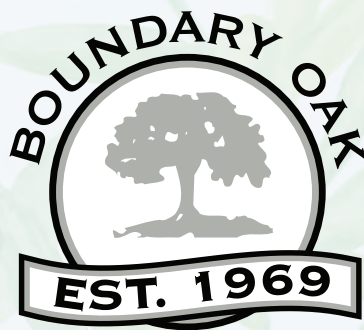


The Clubhouse at Boundary Oak
2022 Event & Party Pricing





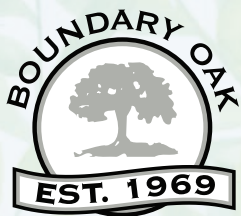
Social Events & Parties

	<i>Birch</i>	<i>Willow</i>	<i>Oak</i>
Dinner/Lunch	✓	✓	✓
Appetizers		2 Appetizer options	4 Appetizer options
Hosted Cocktail Hour		✓	✓
Wine With Meal			✓

<i>Pricing</i>	<i>Birch</i>	<i>Willow</i>	<i>Oak</i>
\$/Guest up to 100	\$49	\$60	\$65
\$/Guest 100+	\$45	\$55	\$60
Sat. Evening \$/Guest	\$10/Guest	\$10/Guest	\$10/Guest

Options for Every Event:

<p>Plated Choice of Salad</p> <p>Duet Plated Choose any two entrees</p>	<p>Buffet Two Salads One Leafy & One Pasta</p> <p>Two Entrées</p>
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Menu Selections

Appetizers

Hot

Spring Rolls
with sweet chili dipping sauce

Pork Shoulder Confit Quesadillas
with salsa verde & crème fraiche

Crab Cakes
with mango salsa

Beef Sliders
with spicy ketchup

Pulled Pork Sliders
with chipotle BBQ sauce

Salmon Cakes
with sriracha aioli

Rock Shrimp & Rice Fritters
with rémoulade

Bacon Wrapped Dates*
with Gorgonzola cheese

Jerk Chicken Thigh Skewer*
with peanut dipping sauce

Cold

Artichoke Tapenade on crostini
with herbed feta cheese

Ahi Poke on a won ton chip

Citrus Marinated Prawns*
with a mango - chili glaze

Andouille Scaloppine*
with a port wine shallot reduction

Traditional Tomato Bruschetta
with fresh garlic and basil

Displays

Imported & Domestic Cheese
with fresh fruit, nuts, baguettes, & crackers

Antipasto & Assorted Charcuterie
with vegetables, fresh mozzarella, & baguettes

Baked Brie En Croûte
Rich, creamy cheese topped with dried fruit, brown sugar, & nuts wrapped in flaky pastry

Fresh Fruit Assortment*
Seasonal fruits & berries displayed artfully

Vegetable Crudites*
Crisp veggies served with hummus & herb dip

*Gluten Free Items



Menu Selections

Salads

Leafy salads

Caesar Salad

with romaine lettuce, croutons, & Parmesan cheese

Baby Greens Salad*

with feta cheese, candied walnuts, dried cranberries, & sherry vinaigrette

Mango Quinoa Salad

with red onions, herbs, edamame, almond, & lime balsamic vinaigrette

Waldorf Salad*

with baby iceberg, diced tomatoes, bacon lardons, & herb creamy dressing

Sunburst Salad*

with baby greens, seasonal berries, oranges, Gorgonzola cheese & poppy seed dressing

Greek Salad

with cucumbers, red onion, romaine lettuce, Feta cheese, olives, & red wine vinegar dressing

Panzanella Salad

with garlic croutons, tomato, cucumber, feta cheese, sweet peppers, & herb vinaigrette

Pasta salads

Tri-Color Rotini pasta

with asparagus, tomatoes, Kalamata olives, mozzarella cheese, flame roasted corn, and champagne vinaigrette

Orecchiette pasta

with broccoli florets, chili flakes, crispy bacon, roasted garlic herb vinaigrette, & Parmesan cheese

Penne pasta

with roasted asparagus, roasted corn, spinach, red wine vinaigrette, & shaved Parmesan cheese

Macaroni pasta

with ham, smoked cheddar cheese, celery, red bell peppers, & herb ranch dressing

*Recommended for plated service



Menu Selections

Entree Items

Free Range Grilled Chicken Breast
with orange & mint sauce

Chicken piccata
with white wine caper butter sauce

Herb & Potato Crusted Chicken Breast
with tarragon wine cream reduction

Ricotta & Spinach Stuffed Pacific Dory
with tomato, basil, olive, & avocado relish

Potato Crusted Cod Fillet
with chardonnay chive butter sauce

Cabernet Braised Beef Short Ribs
with thyme infused au jus

Seared Marinated Bistro Fillet
with caramelized shallot au jus

Scaloppine of Pork Loin
with rich mushroom Marsala sauce

Four Cheese & Spinach Cannelloni
with tomato basil sauce (vegetarian)

Buffet only entree

Grilled Tri-Tip
marinated in beer & citrus juices, demi-glace

Beef Brisket
slow braised in red wine & mirepoix with BBQ au jus

Sides

Mashed Potatoes

Herb Roasted Potatoes

Potato Au Gratin

Confetti Rice Pilaf