

BREAKFAST MENU

**** PRICES SUBJECT TO CHANGE AT ANY TIME ****

Fresh Brewed Coffee.....2.75 / guest

Fresh Brewed Coffee w/ Pastries5.00 / guest

Continental: Fresh Brewed Coffee, Juice and Pastries 6.00/ guest

Ala Carte: Fresh Fruit \$2.00

Bagels w/ Cream Cheese \$2.00

Donuts \$2.00

Hot Breakfast Buffet

Scrambled Eggs, Bacon, Seasoned Tots, Pastries, Fresh Fruit, Orange Juice and Fresh Brewed Coffee
13.00

Big Breakfast

Scrambled Eggs, Bacon, Sausage, Seasoned Tots, French Toast, Pastries, Fresh Fruit, Orange Juice and
Fresh Brewed Coffee 15.00

Breakfast Sandwich Buffet

Ham or Sausage, Egg and American Cheese on an English Muffin with Hash Brown Patty's served with
Fresh Brewed Coffee 11.00

Mimosa Bar

Champagne Brut with a selection of Juices and Fresh Berries..... 11.00

Bloody Mary Bar

Bloody Mary Mix with a selection of Garnishment..... 11.00

LUNCH MENU

Plated Luncheons: Served Until 3:00 pm – One selections for Entire Group

Chicken Salad Or Tuna Salad

Served on a Croissant with a Fresh Fruit Assortment11.00

Napa Salad w/ Chicken

Napa Cabbage tossed in our Homemade Dressing, Chow Mein Noodles, Green Onion and Sesame Seeds topped with a Grilled Chicken Breast..... 12.00

Herb Seasoned Grilled Chicken

Twin Boneless Chicken Breasts served with choice of Vegetable and Starch.... 14.00

Chicken Parmesan

Lightly Breaded Chicken Breast topped with Provolone and Marinara served with choice of Vegetable and Starch..... 13.00

Sirloin

8oz. Beef Sirloin served with choice of Vegetable and Starch16.00

Prime Rib

6oz. Prime Rib with served with choice of Vegetable and Starch..... 18.00

Salmon

7oz. Salmon Filet served with choice of Vegetable and Starch..... 17.00

SIDES

Vegetable : Green Beans Almondine, Baby Carrots, Whole Kernel Corn, California Blend

Starch: Garlic Mashed Potatoes, Roasted Rosemary Redskins, Baked Potato w/ Sour Cream,
Seasoned Rice

Add a Salad w/ Rolls for an additional 3.00 Per Person

If split menu entrees are ordered, there will be an additional \$1.00 per person surcharge

LIGHT BUFFETS

Served anytime

Salad Buffet... 13.00

Bowls of Garden Salad, House Napa and Caesar Salad, Grilled Chicken Strips, Assorted Toppings and 2 Dressings served with Fresh Baked Breadsticks or Assorted Rolls

Sandwich Buffet.....15.00

Fresh Bread and Deli Meat (served with Sliced Cheeses, Lettuce, Tomato and Onion), Potato Salad, Pasta Salad and Potato Chips

Picnic Buffet.....16.00

Choice of 2: BBQ Pulled Pork, BBQ Pulled Chicken, Hot Dog or Bratwurst served with assorted condiments, Baked Beans and Potato Salad

Hot Off The Grill Buffet..... 17.00

Char Grilled Burgers and Chicken Breasts, assorted toppings and condiments, Baked Beans, Potato Salad and Coleslaw

Italian Buffet....16.00

Penne Pasta with Marinara & Alfredo Sauce, Meatballs, Grilled Chicken, Caesar Salad and Fresh Baked Breadsticks

Mexican Buffet....16.00

Taco Seasoned Beef and Chicken Strips, Spanish Rice, Refried Beans, Assorted Shells and Toppings

Hot Luncheon Buffet.....18.00

(served until 3:00 pm)

Choose Two Entrees, One Vegetable, One Starch, One Salad and Choice of Fresh Baked Breadsticks or Assorted Rolls

Entrees: Herb Seasoned Chicken Breast, Rotisserie Style Chicken, Pot Roast, Apple Glazed Pork Loin, Pasta Primavera, Country BBQ Ribs or Turkey

Vegetable: Green Beans Almondine, Baby Carrots, Whole Kernel Corn or California Blend

Starch: Garlic Mashed Potatoes, Roasted Rosemary Redskins, Baked Potato w/ Sour Cream or Seasoned Rice

Salads: House Garden Salad, Caesar Salad or House Napa Salad

All buffets include fountain sodas, coffee and tea

PLATED DINNERS

All Plated Dinners Include choice of Salad, Vegetable, Starch, Breadsticks or Rolls and Beverage

Surf & Turf.....28

6oz. Prime Rib & Garlic Shrimp Skewer

Creek Combo.....25

6oz. Prime Rib and 4oz. Herb Seasoned Chicken Breast

Sirloin..... 20

8oz. Classic Sirloin Steak

Pork Tenderloin.....20

Pork Tenderloin topped with and Apple Glaze

Herb Seasoned Grilled Chicken..... 19

Twin Boneless Chicken Breasts

Cordon Bleu.....19

Stuffed Chicken Breast with Ham and Swiss Cheese and topped with a Swiss Cheese Sauce

