





















# Boulder Ridge Country Club

## ~ Evening Wedding Package & Shower Menu ~

Wedding Package Prices Conveniently Include ALL of the following:

-  Four Hour Ultra-Premium Open Bar (typically closed 1 ½ hrs during dinner)
-  Wedding Party Table has Bar Service through Dinner
-  Champagne Toast for All
-  Unlimited Red & White Wine with Dinner
-  Butler Service Hors d'oeuvres during Cocktail Hour
-  Four Course Meal: Soup or Appetizer, & Salad, Entrée, Dessert
-  Custom Wedding Cake served with Vanilla or Chocolate Ice Cream
-  Complimentary Entrée Tasting for 2
-  White Floor Length Table Linens and Napkins (custom linen available)
-  International Coffee Buffet in addition to Coffee Service with Dinner
-  Private Bride's Room and Groom's Room
-  Skirted Head Table on Riser With a Satin Swag OR customized table
-  Lantern Centerpiece for Dining Tables
-  Votive Candles on Accent tables
-  Large Parquet Dance Floor (up to 30 x 30)
-  Highboy Cocktail Tables
-  Coat Check Room (seasonally)
-  Valet Parking (Friday and Saturday nights)

### General Information

Wedding reception package is 6 hours. Small parties are 5 ½ hours.

10% Discount on wedding packages for full ballroom on Friday & Sunday evenings.  
(holiday weekends excluded)

Vegetarian, vegan, gluten-free and other dietary restricted meals available on advance request.

Additional \$2. per person charge for split menu.

Bar list available on request.

Outside catering is not permitted.

Consult the Catering Department for information on various minimum requirements.

Lunch & dinner menus available for showers and rehearsal dinners.

Add 20% service charge and tax to all prices.

## ~ Wedding Package Selections ~

### Beef & Pork Entrees

#### **New York Strip Steak**

A 12 oz. cut grilled and finished with bourbon-green peppercorn sauce  
with crispy onion string garnish.

\$101

#### **Roast Beef Tenderloin**

Slow-roasted, carved  
and served with a cognac demi-glace

\$101

#### **Steak Diane**

Three seared 3 oz. beef tenderloin medallions flambéed with brandy  
and finished with mushroom-Dijon demi-glace

\$101

#### **Filet Mignon**

Eight ounces of the finest beef tenderloin available, broiled to perfection  
and served with mushroom cap and Cabernet or Béarnaise sauce

\$107

Prepared with Six oz. filet

\$101

Prepared Horseradish Crusted – add \$2

#### **Roasted Pork Chop**

Twelve (12) once Pork loin chop, roasted and served  
with sliced apples and a Brandy Demi- Glaze

\$87

#### **Pork Cutlets Milanese**

Tender breaded pork cutlets pan-roasted with artichoke hearts and  
sun-dried tomatoes in a mushroom-Marsala demi-glace

\$85

## Chicken Entrees

### **Herb-Roasted Chicken**

Airline breast rubbed with herbs and pan-roasted,  
finished with sherried mushroom cream sauce.

\$88

### **Chicken Breast Vesuvio**

Airline chicken breast roasted with garlic, bell peppers and spring peas  
with lemon-herb sauce.

\$88

### **Grecian Roast Chicken**

Airline chicken breast roasted with garlic, lemon, white wine and herbs,  
drizzled with natural pan sauce.

\$88

### **Chicken Piccata**

Boneless breast of chicken lightly sauteed in white wine, with lemon and capers

\$86

### **Chicken Cordon Bleu**

Breaded boneless chicken breast stuffed with shaved smoked ham and Swiss cheese,  
finished with creamy supreme sauce.

\$86

### **Chicken Breast Mediterranean**

Boneless breast of chicken marinated with Grecian spices, pan seared  
and served with artichokes, roasted peppers and Kalamata olives

\$86

## Seafood Entrees

### **Blackened Lake Trout**

Fresh Lake Trout dusted with blackening spices, pan-seared and  
served over sautéed spinach with basil-white wine sauce.

\$90

### **Mahi Mahi**

Seared and brushed with basil pesto and topped with Mediterranean relish of sun-dried tomatoes,  
artichoke hearts and Kalamata olives in balsamic vinaigrette

\$91

### **Parmesan –Crusted Salmon**

Atlantic salmon roasted with a parmesan-reggiano crust  
and finished with herbed roasted red pepper buerre blanc  
\$90

### **Pecan-Crusted Tilapia**

Pan-seared and served with creole meuniere sauce  
\$85

### **Whitefish**

Broiled Lake Superior Whitefish  
Served with lemon-chive beurre blanc  
\$87

### **Combination Entrees**

#### **Medallions of Beef Tenderloin & Parmesan Crusted Salmon**

Medallions of beef tenderloin and Atlantic salmon roasted with parmesan – reggiano crust  
and finished with roasted red pepper buerre blanc  
\$105

#### **Medallions of Beef Tenderloin & Shrimp DeJonghe**

Medallions of beef tenderloin served alongside jumbo shrimp  
baked in sherried garlic butter and bread crumbs  
\$107

