



BAR & BAT MITZVAH MENUS

Woodfield Boca Raton



ADDITIONAL CONSIDERATIONS

It is with great pleasure that we at Woodfield Boca Raton present the following pages of banquet selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following banquet guidelines will help you plan a successful event.

Gate List & Gate Expeditors

An alphabetized list of attendees and vendors must be submitted to the Catering Department via email and in the Excel format provided by the Club no less than five (5) business days prior to the date of the event, or a \$50.00 administrative fee will be applied to the final bill.

All non-members are required to present a photo ID at the gate.

A Gate Expeditor is required for events with more than 75 attendees. The Gate Expeditor fee is \$175. A second Gate Expeditor is required for events with more than 200 attendees.

Guaranteed Number of Attendees

Final attendee counts are required five (5) business days before the date of the event. This will be the minimum number of people charged. If the number of attendees exceeds the meal guarantee provided, the Member or host will be billed for the actual number of attendees over and above the guaranteed number. This must be paid at the close of the event.

Decorations

White napkins and white, floor-length linens are provided for your catered function. Specialty linens can be rented up to 30-days in advance through the Club. Rentals not provided by the Club will be itemized on the contract and billed as an extra. Additional labor fees will apply for the moving of any existing Club furniture. Displays or decorations shall not be put up on the premises or at entrances without the consent of the Club. Please discuss the details with your catering representative.

Chair & Plate Charger Rentals

All chairs and plate charger rentals must go through the Club. See your catering representative for more information.

Music & Entertainment

Your catering representative will be pleased to recommend a variety of musical or entertainment groups. Entertainment groups, photographers, video personnel and all other subcontractors **may not consume alcohol under any circumstance regardless of the wishes of the host Member**. Entertainment groups, photographers, video personnel and all other subcontractors must provide the Club with a Certificate of Insurance naming "Woodfield Boca Raton" as additionally insured with a minimum insured amount of \$1 million. The Certificate of Insurance must be provided to the Club 30-days prior to the date of the event.



Advertising & Media

Members and non-members may not advertise their event, or use the Club's logo in Social Media, Newspapers, Radio, Magazines or Television without the written consent of the Club. Any media coverage must be approved in advance by the General Manager. Media requests must be made at least 10-days before the date of the event. Woodfield Boca Raton is a No-Drone Zone. No drones are allowed to be flown on property.

Food & Beverage Service

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Woodfield Boca Raton is responsible for the administration of these regulations. It is Club policy; that liquor cannot be brought onto the Club premises from outside sources. Persons under the age of 21 are prohibited from consuming alcoholic beverages. No one will be served without proper ID. Anyone under the age of 21 who consumes alcohol will be asked to leave the Club premises. Management will exercise its responsibility to stop serving alcoholic beverages to any person who appears intoxicated, and all precautionary steps will be taken to ensure the person does not drive. The Club will follow all Florida rules and regulations regarding alcohol service without exception. Additionally, the Club does not allow any food to be brought onto the Club premises, whether purchased or catered from outside sources – the client is not authorized to take food from their event off the premises. The food provided is for the time allotted; therefore, it is against policy to take to go containers for leftovers.

Server Fee

Unless otherwise stated, one Server will be staffed per 24 guests for your event. Additional Servers can be provided for an additional \$150 per server.

Service Charge

A 20% Service Charge is added to all food and beverage charges, plus Florida State Sales Tax of 7%. Service Charge is calculated pre-tax. Both Service Charge and Sales Tax are based on the subtotal.

Room Rental, Set-Up & Ceremony Fees

Your catering representatives will quote you the applicable charges for venue spaces and ceremony fees. Room rental and set up fees will range from \$750-\$2,500 depending on the location of your event. Ceremony fees start at \$1,000.

Contract

In order to secure your date, the contract must be signed and received within the specified time frame along with the non-refundable deposit. Otherwise, the space and date will be released. Member or non-member private parties may not be booked if they conflict with any Club entertainment or special evenings. Please contact your catering representative with any questions.



Valet Parking

Valet Parking is required for all private, catered events. The fee is \$2.50 per person.

Restroom Attendants

Restroom Attendants are required for Weddings, Bar and Bat Mitzvahs and Children's Birthday Parties at a fee of \$125 per Restroom Attendant.

Chef Attendants

Chef Attendants are required for prepared-to-order action stations that require cooking. A fee of \$125 per Chef Attendant will be charged. (1 Chef Attendant per 100 guests)
For off premises events, Chef fees are \$200 per Chef Attendant.

