



Charity, Fundraisers, Corporate & Employee Recognition

GOLF TOURNAMENT/OUTINGS



Welcome to Boca Lago Golf & Country Club!

**Our Culinary Staff is proud to present you with an array of menu options for your function.
We encourage any special requests as we are experts at designing menu's for our clients
individual preferences.**

Jen Marden: Director of Private Events

Golf Tournaments & Outings

From your very first contact, you'll receive guidance in planning your tournament from our Golf Professional staff. We'll assist with the coordination and planning of every detail including the format of play, food, beverage service and awards dinner following play.

- Greeted upon arrival by professional and courteous Golf Service Staff
- Full service practice facilities with unlimited range balls set and ready for warm-up
- Pre-set registration tables with alphabetical listing of hole assignments
- Placement of sponsor signs and banners around the Club
- Personalized scorecards and signs on every cart to make your guests feel right at home
- Announcements made before beginning play by the Golf Professional Staff
- On-course beverage cart and service staff
- On-course special events (long drive, closest to pin) and proximity markers
- Post-round professional scoring and scores display
- Professional food and beverage service before, during and after play making for a complete day
- Gift Certificates for prizes in the Golf Shop

PRICING:

December-April Weekend: \$108

May-August Weekend: \$90

September-November Weekend: \$100

December-April Weekday: \$95

May- August Weekday: \$75

September-November Weekday: \$85

PER GOLFER PRICE INCLUDES:

- Green Fee and Cart Fee
- Professional and Courteous Bag Handling
- Full-Service Practice Facilities with Complimentary Range Balls
- Personalized Scorecards (must have maximum of 60 players) and Cart Signs

All fees are subject to 7% sales tax and 22% service charge

BREAKFAST SELECTIONS

Delicious food prepared fresh and professionally served will make your event stand out.

Let the staff at Boca Lago Country Club handle all the details so you and your tournament volunteers relax and enjoy the day.

Menu includes water, tea, regular and decaffeinated coffee. A minimum of 20 guests for hot buffets is required.

The Eye Opener \$6++ pp

Hot Coffee and Tea Station with Fresh Juices

Race-to-the-Tee Breakfast Sandwiches

Egg and Cheese on (toast of choice) **\$8++pp**

Egg, Bacon, and Cheese on English Muffin **\$9++pp**

Egg, Sausage and Cheese on Kaiser Roll **\$10++pp**

Continental \$12++ pp

Assortment of Warm Danish & Muffins, Seasonal Fruit

Deluxe Continental \$16++ pp

Assortment of Warm Danish & Muffins, Seasonal Fruit, Variety of Bagels with Cream Cheese

The Breakfast Buffet \$26++ pp

Scrambled Eggs, Hickory Smoked Bacon, Country Sausage Links, Home Style Fried Potatoes, French Toast with Maple Syrup, Fresh Fruit, Assorted Breakfast Pastries

Breakfast Adds

Omelet Station | \$9++ pp Bagels & Breakfast Breads | \$5++ pp

Yogurt & Granola | \$3++ pp

BOXED LUNCH OPTIONS

All Boxes include Chips and Beverage. Lunches will be ready and on the golf carts prior to the Shotgun or available for pickup at the Turn House.

Blue Tee Options

The Old Standby- \$18++pp Choice of: Grilled Chicken, Deli Tuna, Turkey or Ham, Lettuce, Tomato, Cheese wrapped in a tortilla

Smokey Joe- \$20++pp Smoked Turkey Breast or Roast Beef, Bacon, Lettuce, Tomato on a Ciabatta Roll

Boca Lago- \$22++pp Tender Roast Beef, Cheddar, Horseradish Aioli, Lettuce, Tomato & Onion on a toasted Onion Roll



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POST-ROUND LUNCH BUFFETS/STATIONS

Par 3 Deli Buffet \$26++ pp

Selection of Sliced Meats and Cheeses, Assorted Breads and Condiments, Build your own Salad Bar with Assorted Dressings, Pasta Salad, Fresh Seasonal Fruit, Potato Chips, Chocolate Chip Cookies

Grand Dame Soup and Salad Bar \$27++ pp

Choice of 2 Soups, Build your own Salad Bar with Assorted Dressings, Choice of 2: Chicken Salad, Tuna Salad, Egg Salad, Pasta Salad, Potato Salad, Coleslaw, Chocolate Chip Cookies, Brownies

Tex-Mex Buffet \$28++ pp

Chicken Fajitas or Enchiladas, Ancho Chili Ground Beef Tacos, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Jack Cheese, Pico de Gallo, Guacamole, Salsa, Sour Cream, Tortilla Chips, Refried Beans, Spanish Rice, Warm Flour Tortilla, Crunchy Taco Shells, Cinnamon Churro

