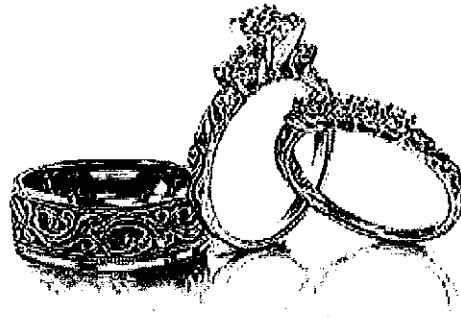




Wedding Package





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!

Stephanie Zelko
Catering Manager

Doug Kirrstetter
Executive Chef, C.E.C

Package Includes

*White Glove Service
Five Hour Open Bar
Tablesides Wine Service
Champagne Toast*

Choice of 2 Hors d' Oeuvres
(From Cold Display Section)

Choice of 4 Butler Passed Hors d' Oeuvres
(See Butler Passed Section)

Choice of Salad

Entree Selection
(Choice of 2 Pre-determined)

Wedding Cake or Petite Pastry Display

Coffee Service



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Revised: 08-16-2014

Hors d' Oeuvres

(Select Two)

Cold Display

Mediterranean Display

Baba Ghanoush, Hummus, Marinated Olives,
Tabouleh and Toasted Pita Chips

International Cheese Board

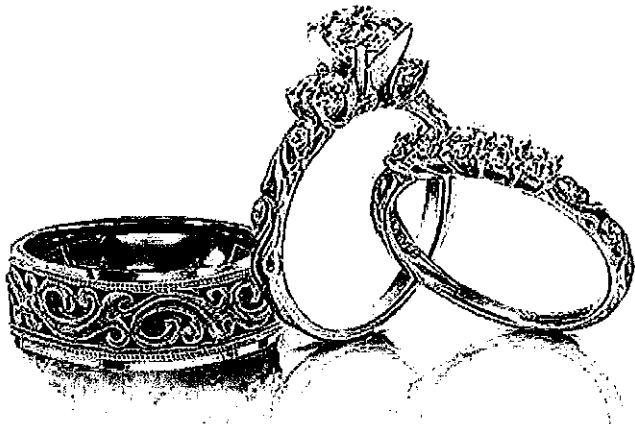
With Frozen Grapes and a Basket of Assorted Crackers

Grilled Vegetable Display

Zucchini, Squash, Eggplant, Carrots,
Sweet Potato, Roasted Red Peppers and
Marinated Mushrooms

Vegetable Crudite

Fresh Cut Garden Vegetables
Bleu Cheese and Ranch Dressings



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Hors d' Oeuvres

(Select Four)

Butler Passed

Franks in Pastry

Spanikopitas

Basil Marinated Tomato and Mozzarella Skewers

Mini Potato Pancakes with Caviar

Vegetable Spring Rolls

Lemongrass Chicken Potstickers

Lobster Cobbler

Mini "Kobe" Cheeseburgers

Thai Beef Sate

Assorted Mini Quiche

Italian Pesto Meatballs

Smoked Salmon Blinis

Beef Empanadas

Tomato Crisp with Roasted Egg Plant & Feta

Cannonball Crabcakes

Mini Deep Dish Pizzas

Macaroni and Cheese Bites



Salad Choice

(Select One)

Boca Lago Signature Salad

Crisp Romaine Lettuce, Grilled Raddichio, Cucumber
Grape Tomatoes, Spun Carrot, Shaved Red Onion
Classic Aged Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Lettuce, Herb Garlic Croutons, Reggiano Cheese
Classic Caesar Dressing

Bistro Style House Salad

Organic Baby Greens, French "Vert" Beans,
Hearts of Palm, Diced Cucumber and Grape Tomatoes
Passion Fruit Vinaigrette



Entree Selections

Chicken Suprême

Pan Roasted Airline Chicken Breast, Yukon Gold Mashed Potatoes,
Seasonal Vegetables
Marsala Mushroom Demi or Classic Piccata Sauce
\$89

Slow Roasted Prime Rib

Seven Hour Slow Roasted Rib Eye of Beef Served with
Baby Baked Potatoes, Seasonal Vegetables,
Au Jus and Horseradish Cream Sauce
\$99

"Chateaubriand" of New York Strip

Sliced Center Cut Roulade of Sirloin Served with
Yukon Gold Mashed Potatoes, Seasonal Vegetables
Merlot Wine Demi
\$101