Bartenders

Bartender fees are \$125 per Bartender. The Club requires 1 bartender per 75 guests. Additional Bartenders can be requested at a fee of \$125 per Bartender.

Bridal Suite Attendant

A Bridal Suite Attendant is required for Weddings where the bride gets ready on Club property prior to the start of a ceremony. Bridal Suite Attendant fees are \$125 per Bridal Suite Attendant.

Cake Cutting Fee

A Cake Cutting Fee of \$3.50 per person will be charged. For Weddings, and Bar and Bat Mitzvahs, the Club is contracted with Earth & Sugar, and Two Fat Cookies. When using either of these vendors, the Cake Cutting Fee will be waived.

Rentals

Vendor Tables: \$35 per table

Riser (6x8): \$125 per riser

Podium: \$50 per podium

Cordless Microphone: \$50 per cordless microphone

Dancefloor: Please ask your catering representative for information

Bose Sound System for Ceremonies: \$150

Audio Visual* (Screen, Projector, Laptop & Microphone): \$250

**Can only be used for events under 75 people. IT support is not provided by the Club.*

Security

Security Officers are required and contracted by the Club for Bar and Bat Mitzvahs, and Children's Birthday Parties. One Security officer is required for every 40 children. The fee for each Security Officer is \$50 per hour at a 4-hour minimum.



Lifeguards

Lifeguards are required and contracted by the Club for events located at the Pool Complex. One Lifeguard is required for every 20 people. The fee for each Lifeguard is \$50 per hour at a four-hour (4-hour) minimum.

General Rules & Safety

All parties, Member and non-member, must abide by all existing Club rules.

Exit doors or paths may not be blocked for any purpose.

No item shall be attached to walls, wallpaper, trim or ceiling by using tape, staples, nails, pins, thumbtacks, zip wire, etc.

Improper wiring and using equipment that overloads outlets is prohibited.

The host of the event will be responsible for their attendees' behavior and for the payment to repair all damaged property, as determined by Club Management.

The Club may recommend outside contractors that other parties have used, such as florists, photographers, bands, etc., but bears no responsibility for their services.

The Club reserves the right to disapprove any outside contractor and their contracts to perform services for Member or non-member events.

Attendees are not permitted to enter the Men's and Ladies' Locker Rooms at any time.

Woodfield Off-Premises Catering

All off-premises events require a minimum of 15 attendees and a minimum of \$1,000 in food purchases.

All off-premises events require a minimum set-up fee of \$650, which includes tables, chairs, linens, chaffers, glassware and flatware.

Please see your catering representative if you choose to rent equipment from an outside company.

Please note that larger events are subject to an additional set-up fee. See your catering representative for more details.

Server and Bartender fees are \$25 per hour to include: 1 hour of load-up time, 2 hours of set-up prior to the event, the duration of the event, and 2 hours following the event for breakdown and load-out. Chef fees are \$200 per Chef.

Please note that larger events are subject to additional Server fees. See your catering representative for more details.

Please note that staffing fees during holidays are \$50 per hour.

During the winter buffet weeks, staffing is \$75 per hour. On Christmas Day, staffing is \$125 per hour.

Bar supplies are \$35 per 25 attendees, which includes ice, fruit and mixers.



SHABBAT DINNER SELECTIONS

Menus are based on a minimum of 50 guests unless otherwise noted.

Includes Assorted Soft Drinks, Iced Tea, Regular & Decaffeinated Coffee and Selection of Herbal Teas.

BBQ

Baby Field Greens

Sun Dried Cranberries, Brandy Glazed Walnuts

Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Seasonal Grilled Vegetables

Quinoa Salad

Coleslaw

Grilled Street Corn on the Cob

Charred Green Beans & Tomato

Baked Macaroni & Cheese

BBQ Roasted Chicken

Hamburgers, Cheeseburgers, Jumbo Hot Dogs

Bread & Condiment Display

Hamburger Buns, Hot Dog Buns, Shredded Lettuce

Tomatoes, Onions, Pickles, Sauerkraut

Ketchup, Mustard, Mayo, Relish

Cedar Plank Salmon

Citrus Mustard Glaze

Desserts

Chopped Fruit, Club Baked Cookies, Brownies

Chocolate Mousse Cake, Oreo Cheesecake

Key Lime Tart

\$48.00 PER PERSON

ITALIAN

Warm Garlic & Cheese Ciabatta, Assorted Rolls

Baby Gem Caesar

Shaved Parmigiano-Reggiano, Croutons

Caesar Dressing

Arugula & Shaved Fennel

Endive, Radicchio, Baby Tomatoes

Shaved Parmesan, Lemon Vinaigrette

Pasta Station (Select Two)