Wrap it up Buffet \$30++ pp Choose Three Wraps from the following: Chicken Salad, Southwest Beef, Grilled Vegetable, Chicken Tenders, Chicken Caesar, Steak Fajitas, Shrimp Salad; Creamy Coleslaw, Fresh Seasonal Fruit, Ranch Chips, Chocolate Chips Cookies

Backyard Cookout \$32++pp Hamburgers, Hotdogs, Chicken Breast, Fresh Rolls and Condiments, Potato Salad, Creamy Coleslaw, Baked Beans, Potato Chips, Chocolate Chip Cookies, Brownies

ACTION/CARVING STATIONS

Pasta Station: Al Dente Penne, Bowtie & Linguini \$16.++ pp
Marinara, Alfredo, Olive Oil & Garlic Steamed Shrimp, Meatballs, Chicken Breast, Italian Sausage & Assorted Vegetables

Tri Tip Carving Station: Au Jus & Horseradish Crème \$20++ pp

Turkey Carving Station: Orange Cranberry Sauce & Pan Gravy \$22++pp

Combo Carver: Tri Tip & Turkey \$24++pp

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PLATED LUNCH-SALAD'S AND SUCH

SOUP OF THE DAY

MAIN ENTRÉE

(Select One)

GREEK SALAD: \$30

Crisp Romaine Hearts, Cucumber, Kalamata Olives, Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers,
Feta Cheese & Greek Vinaigrette.

Add Steak, Chicken or Shrimp @ \$ 2.00 per person

CHINESE CHICKEN SALAD: \$32

Mixed Greens, Chilled Diced Chicken Breast, Mandarin Oranges, Snow Peas, Red Peppers, Toasted Almonds &
Asian Ginger Dressing, Topped with Crispy Rice Noodles

VERY BERRY CHICKEN SALAD: \$33

Grilled Diced Chicken, Romaine Lettuce, Strawberries, Blueberries & Blackberries
Garnished with Toasted Almonds, Crumbled Artisan Bleu Cheese, Poppy Seed Dressing

POACHED SALMON SALAD \$34

Cold Poached Salmon Fillet, Baby Greens with Cucumbers, Roasted Beets, Pecans & Citrus Vinaigrette

SHRIMP & BALSAMIC ROASTED PEAR SALAD: \$36

Fresh Balsamic Roasted Pear Wedges, Baby Greens, Gorgonzola Cheese, Roasted Peppers, Candied Pecans,
Tomatoes & Red Onions Topped w/ Grilled Marinated Tiger Shrimp & Champagne Vinaigrette

DESSERT

(Select One)

Florida Key Lime Tart with Raspberry Coulis

New York-style Cheesecake with Strawberry Sauce

Apple Tart Ala mode

Fruit Tart

Water, Ice tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal

All fees are subject to 7% sales tax and 22% service charge

PLATED LUNCH-HOLE IN ONE

SOUP OR SALAD

(Select One)

Chicken Noodle or Tomato Basil

Classic Caesar Salad or Boca Lago House Salad

MAIN ENTRÉE

(Select One)

FLORIDIAN CHICKEN: \$48

Coconut Crusted Chicken Tenders with Florida Orange

Preserve

CHICKEN FRANCAISE: \$49

Egg Battered Chicken Breast Served with Lemon White

Wine Butter Sauce

SLICED LONDON BROIL: \$56

Caramelized Onions & Merlot Reduction

CEDAR-PLANKED SCOTTISH SALMON: \$58

Honey Mustard Glaze

MARYLAND CRAB CAKE: \$60

Sauce American with Sweet Roasted Corn Relish

DESSERT

Florida Key Lime Tart with Raspberry Coulis

New York-style Cheesecake with Strawberry Sauce

Apple or Berry Cobbler

Warm Brownie Sundae with Whipped Cream and Chocolate Sauce

Water, Ice tea, Coffee Regular and Decaffeinated, Herbal Teas

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RECEPTIONS

Enhance your event with a variety of cold and hot hors d'oeuvres. All hors d'oeuvres are available with a minimum quantity of 25 pieces.

