

# 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

Variety 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

## **Creek 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 Breeding

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

# 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**

Meatballs ( 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**