Rigatoni & Bolognese Ragù

Three Cheese Tortellini alla Vodka

Garganelli & Pesto Cream

Penne & Garden Vegetables Marinara

Chicken Marsala

Wild Mushroom Marsala Sauce

Snapper Francaise

White Wine Lemon Caper Sauce

Gorgonzola Crusted Skirt Steak

Cabernet Wine Jus

Charred Eggplant Parmesan

San Marzano Tomato Sauce, Herb Ricotta

Sautéed Broccoli Rabe

Desserts

Chopped Fruit, Club Baked Cookies, Brownies

Chocolate Mousse Cake, Oreo Cheesecake

Key Lime Tart

\$64.00 PER PERSON

\$125.00 CHEF FEE



WOODFIELD DINNER

Baby Field Greens
Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Gorgonzola Crusted Skirt Steak
Charred Onions, Cabernet Wine Jus

Cedar Plank Salmon
Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Primavera

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts
Chopped Fruit, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart

\$58.00 PER PERSON

WOODFIELD GRANDE

Toasted Baguette & a Variety of Dinner Rolls

Baby Field Greens
Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Caesar Salad
Shaved Parmesan Reggiano, Croutons
Caesar Dressing

Carving Station
Slow Roasted Prime Rib
Roasted Turkey Breast, Turkey Gravy
Cabernet Wine Jus, Creamy Horseradish Sauce

Cedar Plank Salmon
Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Entrée (Choose One)
Rigatoni & Bolognese Ragù
Garganelli & Pesto Cream
Penne & Garden Vegetables Marinara

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts
Chopped Fruit, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart

\$70.00 PER PERSON

\$125.00 CHEF FEE

RECEPTION

HOT HORS D'OEUVRES

Spanakopita
Feta, Leeks, Spinach

Crispy Vegetable Spring Rolls
Sweet Apricot Dipping Sauce

Truffle Parmesan Fries
Cracked Pepper Parmesan Aioli

Chickpea Falafel
Lemon Tahini Sauce

Arancini
Crispy Risotto, Arrabbiata Sauce

Phyllo Wrapped Asparagus
Fresh Lemon Ricotta

Mahogany Glazed Chicken Satay
Peanut Dipping Sauce

Chicken Burger Sliders
Cheddar Cheese, Spicy Chipotle Mayo

Chicken Quesadillas

Steamed Chicken Dumplings
Thai Dipping Sauce

Tempura Shrimp Skewer
Spicy Ponzu Sauce

Salmon Sate
Miso Glaze, Toasted Sesame Seeds

Crab Cakes
Remoulade Sauce

Bottle Rocket Shrimp
Spicy Thai Mayo

Pan Seared Beef Satay
Thai Peanut Sauce

Kobe Beef Sliders
Truffle Fontina, Aioli, Mini Brioche

Franks in a Blanket
Deli Mustard

Umami Mushroom & Four Cheese Panini
Shiitake Mushrooms, Crispy Prosciutto, Truffle Oil

Corned Beef Rubeen Pretzel Bread Panini

Steak Tater Tots
Tarragon Aioli

Grilled Lamb Chops
Rosemary Demi

Banh Mi Chicken Taco
Pepper jack Cheese, Cilantro
Pickled Carrot & Daikon Salad

Steak Taco
Pico de Gallo, Chimichurri Crème, Cheddar

PRICING

With Dinner

ONE HOUR \$30.00 PER PERSON
TWO HOURS \$40.00 PER PERSON

50 People - Select 4
151-249 People - Select 8

Reception Only

ONE HOUR \$50.00 PER PERSON
TWO HOURS \$60.00 PER PERSON

100-150 People - Select 6
250+ People - Select 10

COLD HORS D'OEUVRES

- Tomato Caprese Lollipops
Aged Balsamic, Extra Virgin Olive Oil
- Strawberry & Boursin
Roasted Macadamia Nut
- Sun Dried Date
Goat Cheese, Marcona Almond
- Shrimp Cocktail
- Truffle Parmesan Asparagus
Wrapped in Prosciutto
- Bacon Wrapped Date
Gorgonzola
- Spicy Tuna Lettuce Wrap
Crispy Shallots, Scallion, Sesame
Furikake, Spicy Mayo
- Lobster BLT
Old Bay Aioli, Crispy Bacon, Grape Tomato
Croutons, Lettuce Cup
- Baja Charred Avocado Taco
Pickled Tomato, Onions, Fresno & Cabbage Slaw
Cilantro, Chipotle Queso, Crema
- Spicy Tuna Tartar Wonton Taco
Wasabi Mayo, Scallions
- Avocado Toast
Smoked Salmon, Shaved Shallot & Capers
Dill, Tomato, Ikura, Scallion
- OR
- Caprese Salad, Basil, Villa Monodori
- OR
- Caviar Trio
Chopped Egg, Caper, Red Onion, Parsley
Maldon Salt, Crema