#### **Medallions of Beef Tenderloin & Breast of Chicken**

Medallions of beef tenderloin and a lightly floured  
and sautéed breast of chicken with traditional hunter sauce  
\$97

#### **Medallions of Beef Tenderloin & Grecian Breast of Chicken**

Medallions of beef tenderloin and a skin-on breast of chicken with lemon-herb pan sauce  
\$99

#### **Beef & Chicken Brochettes**

Tender pieces of beef and chicken roasted on a skewer with onions and bell peppers,  
served with béarnaise sauce  
\$97

Or substitute the chicken with shrimp –addit \$8

## Vegetarian Entrees – choose ONE

### **Penne Pasta**

Tossed with caramelized red onions, asparagus, sun-dried tomatoes and portobella mushrooms in a light pesto pan sauce, topped with fresh grated parmesan cheese.

\$82

### **Grilled Vegetable Ravioli**

Ravioli stuffed with a blend of grilled vegetables and parmesan-reggiano cheese tossed in either herbed marinara sauce or pesto-cream sauce

\$84

### **Vegetable Stir-Fry (vegan)**

Assorted vegetables including carrots, broccoli, red bell peppers, shiitake mushrooms, bean sprouts, bok choy,

and peapods stir-fried with garlic, ginger, and teriyaki sauce, served with white rice

\$82

### **Cheese Tortellini**

With caramelized onions and sautéed peppers in vodka-tomato cream sauce with herbed goat cheese dollop

\$84

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## Children's Wedding Package – choose ONE

(age 10 and under)

Choice of chicken tenders (with French fries), cheese pizza, buttered noodles, or macaroni & cheese

-Children's package includes a fruit kabob, soft drinks, wedding cake and ice cream.

\$14

-add soup or appetizer and salad for \$6

## ~ Accompaniments ~

Entrée price includes soup and salad  
OR appetizer and salad.  
add \$3.00 for all 3 courses.

### Appetizer

**Antipasto Plate** - (served family style) Capicola, salami, pepperoni, provolone cantaloupe, artichokes, olives and roasted peppers.

**Fresh Fruit** - Assorted sliced melons, pineapple and seasonal berries

**Shrimp Cocktail** ~ served with lemon and homemade cocktail sauce ~ addit. \$9

**Crab Cake** ~ Maryland jumbo lump crab cake with southern slaw and red pepper aioli ~ add \$6

### Soup

Cream of Mushroom  
Cream of Broccoli Cheddar Cheese  
Chicken Tortellini  
Creamy Tomato with Basil  
Minestrone

Roasted Red Pepper - Tomato  
Chicken-Tortilla  
Festival Italiano  
Roasted Butternut Squash

### Salads

Boulder Ridge	Variety of garden greens, crumbled bleu cheese, tossed with vinaigrette dressing and topped with tomatoes and crouton
Caesar Style	Romaine lettuce, parmesan cheese tossed with creamy Caesar dressing and topped with croutons
Roma Salad	Sliced tomato, red onion, fresh mozzarella, olives, roasted corn and red peppers on a bed of greens topped with balsamic vinaigrette dressing
Citrus Salad	Mixed baby greens topped with mandarin orange and grapefruit segments, and walnuts with Raspberry vinaigrette dressing
Wedge Salad	Wedge of crisp iceberg lettuce topped with crumbled bacon, blue cheese and tomato, topped with creamy blue cheese dressing
Tossed Salad	Variety of garden greens with sliced cucumber, grape tomatoes, shredded carrots and black olives with goosenecks of ranch and vinaigrette dressings on each table

### Sorbet Intermezzo

Can be added to your event for \$2.50 per person

## Upgraded Salad Options

Additional \$2.50 per person

Roasted Beet Salad	Salt-roasted beets with toasted pistachios and goat cheese, mixed greens and sherry vinaigrette
Strawberry-Balsamic Salad	Mixed greens with sliced strawberries, toasted walnuts, red onion and fresh mozzarella with aged balsamic vinaigrette
Gorgonzola-Pecan Salad	Mixed greens topped with Asian pears, gorgonzola cheese, candied pecans, and dried cranberries drizzled with balsamic dressing
Raspberry Salad	Baby greens with fresh raspberries, red onion, hearts of palm, toasted walnuts, and goat cheese, with raspberry vinaigrette dressing
Mediterranean Salad	Mixed greens with artichoke hearts, roasted bell-peppers, red onion, olives and feta cheese with lemon-herb vinaigrette

## Starches

Double Baked Potato  
Roasted Herbed New Potatoes  
Mixed Wild Rice  
Whipped Sweet Potatoes

Baked Potato with Sour Cream  
Linguine with Fresh Herbs  
Roasted Garlic Whipped Red-Skinned Potatoes  
Potato Dauphinois – Add \$1

## Vegetables

Fresh Vegetables Julienne  
Green Beans Almondine  
Broccoli with Almond Butter  
Glazed Carrots

