



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 or Ivory 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 Decorated With a Satin Swag on Riser
- ♥♥ Lantern Centerpiece for Dining Tables
- ♥♥ Votive Candles on Place Card Tbl, Guest Book Tbl, Cake Tbl and Head Tbl
- ♥♥ 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.

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 Menu ~

Beef & Pork Entrees

New York Strip Steak

A 12 oz. cut grilled and finished with bourbon-green peppercorn sauce
with crispy onion string garnish.
\$97

Roast Beef Tenderloin

Slow-roasted, carved
and served with a cognac demi-glace
\$100

Steak Diane

Three seared 3 oz. beef tenderloin medallions flambéed with brandy
and finished with mushroom-Dijon demi-glace
\$100

Roast Prime Rib

A carved 12 oz. portion of slow-roasted USDA Prime beef ribeye,
Served with au jus and a side of horseradish cream
\$95

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

Breaded Pork Chop

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.

\$87

Chicken Breast Vesuvio

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

\$87

Grecian Roast Chicken

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

\$87

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

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 beurre blanc
\$103

Medallions of Beef Tenderloin & Shrimp DeJonghe

Medallions of beef tenderloin served alongside jumbo shrimp
baked in sherryed garlic butter and bread crumbs
\$105

Medallions of Beef Tenderloin & Breast of Chicken

Medallions of beef tenderloin and a lightly floured
and sautéed breast of chicken with traditional hunter sauce
\$95

Medallions of Beef Tenderloin & Grecian Breast of Chicken

Medallions of beef tenderloin and a skin-on breast of chicken with lemon-herb pan sauce
\$96

Beef & Chicken Brochettes

Tender pieces of beef and chicken roasted on a skewer with onions and bell peppers,
served with béarnaise sauce
\$95

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 pea pods 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 appetizer or soup AND salad
add \$3.00 for all 3

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

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 per person

Upgraded Salad Options

Additional \$2 per person

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 Dauphinoise – 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
Cranberry & Brie Phyllo Rolls
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 ~ included with wedding package

Your custom wedding cake and ice cream flavor will be selected with your menu.
Our beautiful cakes come in a variety of flavors and designs.

Add a chocolate dipped strawberry on each cake plate - \$3 ea.

International Coffee Buffet ~included with wedding package

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.

Add Sweet Trays ~ on buffet table or at each dining table

\$24 per dozen-Assorted pastries and bars

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

(other suggestions welcomed)

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

~ Wedding Shower Menu ~

Lunch entrees include choice of soup or salad with fresh rolls, vegetable, starch, dessert, coffee, tea, iced tea and lemonade. Buffet options, bar service information and menu descriptions are on website. Boulder Ridge wedding reception couples are offered a 10% menu discount for choosing us to also host their shower or rehearsal dinner.

Balsamic Chicken \$18

Chicken Picatta \$18

Chicken Parmesan \$19

Grecian Roast Chicken \$20

Chicken Breast Mediterranean \$20

Chicken Oscar \$22

Herb-Roasted Chicken Breast \$20

Pork Melanese \$22

Grilled Pork Chop \$24

Steak Diane \$30

Roast Beef \$28

New York Strip Steak \$30

Salmon with Crab & Asparagus \$25

Whitefish \$20

Pecan-Crusted Tilapia \$20

Vegetarian Penne Pasta \$16, Ravioli or Cheese Tortellini \$17

Vegan Stir-Fry \$17

Tax and 20% service charge will be added to all prices.



Boulder Ridge Country Club

~ Afternoon Wedding Package ~

Three Hours Reception Includes:

-  2 Hour Premium Open Bar: 1 hour before meal & 1 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 for Dessert
-  Private Bride's Room and Groom's Room
-  Head Table with Satin Swag on Risers
-  Lantern Candle Centerpiece for each Dining Table
-  White or Ivory Floor Length Table Linens with Linen Napkins
-  Highboy Cocktail Tables
-  Parquet Dance Floor

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 Brunch wedding packages available