CARVING STATIONS

- Roasted Turkey Breast
Cranberry Relish, Turkey Gravy
\$12.00 PER PERSON
- Corned Beef OR Pastrami
Whole Grain, Dijon & Deli Mustard
Sauerkraut
\$13.00 PER PERSON
- Cedar Planked Salmon
Citrus Mustard Glaze
\$14.00 PER PERSON
- Slow Roasted Prime Rib
Horseradish Cream, Natural Jus
\$17.00 PER PERSON
- Boneless Leg of Lamb
Dijon Rosemary Crust
Cabernet Wine Jus
\$20.00 PER PERSON
- Roasted Tenderloin of Beef
Horseradish Cream, Cabernet Wine Jus
\$22.00 PER PERSON
- Roasted Rack of Lamb
Dijon Herb Crust, Rosemary Jus
\$26.00 PER PERSON
- Salt Crusted Whole Black Grouper
(Seasonal)
Maple Vanilla Beurre Blanc
MARKET PRICE
\$125.00 CHEF FEE

DISPLAYS

Vegetable Crudités

Broccoli, Cauliflower, Carrots, Celery, Red Peppers
Grape Tomatoes, Cucumbers,
Honey Dijon & Blue Cheese Dip

\$6.00 PER PERSON

Imported & Domestic Cheeses

Smoked Gouda, Garlic Herb Boursin
Aged Cheddar, Provolone, Danish Bleu,
Fresh Grapes, Strawberries
Assorted Crackers & Crackle Bread

\$8.00 PER PERSON

Falafel Bar

House Made Chickpea Falafel, Warm Grilled Pita
Tahini Sauce, Tomatoes, Spicy Pickles

\$8.00 PER PERSON

Mediterranean Display

Roasted Garlic Hummus
Creamy Eggplant Dip, Tatziki Sauce
Quinoa Tabbouleh, Greek Feta
Assorted Roasted Vegetables
(Crimini Mushrooms, Harissa Cauliflower & Baby
Peppers) Imported Olives
Cocktail Pita & Crackle Bread

\$15.00 PER PERSON

Tuscan Antipasto

Prosciutto, Bresaola & Soppresata
Parmigiano-Reggiano, Grilled Asparagus
Marinated Artichokes & Tomatoes
Truffle Parmesan Cauliflower
Pesto Baby Mozzarella
Imported Olives, Organic Olive Oil, Aged Balsamic
Sliced Ciabatta, Garlic Crostini

\$18.00 PER PERSON

Sushi Boat

Variety of Rolled Sushi, Nigiri Sushi, Soy Sauce
Wasabi, Pickled Ginger

\$24.00 PER PERSON

Baked French Brie

(One Wheel Serves Approximately 35)
Toasted Almonds, Honey, Crispy Garlic Bruschetta
Spanish Baguette

\$125.00 PER WHEEL

Raw Bar (Select Three)

Jumbo Shrimp, Oysters, Middleneck Clams
Mediterranean Mussels (Seasonal)
Cocktail Sauce, Mignonette, Horseradish, Lemons

\$34.00 PER PERSON

Jumbo Lump Crab Meat

\$15.00 PER PERSON ADDITIONAL

Jumbo Shrimp (U-15)

Cocktail Sauce, Horseradish, Lemons

\$18.00 PER PERSON

Florida Stone Crabs (Seasonal)

Mustard, Cocktail Sauce

MARKET PRICE

Chilled Maine Lobster

Mustard, Cocktail Sauce

MARKET PRICE

Caviar

American Sturgeon, Keta Salmon
Gold & Wasabi Tobiko, Red Onions
Sour Cream, Capers, Chopped Egg
Pumpnickel & Brioche Toast Points

MARKET PRICE

ACTION STATIONS

\$125.00 CHEF FEE

Asian Dumplings (Select Two)
Chicken, Shrimp, Pork OR Vegetable
Scallion & Sesame Dipping Sauce

