Cheesecake
Apple Blossom A La Mode

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

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

ICED CAVIAR: ~Market Price~

Homemade Buckwheat Blinis, Sour Cream, Minced Onion,
Egg Whites & Yolks

PETITE LOBSTER ROLL DISPLAY: \$11

Tarragon & Lemon Lobster Tail Salad Served in a Toasted
Buttery Boston Style Roll

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

PRICED PER PERSON

ROASTED TURKEY BREAST: \$5

Orange Cranberry Sauce & Pan Gravy

SLOW ROASTED PRIME RIB OF BEEF: \$10

Au Jus & Horseradish Crème

NEW YORK STRIP: \$8

Creamy Horseradish Sauce & Shallot Demi

STANDING STEAMSHIP OF BEEF: \$7

Jus Lie, Horseradish Crème

"HEBREW NATIONAL" CORNED BEEF & PASTRAMI: \$6

Trio of Mustards & Fresh Deli Rye

CEDAR PLANK SALMON: \$7

Laced With Honey & Grain Mustard

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

PRICED PER PERSON

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

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 Jack, Mozzarella, Swiss,
Fillings: Turkey Breast, Smoked Ham, Genoa Salami, Tomato

(One Chef Attendant \$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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BOCALAGO.COM