Signature Filet Mignon "Au Poivre"

Grilled Filet Mignon, Reggiano Potato Lasagna,
Seasonal Vegetables
Brandy Peppercorn Sauce
\$105

Honey Mustard Glazed Cedar Plank Salmon

Brasied Fingerling Potatoes and Seasonal Vegetables
\$97



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Entree Selections

Classic Sole Francaise

Egg Battered Lemon Sole, Yukon Gold Mashed Potatoes,
Seasonal Vegetables
White Wine Lemon Butter Sauce
\$97

Crispy European Sea Bass

Crispy Seared Euro Sea Bass, Braised Fingerling Potatoes,
Seasonal Vegetables
Vanilla Bean Beurre Blanc
\$99

Cast Iron Caramelized Veal Chop Chasseur

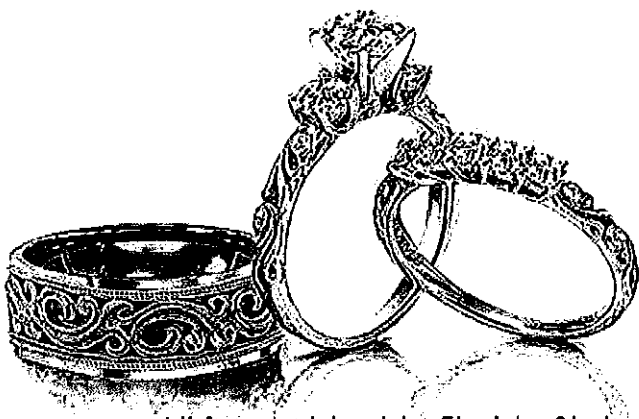
Ragging Potato Lasagna, Seasonal Vegetables
Wild Mushroom Tomato White Wine Demi
\$109

Dudgeon and Belgium Pretzel Crusted Rack of Lamb

Yukon Gold Mashed Potatoes, Seasonal Vegetables
Merlot Lamb Reduction
\$104

Surf & Turf

Petit Filet Mignon and Colossal Crab Stuffed Prawn,
Yukon Gold Mashed Potatoes and Seasonal Vegetables
\$114



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Dessert Selection

Boca Lago Custom Wedding Cake

or

Petite Pastry Display



Custom Package Upgrades

Ice Carving \$400

Italian Antipasto Display

Basil Olive Oil Marinated Caprese Salad
Platters of Sliced and Dry Italian Meats, Assorted Cheeses,
Marinated Artichokes, White Anchovies,
Caponata, Giadiniera, Marinated Olives and Bread Salad
\$10 per person

Chilled Seafood Display

Jumbo Shrimp with Chef's Cocktail Sauce, Mustard Sauce and Lemon
\$14 per person

Maine Lobster Tail Cocktail
Market Price

Alaskan King Crab
Market Price

Stone Crab Claws (seasonal availability) with Chef's Mustard Sauce
Market Price



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Custom Package Upgrades

Caviar Station

Caviar on Ice

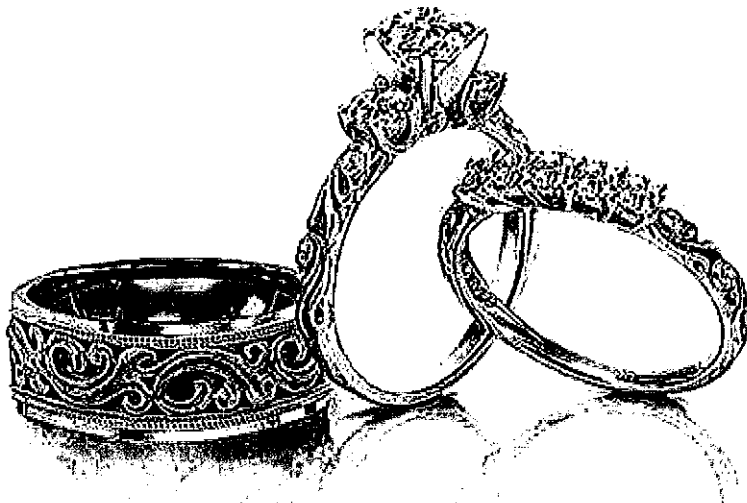
Buckwheat Blinis Made Fresh by Attendant
Sour Cream, Minced Onion, Egg Whites and Yolks
(Attendant required)
\$13 per person

Oysters and "Caviar Bar"