\$12.00 PER PERSON

Steamed Lotus Buns (Select One)
Roasted Duck
Scallions, Hoisin, Duck Crackling
Asian BBQ Chicken
Charred Pineapple, Jalapeno
Charred Shiitake
Umami Mushroom Soy Glaze, Pickled Cucumber
Spicy Glazed Pork Belly
Pickled Onion, Kimchi Slaw

\$14.00 PER PERSON

Italian Pasta (Select Two)
Penne Marinara
Rigatoni Bolognese
Cheese Tortellini alla Vodka
Corn & Fusilli Pesto (GF)
Garganelli & Wild Mushroom Madeira
Parmesan, Crushed Red Pepper
Sliced Italian Baguette

\$15.00 PER PERSON

Poke Station
Tuna & Salmon Poke, White & Brown Rice
Toppings to Include: Cucumber, Cilantro
Jalapeno, Scallion, Avocado Charred Pineapple,
Shelled Edamame Shallot Crisps, Wakame Salad
Dressings to Include:
Ponzu, Sweet Chili, Wasabi Mayo, Spicy Mayo

\$24.00 PER PERSON

Boneless Beef Short Ribs
Mashed Sweet Potatoes, Crispy Shallots

\$16.00 PER PERSON

Crab Cakes
Grilled Corn & Vegetable Succotash, Remoulade
Grain Mustard Beurre Blanc

\$18.00 PER PERSON

Grilled Lamb Chop Skillet
Creamy Truffle Yukon Potatoes OR
Mashed Sweet Potatoes, Mushroom Madeira Jus

\$18.00 PER PERSON

Gnocchi & Wild Mushrooms
Julienne Prosciutto, Baby Peas, Truffle Cream Sauce

\$12.00 PER PERSON

Wok Stir Fry (Select Two) (50 Person Minimum)
Vegetable Lo Mein, Kung Pao Chicken
Thai Beef & Basil OR Crispy Ponzu Shrimp
Steamed Jasmine Rice, Scallions, Chopped Peanuts
Chili Sauce

\$12.00 PER PERSON

Taco Station
Grilled Shrimp Taco
Salsa Verde Cabbage Slaw, Tomato Fresca
Avocado Crema

Chicken Banh Mi Taco
Creamy Thai Chili Sauce, Jalapeño
Cilantro Pickled Carrot & Daikon Salad

\$16.00 PER PERSON

PLATED DINNER SELECTIONS

Your Selection of One Protein

Includes Soup or Salad, Entrée and Dessert

Regular & Decaffeinated Coffee and Selection of Herbal Teas

SALADS (Select One)

Baby Field Greens

Sun Dried Cranberries, Grape Tomatoes

Brandy Glazed Walnuts, Gorgonzola

Aged Balsamic Vinaigrette

Arugula & Shaved Fennel

Endive, Radicchio

Baby Tomatoes, Shaved Parmesan

Lemon Vinaigrette

Baby Gem Caesar

Shaved Parmigiano-Reggiano, Croutons

Caesar Dressing

Thai Kale Caesar

Shredded Kale, Parmesan Cabbage

Carrots, Crushed Peanuts

Caesar Peanut Dressing

Mediterranean

Chopped Spinach & Romaine

Feta, Capers, Kalamata Olives

Tomatoes, Cucumbers

Lemon Vinaigrette

SOUPS (Select One)

Chilled Gazpacho Soup

Chilled Truffle Potato Leek Soup

Crispy Leeks

Butternut Squash Bisque

Pumpnickel Croutons

Truffle Cauliflower & Asparagus

Crispy Shallots

Tomato Bisque

Parmesan Crackling, Sourdough Croutons, Basil

ENHANCEMENTS

Burrata or Buffalo Mozzarella
&

Heirloom Tomato

Baby Arugula

Extra Virgin Olive Oil

Aged Balsamic

\$8.00 PER PERSON

Mini Soup & Salad Duets

Potato Leek

Butternut Squash Bisque en Croute

Lobster Bisque

Tomato Bisque en Croute

Chilled Gazpacho

Chilled White Asparagus Vichyssoise

\$4.00 PER PERSON

PROTEIN SELECTIONS

CHICKEN

Chicken Marsala
Wild Mushroom Marsala Sauce

Chicken Francaise
White Wine Lemon Caper Sauce

Roasted Sliced Chicken Breast
Honey Soy Glaze, Citrus Lemongrass Jus

Pan Roasted Frenched Chicken Breast
Butternut Squash Puree
Truffle Honey Herb Jus