Add 20% service charge and tax to package prices

Fee to extend reception time varies

Balsamic Chicken	\$48
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	
Chicken Piccata	\$48
Boneless breast of chicken lightly sautéed in white wine, dredged in flour and egg, and served with a lemon-caper pan sauce	
Chicken Parmesan	\$49
Breast of chicken sautéed and baked in an herb cheese crust, topped with parmesan and mozzarella cheeses	
Grecian Roast Chicken	\$50
Airline chicken breast roasted with garlic, lemon, white wine and herbs, drizzled with natural pan sauce.	
Chicken Breast Mediterranean	\$50
Boneless breast of chicken marinated with lemon and herbs and grilled, served with artichokes, roasted peppers and Kalamata olives	
Chicken Oscar	\$52
Boneless breast of chicken dusted in flour, then sautéed and topped With jumbo lump crabmeat, asparagus tips, and traditional hollandaise sauce.	
Herb-Roasted Chicken Breast	\$50
Airline breast rubbed with herbs and pan-roasted, finished with sherried mushroom cream sauce.	
Pork Milanese	\$52
Breaded pork cutlets pan-roasted with artichoke hearts and oven-roasted tomatoes in a mushroom-Marsala demi-glace.	
Grilled Pork Chop	\$54
A 10oz. chop grilled and topped with apple slices in demi-glace flambéed with brandy	
Steak Diane	\$60
Two seared 3 oz. beef tenderloin medallions flambéed with brandy and finished with mushroom- dijon demi-glace	
Roast Beef	\$58
Slow- roasted USDA prime top sirloin, thinly sliced and served with au jus and horseradish cream	
New York Strip Steak	\$60
Eight (8) ounces of USDA Prime strip steak grilled to perfection and served with green peppercorn demi-glace with crispy onion string garnish	
Salmon with Crab and Asparagus	\$55
Broiled Atlantic salmon served with a ragout of lump crabmeat, asparagus, and roasted red peppers in white wine sauce	

White fish	Broiled Lake Superior Whitefish served with Lemon Chive Beurre Blanc	\$50
Pecan Crusted Tilapia	Pan-seared and served with creole meuniere sauce	\$50
Vegetarian Penne Pasta	Penne pasta with grilled vegetables, a light pesto pan sauce, topped with fresh grated parmesan cheese.	\$46
Vegetable Stir-Fry	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.	\$47
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	\$47
Children's Entree	(age 10 and under) Choose one: Chicken tenders (with French fries), cheese pizza, buttered noodles, or macaroni & cheese -Children's package includes a fruit kabob, soft drinks, and dessert. -add soup or salad for \$3	\$14

Soup or Salad
Soup ~ Choose One

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

French Onion
Baked French Onion ~ add \$2.
Roasted Red Pepper-Tomato
Minestrone
Festival Italiano

Salad ~ 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, parmesan cheese tossed with creamy Caesar dressing and topped with croutons
Roma Salad	Sliced tomato, red onion, fresh mozzarella, olives, 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
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

Upgraded Salad Options

Additional \$2 per person

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

Choose One

Double Baked Potato
Roasted Herbed New Potatoes
Mixed Wild Rice

Baked Potato with Sour Cream
Potato Dauphinois
Linguine with Fresh Herbs
Garlic Whipped Red-skinned Potatoes

Vegetables

Choose One

Fresh Vegetables Julienne
Green Beans Almondine
Broccoli with Almond Butter
Glazed Carrots
Tomato Florentine
Asparagus – add \$1
Grilled Vegetables Melange – add \$1

Wedding Cake ~ included with wedding package

Your custom wedding cake will be selected with your menu.
Our beautiful cakes come in a large variety of flavors and designs.

A chocolate dipped strawberry to be served with wedding cake ~ add \$3

Vanilla or chocolate ice cream served with wedding cake – add \$2

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.

~ Hors d'oeuvres ~

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
Cranberry & Brie Phyllo Rolls
Southwest Chicken Rolls
Wild Mushrooms in Phyllo Purse
Chicken Quesadillas
Stroganoff or Barbecue Meatballs
Hibachi Beef Skewers
Parmesan Artichoke Hearts
Coconut Chicken
Dates Wrapped in Bacon

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
\$165 per 50 pcs

Crab Legs
\$225 per 50 pcs

Smoked Seafood Platter - \$250

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