CHICKEN

Chicken or Vegetable Pot Stickers
Coconut Fried Chicken Bites with Apricot Sauce
Sesame Chicken Bites
Chicken Pineapple Kabobs
Tandoori Chicken Skewers
\$6 per piece

BEEF

Pretzel Dogs
Franks-in-Blankets
Beef Sliders
Beef Wellington
Beef Empanadas
Beef Satay
Szechuan Beef Spring Roll
\$7 per piece

SEAFOOD

Spicy Tuna on Sesame Crisp
Mini Crab Cakes
Shrimp Summer Rolls
Bacon Wrapped Scallops
Crab-stuffed Mushrooms
Coconut Shrimp w/ rum sauce
Shrimp Cocktail
\$8 per piece

VEGETARIAN

Caprese Skewers
Vegetable Spring Roll
Spanakopita
Mac N Cheese Bites
Brie Raspberry En croute with Almond
Mushroom with Phyllo
Vegetable Summer Rolls
Stuffed Mushroom with Spinach
\$5 per piece

All fees are subject to 7% sales tax and 22% service charge

DINNER BUFFET

Deluxe Boca Lago Salad Bar

Baby Greens & Romaine Lettuce Assorted Salad Bar Toppings Two Chefs Specialty Salads
Tomato & Onion Platter
Assorted Salad Dressings & Vinaigrettes Fresh Artisan Rolls & Butter Rosettes

Carving Station

(One Chef Attendant \$150)

Prime Rib

Horseradish Cream Sauce and Au Jus

Hot Silver Chafers

Select Two:

Grilled Salmon Teriyaki

Eggplant parmesan

Maryland Style Crab Cakes

Grilled Skirt Steak

Veal Marsala

Chicken Parmesan

Chicken Francaise

Chicken Marsala

Starch & Vegetable

Select Two:

Garlic Smashed Potatoes

Oven Roasted Fingerling Potatoes

Duchess Potatoes

Seasonal Vegetable Medley

Zucchini Provencal

Broccolini with Roasted Tomatoes & Pine Nuts

Breads

Assorted Rolls & Butter Rosette

Desserts

Assorted House Made Cakes, Pies, Cookies, Brownies & other
Chef Specialties

Beverages

Assorted Sodas, Freshly Brewed Gourmet Regular & Decaffeinated Coffee,
Iced Tea & Assorted Herbal Teas

\$90 Per Person

All fees are subject to 7% sales tax and 22% service charge

Dinner Entrée Selection

Salads

Select One:

Boca Lago House Salad

Mixed Greens, Sliced Cucumbers, Red Onions,
Carrot Curls & Grape Tomato Classic Balsamic Vinaigrette

Traditional Caesar Salad

Crisp Romaine Tossed with Creamy Caesar Dressing Homemade Herb Croutons & Grated Parmesan Cheese

Entrées

Select Two:

All Dinners Served with an Assortment of Artisan Rolls & Butter Rosettes

Chicken Scallopini: \$80

Sautéed Chicken Medallions with Choice of Mushroom Marsala Sauce or Piccata Sauce

Classic Sole Francaise: \$85

Egg Battered Fillet of Lemon Sole with
White Wine Butter Sauce

Grilled Scottish Salmon: \$86

Glazed with Whole Grain Honey Mustard

Filet Mignon Au Poivre: \$88

Cast Iron Caramelized Filet with Brandy Peppercorn Sauce

Slow Roasted Prime Rib: \$90

Seven Hour Slow Roasted Rib Eye of Beef served with Au Jus & Horseradish Cream

Sauce Veal Scallopini Francaise: \$98

Egg Battered Veal Medallions with Lemon White Wine Butter Sauce

Starch & Vegetable

Select Two:

Garlic Smashed Potatoes

Oven Roasted Fingerling Potatoes

Duchess Potatoes

Seasonal Vegetable Medley

Zucchini Provencal

Broccolini with Roasted Tomatoes & Pine Nuts

Dessert

Select One:

Creme Brulee

Served with Fresh Berries

Key Lime Pie

Topped with Whipped Cream

Chocolate Lava Cake

Fresh Berries and Chocolate Fondue

New York Style Cheesecake

Raspberry Sauce and Whipped Cream

All fees are subject to 7% sales tax and 22% service charge

DISPLAYS

Minimum of 25 Guests. Per Person Price

Mediterranean Display : \$16

Mediterranean Hummus & Olive Tapenade
Served with Carrot, Celery & Cucumbers, Bagel Chips

Vegetable & Cheese Crudite : \$12

Carrots, Celery, Bell Peppers, Broccoli, Cauliflower, Grape Tomatoes
Cubed Cheddar, Swiss & Pepper Jack Cheese
Ranch, Blue Cheese and Balsamic Dressings

Sushi Display: \$20

Assorted Sushi & Sashimi, Tempura & Chef's Contemporary Rolls, Soy Sauce, Wasabi & Pickled Ginger