\$44.00 PER PERSON

SALMON

Citrus Mustard Glazed Salmon
Micro Greens, Stone Ground Mustard Sauce

Cashew Crusted Salmon
Cucumber & Orange Relish
Citrus Lemongrass Beurre Blanc

Mediterranean Salmon
Tomato, Kalamata & Herb Vierge, Lemon
Salsa Verde

Baked Salmon en Croute
Spinach, Leek, Fennel, Pernod
Lemon Herb Beurre Blanc

\$49.00 PER PERSON

BEEF & VEAL

Braised Beef Short Rib
Port Glazed Shallots, Natural Jus

\$55.00 PER PERSON

Grilled Skirt Steak
Charred Onions, Wild Mushrooms
Red Wine Jus

\$58.00 PER PERSON

Gorgonzola Crusted Skirt Steak
Cabernet Wine Jus

\$58.00 PER PERSON

Flat Iron Steak
Roasted Tomato, Chimichurri

\$58.00 PER PERSON

Grilled Filet Mignon
Cabernet Wine Jus

\$68.00 PER PERSON

Roasted Beef Tenderloin
Truffle Mushroom Jus

\$68.00 PER PERSON

Grilled Center Cut Veal Chop
Sautéed Forest Mushrooms
Truffle Madeira Cream Sauce

\$85.00 PER PERSON



WOODFIELD
BOCA RATON

SEAFOOD

Macadamia Crusted Yellowtail Snapper
Micro Greens, Maple Vanilla Beurre Blanc

\$58.00 PER PERSON

Lemon Sole Francaise
White Wine Lemon Caper Sauce

\$62.00 PER PERSON

Melted Leek Crusted Bronzini
Micro Greens, Roasted Red Pepper Coulis

\$62.00 PER PERSON

Herb Grilled Bronzini
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Jumbo Lump Crab Cake
Grilled Corn & Vegetable Succotash
Grain Mustard Beurre Blanc

\$65.00 PER PERSON

Citrus Soy Glazed Chilean Sea Bass
Grilled Scallion, Ginger Teriyaki Sauce

\$65.00 PER PERSON

Crab Crusted Yellowtail Snapper
Grilled Corn & Vegetable Succotash
Grain Mustard Beurre Blanc

\$70.00 PER PERSON

Miso Glazed Black Cod
Daikon Sprouts, Wasabi Soy Beurre Blanc

\$75.00 PER PERSON

Herb Roasted Maine Lobster
MARKET PRICE

DUETS

Citrus Mustard Glazed Salmon
Faro & Black Barley, Herb Tomato Nage
&

Roasted Sliced Chicken Breast
Sweet Potato Puree, Baby Vegetables
Honey Soy Glaze, Citrus Lemongrass Jus

\$49.00 PER PERSON

Braised Beef Short Rib
Port Glazed Shallots, Natural Jus
&
Pan Roasted Frenched Chicken Breast
Butternut Squash Puree, Seasonal Vegetables
Truffle Honey Herb Jus

\$55.00 PER PERSON

Grilled Flat Iron Steak
Roasted Tomato, Chimichurri
&
Herb Grilled Bronzini
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Grilled Filet Mignon
Sautéed Spinach, Herb Roasted Fingerling Potatoes
Truffle Mushroom Jus
&

Citrus Soy Glazed Chilean Sea Bass
Tuxedo Fried Rice
Kimchi Vegetables & Shiitake Mushrooms
Grilled Scallion, Ginger Teriyaki Sauce

\$68.00 PER PERSON

Roasted Beef Tenderloin
Sautéed Spinach, Truffle Yukon Potato Puree
Cabernet Wine Jus
&

Broiled Maryland Crab Cake
Baby Vegetable Ragout
Stone Ground Mustard Sauce

\$80.00 PER PERSON



GRAINS & MORE

Toasted Israeli Couscous
Harissa, Almond, Golden Raisins

Yukon Potato Puree (Select One)

Truffle
Wasabi
Roasted Garlic

Sweet Potato Puree

Tuxedo Fried Rice

Herb Roasted Fingerling Potatoes

VEGETABLES

Baby Vegetables
Asparagus, French Beans, Carrots,
Sunburst Squash, Grape Tomatoes

Stir Fried Vegetables

Bok Choy, Baby Carrots, Sugar Snap Peas
Shiitake Mushrooms, Charred Scallions

French Beans Almondine
Shallots, Lemon

Charred Jumbo Asparagus

Butternut Squash & Brussels Sprouts
Pancetta, Onions, Aged Balsamic

DESSERTS (Select One)

