



Charity, Fundraisers, Corporate & Employee Recognition

GOLF TOURNAMENT/OUTINGS



Welcome to Boca Lago Golf & Country Club!

**Our Culinary Staff is proud to present you with an array of menu options for your function.
We encourage any special requests as we are experts at designing menu's for our clients
individual preferences.**

Jen Marden: Director of Private Events

DISPLAYS

Minimum of 25 Guests. Per Person Price

Mediterranean Display : \$14

Mediterranean Hummus & Olive Tapenade
Served with Carrot, Celery & Cucumbers, Bagel Chips

Vegetable & Cheese Crudite : \$11

Carrots, Celery, Bell Peppers, Broccoli, Cauliflower, Grape Tomatoes
Cubed Cheddar, Swiss & Pepper Jack Cheese
Ranch, Blue Cheese and Balsamic Dressings

Sushi Display: \$18

Assorted Sushi & Sashimi, Tempura & Chef's Contemporary Rolls, Soy Sauce, Wasabi & Pickled Ginger

Italian Antipasto Display: \$15

Basil Caprese Salad, Dry Sliced Italian Meats, Assorted Cheeses, Marinated Artichokes, Anchovies, Caponata
Gardiniera, & Marinated Olives

Chilled Seafood Display: \$18

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

Smoked Sausage BBQ: \$14

Grilled & Chilled BBQ Smoked Sausage
Grilled & Chilled Onions & Peppers
Assortment of Mustards, Relishes & Chutneys

Smoked Salmon with Capers: \$13

Chopped Egg, Onion, and Bagel Chips

All fees are subject to 7% sales tax and 22% service charge

ACTION STATIONS

Chef Attendant Required @ \$150
Minimum of 25 Guests. Per Person Price

Mac And All That Cheese: \$12

White Cheddar, and Cheddar Cheese Sauces,
Chicken, BBQ Beef Brisket, Shrimp,
Sweet Pea and Basil, Fresh Asparagus,
Wild Mushroom, Roasted Tomatoes

Pasta Station: \$11

Al Dente Penne, Bowtie & Linguini
Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast,
Italian Sausage & Assorted Vegetables

Stir Fry Station

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables, Chef's Asian Stir Fry Sauce
Add: Chicken \$7, Shrimp or Steak \$10

Potato Bar: \$8

Baked Russets & Sweet Potatoes, Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon Bits, Whipped Honey
Maple Butter

Petite Quesadilla Station: \$9

Flour Tortillas, Assorted Cheeses, Chicken, Sausage, Steak, Tomato, Peppers, Scallions, Onions, Mushrooms,
Roasted Chilies, Salsa, Pico de Gallo & Sour Cream

Grilled Cheese Station: \$8

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel, Cheese: American, Brie,
Cheddar, Pepper

CARVING STATIONS

Chef Attendant Required @ \$150
Minimum of 25 Guests. Price Per Person

Roasted Turkey Breast: \$10

Orange Cranberry Sauce & Pan Gravy

Cedar Plank Salmon: \$11

Laced With Honey & Grain Mustard

"Housemade" Corned Beef & Pastrami: \$10

Trio of Mustards & Fresh Deli Rye

Roasted Prime Rib \$14

Horseradish Cream Sauce and Au Jus

All fees are subject to 7% sales tax and 22% service charge

PACKAGE BAR SELECTIONS

House Brands

Vodka, Gin, Dewar's Scotch, Jim Beam, Montezuma Tequila, Ron Corina Rum,
Seagram's 7 Whiskey

Per Person

One Hour: \$24 | Two Hours: \$30 | Three Hours: \$36 | Four Hours: \$40

Five Hours: \$46

Call Brands

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum,
Jose Cuervo Silver Tequila, Jim Beam Bourbon, Dewar's Scotch, Jameson Whiskey

PER PERSON

One Hour: \$30 | Two Hours: \$36 | Three Hours: \$42 | Four Hours: \$46

Five Hours: \$54

Premium Brands

Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey, Johnny Walker Black Scotch,
Crown Roy-al,

Bulleit Bourbon, Hennessey, Patron Silver.

PER PERSON

One Hour: \$32 | Two Hours: \$40 | Three Hours: \$46 | Four Hours: \$52 Five Hours: \$60

All fees are subject to 7% sales tax and 22% service charge

CONSUMPTION PACKAGE BAR SELECTIONS

Based on a per drink basis reflecting the actual number of drinks consumed.

House Brands

Vodka, Gin, Dewar's Scotch, Jim Beam, Montezuma Tequila, Ron Corina Rum,
Seagram's 7 Whiskey

Call Brands

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Malibu Rum,
Jose Cuervo Silver Tequila, Jim Beam Bourbon, Dewar's Scotch, Jameson Whiskey

Premium Brands

Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire Gin,
Jack Daniel's Whiskey, Johnny Walker Black Scotch,
Crown Roy-al, Bulleit Bourbon, Hennessy, Patron Silver

House Wine \$11 per drink
House Brands \$12 per drink
Call Brands \$14 per drink
Premium Brands \$17 per drink

Domestic Beer \$9 per drink
Imported Beer \$10 per drink Sparkling/
Mineral Water \$4 per drink
Assorted Juices /Soda \$4 per drink

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported Beers. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

FROM THE PUNCH BOWL

ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 GLASSES PRICED PER GALLON Sparkling Fruit Punch
\$50

Champagne Mimosas \$130
Rum Runner, Planter's Punch \$150
Mai Tai, Margarita's or Mojitos \$160.00

All fees are subject to 7% sales tax and 22% service charge

EXTRA FEES AND SERVICES

Facility Fee \$250—\$1,200
Valet Attendants \$150 each (minimum of two) Bathroom
Attendants \$150 each (Male/Female) Portable Bars \$150
each
Attendants/Carvers \$150 each

CONCIERGE SERVICES

Place Cards \$1 each
Screen \$75
Projector \$150
Chivari Chairs \$6 (alternative colors)
Up Lighting \$ \$500 (15)
Specialty Linens and Overlays \$17.50 and up
Small Lanterns \$5 each
Large Lanterns \$10 each
Cylinders \$6 each
Candy Jars \$5 each
Balloons \$1.25 Latex, \$2.00 Mylar Extended Function Time
\$500 per hour Additional Staffing \$25 per hour

All fees are subject to 7% sales tax and 22% service charge