Italian Antipasto Display: \$18

Basil Caprese Salad, Dry Sliced Italian Meats, Assorted Cheeses, Marinated Artichokes, Anchovies, Caponata
Gardiniera, & Marinated Olives

Chilled Seafood Display: \$24

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

Smoked Sausage BBQ: \$17

Grilled & Chilled BBQ Smoked Sausage
Grilled & Chilled Onions & Peppers
Assortment of Mustards, Relishes & Chutneys

All fees are subject to 7% sales tax and 22% service charge

ACTION STATIONS

Chef Attendant Required @ \$150
Minimum of 25 Guests. Per Person Price

Mac And All That Cheese: \$14

White Cheddar, and Cheddar Cheese Sauces,
Chicken, BBQ Beef Brisket, Shrimp,
Sweet Pea and Basil, Fresh Asparagus,
Wild Mushroom, Roasted Tomatoes

Pasta Station: \$18

Al Dente Penne, Bowtie & Linguini
Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast,
Italian Sausage & Assorted Vegetables

Stir Fry Station \$11-\$14

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables, Chef's Asian Stir Fry
Sauce
Add: Chicken \$12, Shrimp or Steak \$14

Potato Bar: \$12

Baked Russets & Sweet Potatoes, Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon Bits, Whipped Honey
Maple Butter

Grilled Cheese Station: \$9

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel, Cheese: American, Brie,
Cheddar, Pepper

CARVING STATIONS

Chef Attendant Required @ \$150
Minimum of 25 Guests. Price Per Person

Roasted Turkey Breast: \$14

Orange Cranberry Sauce & Pan Gravy

Cedar Plank Salmon: \$16

Laced With Honey & Grain Mustard

"Housemade" Corned Beef & Pastrami: \$18

Trio of Mustards & Fresh Deli Rye

Roasted Prime Rib \$20

Horseradish Cream Sauce and Au Jus

All fees are subject to 7% sales tax and 22% service charge

PACKAGE BAR SELECTIONS

Call Brands

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Tanqueray Gin – Jose Cuervo Gold Tequila –
Titos Vodka – Bacardi Superior Rum

PER PERSON

One Hour: \$27 | Two Hours: \$34 | Three Hours: \$38 | Four Hours: \$44

Five Hours: \$52

Premium Brands

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac – Hendrick's Gin – Patron Silver
Tequila – Grey Goose Vodka – Captain Morgan Rum

PER PERSON

One Hour: \$30 | Two Hours: \$38 | Three Hours: \$44 | Four Hours: \$50 Five Hours: \$58

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported Beers. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

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CONSUMPTION PACKAGE BAR SELECTIONS

Based on a per drink basis reflecting the actual number of drinks consumed.

House Brands

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy – Crystal Palace
Gin – Montezuma Tequila – Crystal Palace Vodka – Ron Corina Silver Rum

Call Brands

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Tanqueray Gin – Jose
Cuervo Gold Tequila – Titos Vodka – Bacardi Superior Rum

Premium Brands

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac –
Hendrick's Gin – Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

House Wine \$11 per drink
House Brands \$12 per drink
Call Brands \$14 per drink
Premium Brands \$17 per drink

Domestic Beer \$9 per drink
Imported Beer \$10 per drink Sparkling/
Mineral Water \$4 per drink
Assorted Juices /Soda \$4 per drink

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported Beers. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

FROM THE PUNCH BOWL

ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 GLASSES PRICED PER GALLON Sparkling Fruit Punch
\$50

Champagne Mimosas \$130
Rum Runner, Planter's Punch \$150
Mai Tai, Margarita's or Mojitos \$160.00

All fees are subject to 7% sales tax and 22% service charge

EXTRA FEES AND SERVICES

Facility Fee \$450—\$1,500
Administrative Fee: \$5.00 per person
Valet Attendants \$150 each
Bathroom Attendants \$150 each (Male/Female)
Portable Bars \$150 each
Attendants/Carvers \$150 each

Beverage Cart: \$300

Donated Beer on the Course:
\$1.00++ per can or \$24.00++ per case

Table/Chair Set up on the course: \$25.00+ per table

CONCIERGE SERVICES

Place Cards \$1 each
Screen \$75
Projector \$150
Chivari Chairs \$9 (alternative colors)
Up Lighting \$ \$500 (15)
Specialty Linens and Overlays \$27.50 and up
Cylinders \$6 each
Balloons \$1.25 Latex, \$2.00 Mylar
Extended Function Time \$500 per hour
Additional Staffing \$25 per hour

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