Key Lime Tart, Seasonal Berries

Chocolate Chip Cookie & Oreo Brownie Sundae
Vanilla Ice Cream, Chocolate Sauce

Vanilla Cheesecake, Seasonal Berries

Dulce de Leche Mousse Cake

Chocolate Chip Cookie Skillet
Vanilla Ice Cream

Chocolate Mousse Cake, Seasonal Berries

Warm Chocolate Velvet
Vanilla Ice Cream

Semisweet Chocolate Mousse Bar
Chocolate Chunk Sorbet
Almond Cocoa Nibble Streusel

Chocolate Peanut Butter Bar
Salted Caramel Ice Cream, Candied Peanuts

Warm Apple Crumble Tart
Vanilla Ice Cream, Caramel Sauce

NON-ALCOHOLIC BEVERAGES

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

\$15.00 PER PERSON UNLIMITED

OR

\$3.00 EACH

BAR PACKAGES

DELUXE

Vodka

New Amsterdam, Citron

Gin

Beefeater

Rum

Bacardi Superior, Captain Morgan

Tequila

Sauza Blue

Whiskey & Bourbon

Seagram's VO, Jim Beam

Scotch

J & B

Liqueurs & Mixers

Triple Sec, Apple Sour, Dry & Sweet Vermouth

Baileys, Kahlua

Woodfield Wine Selection

Sparkling, Pinot Grigio, Chardonnay

Cabernet Sauvignon

Beer

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

OPEN BAR

\$24.00 PER PERSON - ONE HOUR

\$30.00 PER PERSON - TWO-THREE HOURS

\$36.00 PER PERSON - FOUR-FIVE HOURS

ON CONSUMPTION

\$5.00 PER BEER

\$10.00 PER MIXED DRINK

\$12.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

PREMIUM

Vodka

New Amsterdam, Ketel One, Ketel One Citron

Tito's

Gin

Bombay Sapphire

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver

Whiskey & Bourbon

Seagram's VO, Jack Daniel's, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label

Liqueurs & Mixers

Triple Sec, Apple Sour, Aparol, Sweet Vermouth,

Baileys, Kahlua

Woodfield Wine Selection (Pick 3)

Sparkling, Pinot Grigio, Sauvignon Blanc

Chardonnay, Pinot Noir, Cabernet Sauvignon

Beer (Pick 3)

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

OPEN BAR

\$32.00 PER PERSON - ONE HOUR

\$37.00 PER PERSON - TWO-THREE HOURS

\$42.00 PER PERSON - FOUR-FIVE HOURS

ON CONSUMPTION

\$5.00 PER BEER

\$12.00 PER MIXED DRINK

\$14.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

MEMBER SELECT

Vodka

Chopin, Grey Goose, Grey Goose Orange
Ketel One, Ketel One Citron, New Amsterdam
Tito's

Gin

Bombay Sapphire, Tanqueray, Hendrick's

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver, Casamigo Silver

Whiskey & Bourbon

Jack Daniel's, Crown Royal, Bulleit, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label
Glenlivet 12, Macallan 12

Liqueurs & Mixers

Triple Sec, Apple Sour, Peach Schnapps
Dry & Sweet Vermouth, Baileys, Kahlua
Aparol, Disaronno Amaretto, Grand Marnier
Courvoisier VS

Woodfield Wine Selection (Pick 4)

Sparkling, Pinot Grigio, Sauvignon Blanc
Chardonnay, Rose, Pinot Noir
Cabernet Sauvignon, Merlot

Beer (Pick 4)

Amstel Light, Corona, Heineken, Miller Lite
Michelob Ultra, Blue Moon, Stella Artois
Jai Alai IPA, Becks (Non-Alcoholic)

OPEN BAR

\$40.00 PER PERSON - ONE HOUR

\$44.00 PER PERSON - TWO-THREE HOURS

\$48.00 PER PERSON - FOUR-FIVE HOURS

ON CONSUMPTION

\$6.00 PER BEER

\$14.00 PER MIXED DRINK

\$16.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE

ENHANCEMENTS

Tableside Wine Service
With Dinner
\$6.00 PER PERSON

Champagne Toast
\$5.00 PER PERSON

Signature Drink
\$5.00 PER PERSON

TEEN BAR & BAT MITZVAH SELECTIONS

DISPLAYED HORS D'OEUVRES SELECTIONS (Select Three)