Chicken Parmesan.....18

Lightly Breaded Chicken Breast topped w/ Provolone and Marinara

Salmon Filet.....22

Baked 7oz. Salmon Filet topped with a Lemon Butter

If split menu entrees are ordered, there will be \$1.00 per person surcharge

DINNER BUFFETS

Boulder Bronze....22

Choose Two Bronze Entrees, One Vegetable, One Starch and One Salad

Boulder Silver.....25

Choose Two Bronze or Silver Entrees, One Vegetable, One Starch and One Salad

Boulder Gold.....29

Carving Station with Prime Rib and Choice of One Bronze or Silver Entrée, One Vegetable, One Starch and One Salad

Bronze Entrees

Herb Seasoned Chicken Breast, Chicken Marsala, Chicken Wisconsin, Chicken Cordon Bleu, Rotisserie Style Chicken, Pot Roast, Turkey Breast, Country Style Ribs, Apple Glazed Pork Loin, Pasta Primavera

Silver Entrees

Salmon Filets, Seafood Stuffed Ravioli, Sliced Whole Pit Ham, Beef Burgundy Tips

Salads: House Garden Salad w/ Dressings, Caesar Salad or House Napa Salad

Vegetable: Green Beans Almondine, Baby Carrots, Whole Kernel Corn, Key Largo Blend, California Blend, Corn on Cob (In Season)

Starch: Garlic Mashed Potatoes, Rosemary Roasted Redskins, Baked Potato w/ Sour Cream, Seasoned Rice, Buttered Penne Pasta

All Dinner Entrees served with Choice of Fresh Baked Breadsticks or Assorted Rolls and Beverage

Hors D' Oeuvres

Cold

Layered Taco Dip & Tortilla chips \$125.00

Fresh Fruit Display \$150.00

Assorted Cheese Display \$175.00

Bruschetta & Toast Points \$150.00

Vegetable Tray with Ranch Dip \$150.00

Cocktail Shrimp \$ Market Price

Hot

Spinach & Artichoke Dip with Tortilla Chips \$150.00

Bacon Wrapped Water Chestnuts \$175.00

Chicken Wings \$225.00

Meatballs (BBQ, Swedish or Sweet & Sour) \$200.00

Stuffed Seafood Mushroom Caps \$200.00

Desserts

Cookies \$1.25

Brownies \$1.25

Dessert Bars \$4.25

Chocolate or Strawberry Sundae \$3.25

Sundae Bar \$4.75

Apple Crisp \$5.00

NY Style Cheesecake with Chocolate, Caramel or Strawberry \$5.00

BAR SERVICE

HOSTED BAR: With this plan the host is charged for all beverages that the guests consume. Prices include setup and tear down of the bar area, ice, garnishes, glassware and bartender fees.

Mixed Drinks

House Liquor per bottle.....	85.00
Call Liquor per bottle.....	95.00
Premium Liquor.....	105.00

Canned Beer

Domestic Beer.....	4.00
Micro / Import Beer.....	4.50
Canned Cocktails.....	6.00

Keg Beer

Each $\frac{1}{4}$ barrel serves approximately 82 12oz. glasses while the $\frac{1}{2}$ barrel will serve approximately 165 12 oz. glasses

$\frac{1}{4}$ Domestic Keg.....	175.00
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½ Domestic
Keg.....325
.00

½ Micro/ Imported
Keg.....375.00- 475.00

Wine

House Wine by the
glass.....6.00

House Wine by the
bottle.....20.00

House Champagne by the
bottle.....20.00

Spumante / Prosecco by the
bottle.....24.00

CASH BAR: With this plan guests purchase drinks at their own expense directly from the bartenders.

Fountain Soft
Drinks.....2.75

Domestic Canned
Beer.....4.00

Micro / Import Canned
Beer.....4.50

Canned
Cocktails.....6.00
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House Wine by the
Glass.....6.00

Mixed Drink, House
Liquor.....5.00

Mixed Drink, Call
Liquor.....6.00

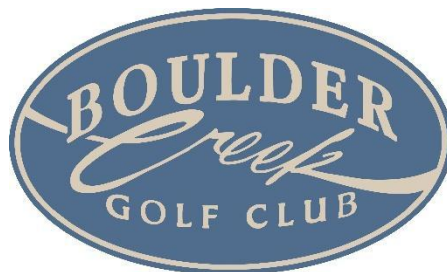
Mixed Drink, Premium
Liquor.....7.00

Punch Bowls: (serves 25-30)

Non Alcoholic Punch, per bowl (2 gal.).....35.00

Champagne
Punch.....75.00

Signature Cocktail
Bowl.....85.00



BOULDER CREEK GOLF CLUB
BANQUET AGREEMENT

Name of Function_____ Function Date_____

Host_____

Address_____

City_____ State_____ Zip Code_____

Home / Cell # _____ Business # _____

Email_____

Start Time_____ am/pm End Time_____ am/pm

Estimated Count_____

Room Rental Charge _____

Deposit Paid (non refundable) Date_____ Amount_____

Tax Exempt # _____

I understand and agree to abide by all policies and procedures in the Banquet Planner.

Host_____ Date_____

Club_____ Date_____