



Boulder Ridge Country Club ~ Afternoon Wedding Package ~

Includes:

- Two Hour Premium Open Bar: one hour before meal & one hour after
- Butler Service Hors d'oeuvres during cocktail reception
- Champagne toast or unlimited wine with your meal
- Three course meal consisting of soup or salad, entrée, & Custom Designed Wedding Cake
- Private Bride's Room and V.I.P. Room
- Head Table with Satin Swag on Platform Risers
- Fresh White Floral Centerpieces for each table
- Head Table Floral Arrangement
- White or Ivory Floor Length Table Linens with linen napkins
- Coat Check Room with attendant (seasonally)

General Information

Contact the Catering Department @ 847-854-3000 for additional information and minimum requirements.

Vegetarian meals and dietary restricted meals available on advance request.

Additional \$2 per guest for split menu.

Bar list available on request

Custom menus available

Add 18% service charge and tax to package prices

~ Wedding Reception Menu ~

Balsamic Chicken

A boneless breast of chicken brushed with an imported balsamic vinegar Reduction, served with a basil white wine sauce and topped with a tomato-caper relish
\$48

Chicken Piccata

Boneless breast of chicken lightly sautéed in white wine, dredged in flour and egg, and served with a lemon-caper pan sauce
\$48

Chicken Parmesan

Breast of chicken sautéed and baked in an herb cheese crust, topped with parmesan and mozzarella cheeses
\$50

Chicken Saltimbocca

Roasted boneless chicken breast stuffed with prosciutto, sage, and provolone cheese, served with a fire-roasted red pepper and tomato coulis
\$49

Chicken Breast Mediterranean

Boneless breast of chicken marinated with lemon and herbs and grilled, served with artichokes, roasted peppers and Kalamata olives
\$49

Bourbon Pepper Steak

Two 3 oz. beef tenderloin medallions, pan seared and served with a flambéed bourbon-peppercorn demi-glace
\$58

Roast Beef

Slow-roasted USDA prime top sirloin, thinly sliced and served with au jus and horseradish cream
\$54

New York Strip Steak

Eight (8) ounces of USDA Prime strip steak grilled to perfection and served with sautéed onions and mushrooms
\$60

Salmon with Crab and Asparagus

Broiled Atlantic salmon served with a ragout of lump crabmeat, asparagus, and roasted red peppers in white wine sauce
\$52

White fish

Sautéed whitefish topped with lemon caper butter
\$51

Southwest-Seared Tilapia

Dusted with spices and pan-seared, served with fire-roasted tomato sauce And topped with a corn and black bean salsa
\$50

Soup or Salad

Soup ~ Choose One

Cream of Mushroom
Cream of Broccoli Cheddar Cheese
Chicken Noodle
Creamy Tomato with Basil

French Onion
Baked French Onion ~ add \$2.
Beef Barley
Minestrone
Festival Italiano

Salads ~ Choose One

- Boulder Ridge Variety of garden greens, crumbled bleu cheese, tossed with vinaigrette dressing and topped with tomatoes and croutons
- Caesar Style Romaine lettuce and parmesan cheese, tossed with creamy Caesar dressing and topped with croutons
- Roma Salad Sliced beefsteak tomato, red onion, fresh mozzarella, corn and roasted red peppers on a bed of greens, topped with balsamic vinaigrette dressing
- Citrus Salad California medley of baby greens, topped with mandarin orange and grapefruit segments and walnuts, with Raspberry vinaigrette dressing
- Gorgonzola-Pecan Salad + \$2 Mixed greens topped with Asian pears, gorgonzola cheese, candied pecans, and dried cranberries drizzled with balsamic dressing
- Raspberry Salad + \$2 Baby greens with fresh raspberries, red onion, hearts of palm, toasted walnuts, and goat cheese, with raspberry vinaigrette dressing

Starches

Choose One

Double Baked Potato
Duchesse Potato
Roasted Herbed New Potatoes
Mixed Wild Rice

Baked Potato with Sour Cream
Potato Dauphinois
Linguine with Fresh Herbs

Vegetables

Choose One

Fresh Vegetables Julienne
Asparagus
Green Beans Almondine
Broccoli with Almond Butter

Bouquetière of Fresh Vegetables
Glazed Carrots
Tomato Florentine

~ Hors d'oeuvres ~

Butler Service Hors d'oeuvres during your Cocktail Reception
Choice of Four: Hot or Cold

Hot

Shrimp Spring Rolls

Crab Rangoon

Mini Beef Wellingtons

Southwest Chicken Rolls

Stuffed Mushroom caps with Italian Sausage

Chicken Quesadillas

Scallops Wrapped in Bacon

Stroganoff or Barbecue Meatballs

Hibachi Beef Skewers

Parmesan Artichoke Hearts

Mini Crab Cakes

Cold

Salmon with Dill Cream on Rye

Roast Beef with Horseradish Cream

Cherry Tomato stuffed with Goat Cheese
and Fresh Chives

Tomato Bruschetta

Additional

Fresh Shrimp Cocktail-
\$165.00 per 50 pcs

Crab Legs - \$165.00 per 50 pcs

Whole Smoked Salmon-\$225.00
Served with gravlax, hard boiled eggs
capers and onions

International Cheese Tray
An assortment of fine cheeses including Brie, Bleu
Cheese, Baby Swiss, Goat and Boursin with Red
Grapes, served with assorted crackers
\$2.75 per person

Deluxe Fresh Vegetables
with Shrimp Bisque Dip
Baby asparagus, broccoli, cauliflower, celery, carrots,
grape tomatoes and mushrooms
with a shrimp bisque sour cream dip
\$2.00 per person

Roasted Vegetable Platter
with Red Pepper Pesto Dip
Zucchini, summer squash, asparagus, red and yellow
bell peppers, portobello mushrooms and eggplant
\$2.25 per person

Baked Artichoke and Spinach Dip
Served with warm parmesan crusted pita triangles
\$2.00 per person

Sliced Fresh Fruit Tray
Honeydew, watermelon, pineapple, red and green
grapes, garnished with seasonal assorted berries and
served with poppyseed dressing
\$2.50 per person

Add Coffee Buffet

\$3 per person

Coffee buffet consisting of regular coffee, decaf and hot tea with toppings of shaved chocolate, whipped cream and sugared demitasse stirrers, accompanied by a platter of fresh baked cookies.

Add Additional Sweets Table

\$8 per person

In addition to your wedding cake and coffee buffet, add: assorted mixed nuts, chocolates, assorted miniature pastries, assorted tortes and cheesecakes, platter of assorted fresh fruit and international cheeses, freshly brewed cappuccino.

Add Additional Dessert

\$5 per person

Dessert can be served with your meal and the wedding cake sliced and placed on the coffee buffet after meal.

Fresh Fruit Sorbet ~ lemon or raspberry

Triple Mousse Tarte – dark chocolate, white chocolate and mocha mousse
Layered and served with raspberry coulis and chocolate sauce

Ice Cream Parfait ~ chocolate, raspberry or strawberry

Bread Pudding with Bourbon Sauce

Strawberries Romanoff

Bananas Foster

Flourless Chocolate Torte with Chantilly Cream and Raspberry Sauce

N.Y. Cheesecake with Chocolate or Raspberry Sauce and Chantilly Cream

Additional Room Set-up Options

Cocktail tables with white or ivory linen ~ \$40. each

Personalized menu for each place setting ~ .75 each

Screen rental for video montage ~ \$50

LCD projector ~\$400