Focaccia Cheese Pizza Bites

Chicken Quesadilla

Nachos & Cheese Sauce

Mozzarella Sticks

Marinara Sauce

California Roll

Krab, Avocado, Cucumber

Franks in a Blanket

Deli Mustard

Vegetable Spring Rolls

Baked Potato Skins

Melted Cheddar Cheese

DINNER BUFFET (Select Three)

Golden Chicken Fingers & French Fries

Dipping Sauces

Penne Pasta

Marinara Sauce

Pre-Wrapped Cheeseburger OR Chicken Burger Sliders

French Fries, Served in Fry Boats

Deli Mustard, Ketchup

Caesar Salad

Crisp Romaine Lettuce, Creamy Caesar Dressing

Shaved Parmesan Cheese, Crispy Croutons

Stir Fry

Wok Seared Chicken, Beef OR Shrimp

Asian Vegetables, Lo Mein

Fried Rice & Steamed White Rice

Asian Dim Sum (Choose Two)

Chicken, Shrimp, Pork OR Vegetable

\$55.00 PER PERSON

DESSERT

Ice Cream Sundae Station

Vanilla & Chocolate Haagen-Dazs Ice Cream

Sprinkles, Oreo Crumbs, Heath Crumbs, M&M's, Whipped Cream, Cherries

Double Fudges Brownies

Club Baked Cookies

TEEN BAR & BAT MITZVAH DESSERT ENHANCEMENTS

S'MORES STATION

Select 2

The Classic: Graham Cracker, Milk Chocolate
Vanilla Marshmallow

The Nutty Buddy: Graham Cracker, Peanut Butter
Cups, Vanilla Marshmallow

The S'Moreo: Chocolate Graham Cracker,
Cookies & Cream Chocolate, Vanilla Marshmallow

The Grasshopper: Graham Cracker, Andes
Chocolate, Chocolate Mint Marshmallow

The Chocolate Covered Strawberry: Chocolate
Graham Cracker, Nutella, Strawberries, Vanilla
Marshmallow

\$16.00 PER PERSON

\$125.00 CHEF ATTENDANT

DONUT STATION

Glazed & Chocolate Donuts

Dusts

Pretzels, Chocolate Chip Cookies, Brownies
Sprinkles, Mini Marshmallow, M&M's

Drizzles

Vanilla Bean, Chocolate, Nutella, Caramel

\$16.00 PER PERSON



VENDOR LIST

ENTERTAINMENT

Euphoria Band
954-401-3589
www.euphoriaband.com

Koppertop Entertainment
877-386-5275
www.karlkoppertop.com

Mike Sipe Entertainment
954-782-9118
www.themikesipe.com

Private Stock Band
954-922-5448
www.privatestockband.com

Pure Energy
561-782-6989
www.pureenergy.net

Rock With U Entertainment
Elvis Barnett 954-547-6411
Elvis@rockwithu.com
www.rockwithu.com

VIP Party Productions
954-921-8861
info@vippartyproductions.com

Will Bridges Entertainment
954-816-5476
www.willbridges.com

Zazz Events
954-753-7500
www.zazzevents.com

Motiv8 Events
954-753-7500

EVENT PLANNERS

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561-994-8833
partyperfectevents@yahoo.com

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Linzi Etzion
561-706-5111
www.linzievents.com

Carolyn's Creations
954-632-4377
www.carolynscreationz.com

PlanIt Right
561-251-9489
hello@planitrt.com

EVENT & FLORAL DECOR

Daniel Events
561-393-1432
www.danielevents.com

Dalsimer Atlas
954-418-0608
www.dalsimer.com

Party Perfect
561-994-8833
www.partyperfectboca.com

Xquisite Events
561-988-9798
www.xquisiteeventsfl.com



VENDOR LIST

PHOTOGRAPHY & VIDEOGRAPHY

Artistry Wedding Films
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alan@artistryweddingfilms.com

Muñoz Photography
954-564-7150
www.munozphotography.com

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www.timelinepro.com

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salutations@bellsouth.net

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954-421-9779
www.sincerelyyoursdiane.com

TRANSPORTATION

Academy Bus
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academybus.com

Dignitary Transportation
561-422-8880
dignitaryservices.com

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954-424-0076
www.overtthetopinc.com

SPECIALTY CAKES

Two Fat Cookies
561-265-5350
www.twofatcookies.com

Earth & Sugar
561-225-1260
www.earthandsugar.com

HOTELS

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