Assorted Pacific, Gulf & Atlantic Oysters
Assortment of Fruit Flavored "Caviar"
Tabasco, Sea Salt, Fresh Horseradish, Cocktail Sauce,
Mignonette Sauce and Fresh Lemon
\$18 per person

Petite Lobster Roll Display

Tarragon and Lemon Lobster Tail Salad
Served in a Mini Boston Style Roll
\$12 per person



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Carving Stations

Roasted Turkey

Fresh Cranberry Grande Marnier Sauce and Pan Gravy
\$6 per person

New York Strip

Creamy Horseradish Sauce and Veal Reduction
\$11 per person

Cedar Plank Salmon

Honey Mustard or Garlic Dill Butter
\$10 per person

Rack of Lamb

Herb Dijon and Brioche Roasted Rack of Lamb
\$15 per person



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Stations

Sushi Display

Tuna, Salmon and Cream Cheese, California, Tempura
and Chef's Contemporary Rolls

Soy, Wasabi, Pickled Ginger and Steamed Edamame

\$15 per person

Jumbo Lump Crab "Martini" Display

Jumbo Lump Crab, Citrus Peel,

Truffled Mustard Sauce in a Mini Martini Glass

\$8 per person

Desserts

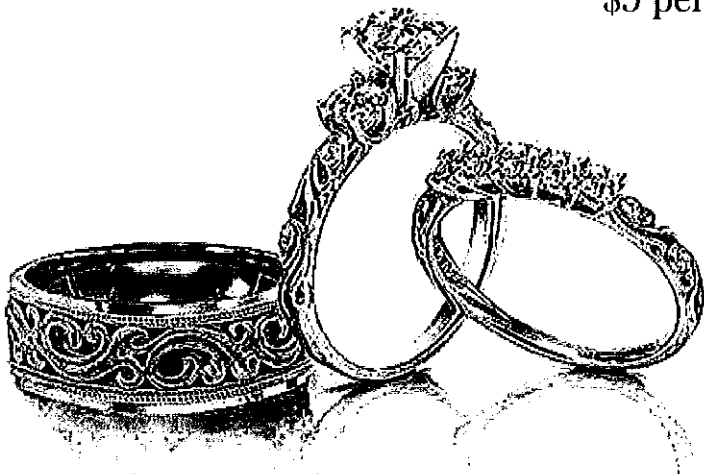
Chocolate Fondue Fountain

With all the Fine Dipping Fixings

\$8 per person

Chocolate Dipped Strawberry Display

\$5 per person



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Additional Course Options

Plated First Course or Dessert

Our Executive Chef will customize your menu to your liking!

Intermezzo Martini

(Flavored Sorbet)

Red Raspberry Chardonnay, Port Wine, Cherry Merlot,
Peach Zinfandel or Royal White Riesling

\$5 per person



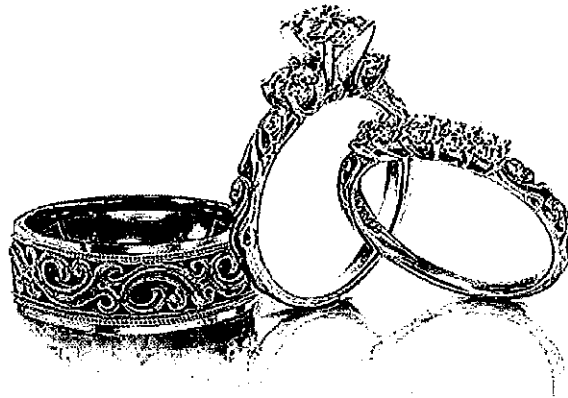
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Private Function Amenity Fees

Valet	\$125 per valet
Ceremony	\$400 - \$600
Function	\$500 - \$1000
Chef Carver/ Attendant	\$75.00
Uplighting	\$500
(Includes 20 uplights)	
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 per and above
Portable Bar	\$100.00
Extended Function Time	\$400 - \$600 per hour

Concierge Services

Printing 8.5 x 11	\$.25 per page
Invitations	\$3.75 each
(Includes 2 stamped envelopes and RSVP card)	
Place cards	\$.75 each
Posters	\$25.00
Screen	\$50.00
Projector	\$75.00
Balloons	\$1.00 each latex / \$1.25 mylar
Beverage Station	\$100.00
Beverage Cart	\$75.00
Additional Staffing	\$25.00 per person/ per hour



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