Tomato Florentine  
Asparagus – add \$1  
Grilled Vegetable Melange – add \$1

## ~ Hors d'oeuvres ~

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

### Hot Selections

Shrimp Wontons  
Crab Rangoon  
Pad Thai Spring Rolls  
Raspberry & Brie Encroute  
Southwest Chicken Rolls  
Wild Mushrooms in Phyllo Purse  
Chicken Quesadillas  
Stroganoff or Barbeque Meatballs  
Hibachi Beef Skewers  
Parmesan Artichoke Hearts  
Coconut Chicken  
Bacon Wrapped Dates

### Cold Selections

Salmon with Dill Cream on Rye  
Roast Beef with Horseradish Cream  
Tomato Bruschetta  
Cherry Tomato stuffed with Goat Cheese  
Smoke Turkey with Cranberry Relish Canapé

### Additional \$1

Coconut Shrimp  
Scallops Wrapped in Bacon  
Mini Crab Cakes

### Additional

Fresh Shrimp Cocktail  
\$175 per 50 pcs

Crab Legs  
\$250 per 50 pcs

### Smoked Seafood Platter ~ \$275.

A whole smoked salmon, smoked trout, and smoked whitefish with chopped hard boiled eggs, red onion, capers, and cocktail rye bread

### Deluxe Cheese Tray

A plentiful variety of domestic and imported fine cheeses, served with grapes and assorted crackers  
\$3. 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  
\$2.50 per person

### Maki Rolls

Assortment of California rolls, spicy tuna rolls, and cucumber-avocado rolls with soy sauce, wasabi, and pickled ginger  
\$210. per 60 pc.

### Roasted Vegetable Platter with Red Pepper Pesto Dip

Zucchini, summer squash, asparagus, red and yellow bell peppers, portobello mushrooms and eggplant  
\$2.75 per person

### Baked Artichoke and Spinach Dip

Served with warm parmesan crusted pita triangles  
\$2.50 per person

### Sliced Fresh Fruit Tray

Honeydew, watermelon, pineapple, red and green grapes, garnished with seasonal assorted berries and served with poppy seed dressing  
\$3 per person



## Wedding Cake & Ice Cream

INCLUDED in package price is your custom designed wedding cake served with vanilla or chocolate ice cream.

Additional \$3 per person to Add a chocolate dipped strawberry on each cake plate

## International Coffee Buffet ~included in wedding package price.

Elegantly presented coffee buffet consisting of regular coffee, decaf and hot tea with toppings of shaved chocolate, whipped cream and sugared demitasse stirrers.

## Add Additional Sweets Table

\$8 per person

As an addition to your coffee buffet:

Elegantly presented sweets table complete with tiny white lights and elevations.

Chocolates, assorted miniature pastries, tortes, cheesecakes, & a platter of assorted fresh fruit.

## Assorted Pastries & Bars

Lemon bars, cookies & cream bars, pecan pie bars, caramel-apple bars, chocolate chunk cookies, and petit fours

\$24 per dozen

## Add Additional Dessert

\$6 per person

Choose a dessert to be served with your dinner and the wedding cake will be sliced and placed on the coffee buffet after dinner.

## Late Night Snacks

Choose ONE

We suggest you order for approx. 2/3 of your guest count depending on serve time.

### **Pizza \$5 per person (most popular choice)**

Assorted toppings: cheese, sausage, pepperoni, green peppers, mushrooms, onion.

### **Nacho Bar ~ \$3 per person**

Homemade tortilla chips, cheese sauce, salsa, sour cream, guacamole, green onions, diced tomatoes, and jalapeno peppers. Add \$2 per person to include seasoned beef or chicken

### **Sliders - \$4 per person**

Mini cheeseburgers or BBQ pulled pork on slider rolls with French fries and condiments

### **Buffalo Wings - \$3 per person**

Breaded wings fried and tossed in traditional buffalo wing sauce or

BBQ sauce with ranch and blue cheese sauces

### **Soft Pretzels and Dipping Cheese - \$2 each**



## *Boulder Ridge County Club*

### *~ Shower Menu ~*

*Lunch entrees include choice of soup or salad with assorted rolls,  
Vegetable, starch, dessert, coffee, tea, iced tea and lemonade.*

*Buffet & brunch menus, bar service information and menu descriptions  
available on the website at [www.boulderridge.com](http://www.boulderridge.com)*

- Balsamic Chicken \$18*
- Chicken Picatta \$18*
- Chicken Parmesan \$19*
- Grecian Roast Chicken \$22*
- Chicken Breast Mediterranean \$20*
- Chicken Oscar \$24*
- Herb-Roasted Chicken Breast \$22*
- Pork Melanese \$22*
- Grilled Pork Chop \$24*
- Steak Diane \$30*
- Roast Beef \$28*
- New York Strip Steak \$30*
- Parmesan Crusted Salmon \$24*
- Whitefish \$20*
- Pecan-Crusted Tilapia \$20*

*Vegetarian, Vegan, and other dietary restricted meals available.*

*Fruit Punch, Champagne Punch,  
or Bar Service is also available.*

*10% entrée discount if we are also hosting your wedding.*