

Boulder Creek Banquet Menu

Breakfast Menu

Hot Breakfast 14.00

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

Big Breakfast 17.00

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

Breakfast Sandwiches 12.00

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

Continental Breakfast 7.00

Breakfast Pastries, Muffins, Fresh Fruit, Orange Juice and Fresh Brewed Coffee

Donuts and Coffee 6.00

Variety of Donuts and fresh Brewed Coffee

ADD ONS

Bagels 3.00

Bagel Variety with Cream Cheese

Donuts 3.00

Variet of Donuts

Cinnamon Rolls 3.00

Fresh Hot Cinnamon Rolls with Icing

Fruit 2.00

Variety of Fresh Fruit

Mimosa Bar 11.00

Brut Champagne with a Selection of Juices and Fresh Berries

Bloody Mary Bar 11.00

Bloody Mary Mix with a Selection of Garnishment

Lunch Menu

Plated Luncheons: Served until 3:00 pm - One selection for Entire group

Chicken Salad 13.00

Twin Boneless Chicken Breast served with choice of Vegetable and Starch

Napa Salad w/ Chicken 16.00

Napa cabbage tossed in our Homemade Dressing, Chow Mein Noodles, Toasted Almonds, Green Onion and Sesame Seeds topped with a Grilled Chicken Breast Served with Breadsticks

Herb Seasoned Chicken 16.00

Twin Boneless Chicken Breasts served with choice of Vegetable and Starch

Chicken Parmesan 14.00

Lightly Breaded Chicken Breast topped with Provolone Cheese and Marinara served with Choice of Vegetable and Starch

Sirloin 19.00

8 oz. Beef Sirloin served with choice of Vegetable and Starch

Prime Rib 21.00

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

Salmon 20.00

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

Sides

Vegetables

Green Beans - Baby Carrots - Whole Kernel Corn - California Blend
- Key Largo Blend

Starch

Garlic Mashed potatoes - Baked Potato w/ Sour Cream - Roasted
Redskin Potatoes - Rice Pilaf

Add a Salad w/ Rolls or Breadsticks 3.00

If Split Menu Entrees are Ordered, there will be an Additional
1.00 pp Surcharge

Light Buffets

Served Anytime

Salad Buffet 14.00

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

Sandwich Buffet 15.00

Fresh Bread and Deli Meat (Ham, Turkey and Roast Beef) 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, Hoot Dog or Bratwurst served with assorted Condiments, Baked Beans and Potato Salad

Hot Off The Grill Buffet 18.00

Grilled Chicken Breasts , Hamburgers, Assorted Toppings and Condiments, Baked Beans, Potato Salad and Coleslaw

Italian Buffet 18.00

Penne Pasta with Spaghetti and Alfredo Sauce, Meatballs, Grilled chicken, Caesar Salad and Fresh Baked Breadsticks

Mexican Buffet 17.00

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

Hot Luncheon Buffet 20.00

served until 3:00 pm

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

Entrees:

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

Vegetable:

Green Beans, Baby Carrots, Whole Kernel Corn, California Blend or Key Largo Blend

Starch:

Garlic Mashed Potatoes, Baked potato w/ Sour cream, Rosemary Roasted Redskins or Rice Pilaf

Salads:

House Garden Salad, Caesar Salad or House Napa Salad

All Buffets Include Fountain Sodas, Lemonade, Coffee and Tea

Plated Dinners

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

Surf & Turf MP

6 oz. Prime Rib and Garlic & Herb Butterflied Shrimp

Greek Combo 28.00

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

Sirloin 24.00

8 oz. Classic Sirloin Steak

Pork Ribeye 23.00

Thick & Juicy 8 oz. Pork Ribeye

Pork Cutlet 18.00

Breaded Pork Cutlet topped with a Beef Mushroom Sauce

Country Ribs 19.00

Boneless Tender Pork Ribs Tossed in BBQ Sauce

Herb Seasoned Chicken 20.00

Twin boneless Grilled Chicken Breasts

Choose from Italian, Orange, BBQ or Bourbon Glazed

Cordon Bleu 19.00

Stuffed Breaded Chicken with Ham & Swiss topped with a Swiss Cheese
Sauce

Chicken Parmesan 18.00

Lightly Breaded Chicken Breast topped with Provolone Cheese and
Marinara

Salmon 25.00

Baked 7 oz. Salmon filet topped with a Lemon Butter

Parmesan Encrusted Walleye 22.00

Hand Battered Walleye in a Parmesan Cheese Breading

If Split Menu Entrees are Ordered, there will be an Additional 1.00 pp
Surcharge

Dinner Buffets

All Dinners Served with Choice of Fresh Baked Breadsticks or Assorted Rolls and Beverage

Boulder Bronze 25.00

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

Boulder Silver 28.00

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

Boulder Gold 33.00

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

Bronze Entrees

Herb Seasoned Chicken Breast - Bourbon Chicken - BBQ Chicken - Chicken Marsala - Chicken Cordon Bleu - Pot Roast - Boneless Country Style Ribs - Pork Cutlet - Apple Glazed Pork Loin - Turkey Breast - Pasta Primavera

Silver Entrees

Salmon Filets - Garlic & Herb Butterflied Shrimp - Coconut Shrimp - Burgundy Beef Tips - Sliced Whole Pit Ham

Salads

House Garden Salad - Caesar Salad - Napa Salad

Vegetable

Green Beans - Baby Carrots - Whole Kernel Corn - California Blend - Key Largo Blend

Starch

Garlic Mashed Potatoes - Baked Potato w/ Sour Cream - Rosemary Roasted Redskins - Rice Pilaf - Buttered Penne Noodles

If Split Entrees are Ordered, there will be an Additional 1.00 pp Surcharge

Hors D' Oeuvres

Cold:

Fresh Fruit Display **200.00**

Vegetable Display w/ Ranch Dip **175.00**

Assorted Cheese Display **175.00**

Layered Taco Dip w/ Tortilla Chips **150.00**

Bruschetta w/ Toast Points **150.00**

Shrimp Cocktail **MP**

Hot:

Chicken Wings **275.00**

Boneless Chicken Wings **275.00**

Meastballs (BBQ, Swedish or Sweet & Sour) **250.00**

Spinach & Artichoke Dip w/ Tortilla Chips **150.00**

Queso Dip w/ Tortilla Chips **150.00**

Bacon Wrapped Water Chestnuts **225.00**

Stuffed Seafood Mushroom Caps **225.00**

Stuffed Sausage Mushroom Caps **225.00**

Reuben Spring Roll **275.00**

Breaded Pickle Spears **200.00**

Mini Franks Puff Pastry **175.00**

Bacon Wrapped Scallops **300.00**